



CASE GTIN



00049800272231

Product Code: 27223

14 " FULLY TOPPED ULTIMATE MEAT PIZZA, 10 CT

A 14" classic parbaked pizza that bakes up golden, crispy, and perfectly chewy. Topped with savory tomato sauce, melty cheeses, and a hearty combination of Italian sausage, beef crumbles, pepperoni, and bacon, it's crafted for consistent, restaurant quality flavor — right from your oven.

SPECIFICATIONS & STORAGE

GTIN:	00049800272231
Case Count:	10
Master Pack:	CASE
Net Case Weight:	23.813 LB
Gross Case Weight:	26.851 LB
Case Cube:	1.760
Pallet Pattern:	6 Ti x 5 Hi (30 Cases/Pallet)
Serving Size:	1/8 pizza (135g)
Shelf Life from Manufacture:	270 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	5 DAYS
Shelf Life Ambient, Thawed:	0 DAYS
Master Unit Size:	38.1 OZ
Case Dimensions:	15.19 IN L x 15.19 IN W x 13.19 IN H

PRODUCT INGREDIENTS

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, CONTAINS 2% OR LESS OF: SUGAR, PALM OIL, SALT, WHEAT GLUTEN, LEAVENING [SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE], CULTURED WHEAT FLOUR, GUAR GUM, GARLIC POWDER, ENZYMES), PIZZA SAUCE (TOMATO PUREE [WATER, TOMATO PASTE], SALT, SUGAR, SPICES, CITRIC ACID, GARLIC POWDER, ONION POWDER), LOW MOISTURE MOZZARELLA CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), COOKED ITALIAN SAUSAGE (PORK, SPICES, WATER, SALT, CORN SYRUP SOLIDS, DRIED GARLIC, PAPRIKA, PAPRIKA AND ANNATTO EXTRACT, SUGAR, LEMON JUICE POWDER [CORN SYRUP SOLIDS, LEMON JUICE SOLIDS, LEMON OIL], FLAVORING), FULLY COOKED BEEF PATTY CRUMBLES (BEEF, WATER, TEXTURED VEGETABLE PROTEIN [SOY FLOUR, CARAMEL COLOR], SALT, SPICE, GRANULATED ONION, GRANULATED GARLIC), NOT SMOKED PROVOLONE CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), PEPPERONI (PORK, BEEF, SALT, CONTAINS 2% OR LESS OF: DEXTROSE, GARLIC POWDER, LACTIC ACID STARTER CULTURE, SPICE EXTRACTIVES, OLEORESIN OF PAPRIKA, SODIUM NITRITE, SPICES, BHA, BHT, CITRIC ACID), CONTAINS 2% OR LESS OF: FULLY COOKED BACON BITS (PORK CURED WITH WATER, SALT, SMOKE FLAVORING, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM NITRITE, MAY CONTAIN SUGAR, BROWN SUGAR), GRATED PARMESAN CHEESE (PASTEURIZED PART-SKIM MILK, CHEESE CULTURES, SALT, ENZYMES), GRATED ROMANO CHEESE MADE FROM COW'S MILK (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), DEHYDRATED GARLIC, DRIED PARSLEY, DRIED OREGANO, DRIED BASIL. CONTAINS: MILK, SOY, WHEAT CONTAINS A BIOENGINEERED FOOD INGREDIENT

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), PIZZA MUST BE THAWED: Convection Oven: Preheat to 450°F (fan on low). Place pizza on a sheet pan and bake for 6-8 minutes, rotating the pan halfway through cooking. Lincoln Impinger Oven: Preheat to 450°F. Place pizza directly on the conveyor belt and bake for 3½-4 minutes.

Nutrition Facts

80 Servings Per Container

Serving Size 1/8 pizza (135g)

Amount Per Serving

Calories

350

	% Daily Value*
Total Fat 17g	22%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 970mg	42%
Total Carbohydrate 33g	12%
Dietary Fiber 2g	7%
Total Sugars 3g	
Includes 2g Added Sugars	4%
Protein 16g	32%
Vitamin D 0.2mcg	2%
Calcium 200mg	15%
Iron 2.6mg	15%
Potassium 280mg	6%

* 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.

100g Nutrition Facts

Calories	261.252
Protein	11.836 G
Carbohydrates	24.718 G
Sugars	2.277 G
Added Sugars	1.449 G
Sugar Alcohol	0 G
Water	50.664 G
Fat	12.782 G
Saturates	5.753 G
Trans Fat	0.24 G
Cholesterol	27.957 MG
Fiber	1.694 G
Minerals	
Ash	0 G
Calcium	145.977 MG
Iron	1.897 MG
Sodium	718.629 MG
Thiamin	0 MG
Riboflavin	0 MG
Niacin	0 MG
Potassium	211.023 MG
Vitamin D	0.174 MCG
Folic Acid	0 MCG