



Product Code: 22179

14" FULLY TOPPED CHEESE PIZZA, 10 26.2-OZ

An artisan style crust, topped with cheese and sauce, making the perfect fully topped pizza.

Nutrition Facts

5 Servings Per Container

Serving Size

* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



SPECIFICATIONS & STORAGE

GTIN:	00049800221796
Case Count:	10
Master Pack:	CASE
Net Case Weight:	16.375 LB
Gross Case Weight:	18.175 LB
Case Cube:	1.447
Pallet Pattern:	6 Ti x 7 Hi (42 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	240 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	5 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	5 DAYS
Shelf Life Ambient, Thawed:	0 DAYS
Master Unit Size:	26.2 OZ
Case Dimensions:	15.25 IN L x 15.25 IN W x 10.75 IN H

PRODUCT INGREDIENTS

CRUST (ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, YEAST, SUGAR, SALT), LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, CHEESE CULTURES, SALT, ENZYME), PIZZA SAUCE (WATER, TOMATO PASTE, TOMATO PUREE, SALT, SUGAR, GARLIC POWDER, SPICES, CITRIC ACID, EXTRACTIVE OF SPICE).

ALLERGENS

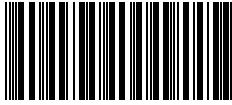
CONTAINS: MILK, WHEAT

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

COOKING INSTRUCTIONS: FOR FOOD SAFETY AND QUALITY, COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165° F. COOKING FROM REFRIGERATED (35-42° F.): Convection Oven: Preheat to 375° F. Place pizza on sheet pan and parchment paper. · One Pizza – Cook pizza for 9-10 minutes. Rotate pan halfway through bake cycle. · 3 to 5 Pizzas – For best results, space pizzas in oven using every other rack location. Cook pizzas for 10-11 minutes. Rotate pans halfway through bake cycle. Impingement Oven: Preheat to 400° F. Cook for 5 minutes. COOKING FROM FROZEN (0-10° F.): Convection Oven: Preheat to 375° F. Place pizza on sheet pan and parchment paper. · One Pizza – Cook pizza for 12-13 minutes. Rotate pan halfway through bake cycle. · 3 to 5 Pizzas – For best results, space pizzas in oven using every other rack location. Cook pizzas for 13-14 minutes. Rotate pans halfway through bake cycle.

CASE GTIN



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