

MAX Stuffed Crust Pepperoni Pizza 200 77387 12682 5

Nutritional Information:

Calories	330
Total Fat, g	14g = 38 %cal from Fat
Saturated Fat, g	4.5g = 12% cal from Sat Fat
Trans Fat, g	0
Cholesterol, mg	20
Sodium, mg	870
Carbohydrate, g	35
Dietary Fiber, g	3
Sugars, g	4 g = 3% sugar by weight
Protein, g	17
	<u>Percent Daily Value</u>
Vitamin A	6
Vitamin C	0
Calcium	25
Iron	10

ALLERGENS	Milk Wheat Soy
Product Facts	
Shelf Life	360 days
Case Dimensions (LxWxH)	19.125x14.75 x 9.375
Case Cube	1.53
Pattern Tie x High = Total	6x 7 = 42
Gross Wt	24.66
Net Wt	21.89
PROGRAMS PRODUCT QUALIFIES FOR	
HUSSC	yes
35 10 35	no
Alliance for a Healthier Generation	no

CHILD NUTRITION IDENTIFICATION 086640

One 4.87 oz. The MAX Stuffed Crust Pizza with Reduced Fat Pepperoni provides 2.00 oz. equivalent meat/meat alternate, 2.00 oz. equivalent grains and 1/8 cup red/orange vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04/13)

WHOLE GRAIN CONTRIBUTION

The weight of all grain ingredients is at minimum 30g. There are 17g of whole grain in the product providing at least 51% whole grain per serving.

HARD BID SPEC

Frozen wedge pizza, par-baked with full melt cheese. CN labeled, Slice to be 8" from edge to tip and 5" wide. Pizza to be a true triangular wedge. Minimum portion weight of 4.87 oz. Primary Flour source of crust is Whole Wheat flour. Whole wheat flour must be Ultragrain® Brand. Edge and topping to consist of low moisture part skim mozzarella cheese and substitute cheese. Pizza must contain a total of 2equivalent grains, 2 Meat/Meat Alt and 1/8 cup vegetable. Minimum of 330 calories. Zero trans fat. Packed 72, 4.87 oz. portions per case. The Max only – 77387-12682.

HEATING INSTRUCTIONS

Note: Ovens will vary. Please adjust time and temperature accordingly. Refrigerate or discard any unused portion. The Max Stuffed Crust Pizza fits 14 to a baking pan or can be displayed as a 16" pizza pie and fit 12 to a pan.

Convection Oven: Bake at 375°F for 9 to 11 minutes or until internal temperature reaches a minimum of 165°F.

Conventional Oven: Bake at 400°F for 14 to 17 minutes or until internal temperature reaches a minimum of 165°F

INGREDIENTS

Water, Mozzarella Cheese (Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes), Whole Wheat Flour, Enriched Wheat Flour (Bleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Vegetable Oil (Soybean Oil, Partially Hydrogenated Soybean Oil With Citric Acid [Added As A Preservative]), Tomato Paste (Not less than 31% NTSS), Reduced Fat Pepperoni (Pork, Water, Beef, Textured Vegetable Protein Product* [Soy Protein Concentrate, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate {B1}, Pyridoxine Hydrochloride {B6}, Riboflavin {B2}, and Cyanocobalamin {B12}], Salt, Contains 2% or less of: Seasoning [Soy Lecithin, Natural Spice Extractives, Oleoresin of Paprika, Ascorbic Acid, Natural Smoke Flavor, BHA, BHT, Citric Acid], Dextrose, Citric Acid, Spice, Lactic Acid Starter Culture, Sodium Nitrite.) *Ingredient not found in regular pepperoni., Casein, Contains 2% or less of: Milk Protein Concentrate, Soybean Oil, Modified Corn Starch, Pizza Seasoning (Salt, Sugar, Spices, Dehydrated Onion, Guar and Xanthan Gum, Garlic Powder, Potassium Sorbate, Citric Acid), Dextrose, Baking Powder (Sodium Bicarbonate, Sodium Aluminum Sulfate, Cornstarch, Monocalcium Phosphate, Calcium Sulfate), Salt, Modified Potato Starch, Sodium Aluminum Phosphate, Dough Conditioner (Wheat Flour, Salt, Soy Oil, L. Cysteine, Ascorbic Acid, Enzyme) and/or Wheat Gluten, Disodium Phosphate, Mozzarella Cheese Type Flavor (Cheese [Milk, Culture, Rennet, Salt], Milk Solids, Disodium Phosphate), Lactic Acid, Sorbic Acid (Preservative), Soy Flour, Nutrient Blend (Magnesium Oxide, Zinc Oxide, Calcium Pantothenate, Riboflavin And Vitamin B-12), Vitamin A Palmitate, Soy Lecithin.

CONTAINS: MILK, SOY, WHEAT.

This specification was last updated on 05/2013

Meganjo Paulson

