

The Max® Fit for Kids Plus 4x6 Turkey Pepperoni Pizza made with Whole Grain 200 77387 12719 8

Nutritional Information:

Calories	280
Total Fat, g	9g = 29 %cal from Fat
Saturated Fat, g	3g = 10% cal from Sat Fat
Trans Fat, g	0
Cholesterol, mg	15
Sodium, mg	600
Carbohydrate, g	37
Dietary Fiber, g	4
Sugars, g	4 g = 3% sugar by weight
Protein, g	16
	<u>Percent Daily Value</u>
Vitamin A	8
Vitamin C	0
Calcium	25
Iron	20

ALLERGENS	Milk Wheat Soy
Product Facts	
Shelf Life	360 days
Case Dimensions (LxWxH)	17.375x12.875 x 10.375
Case Cube	1.343
Pattern Tie x High = Total	8x 6 = 48
Gross Wt	30.707
Net Wt	28.08
PROGRAMS PRODUCT QUALIFIES FOR	
HUSSC	yes
35 10 35	yes
Alliance for a Healthier Generation	yes

CHILD NUTRITION IDENTIFICATION 086643

One 4.68 oz The MAX Premium Pizza with Reduced Fat Turkey and Beef 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 03/13)

WHOLE GRAIN CONTRIBUTION

The weight of all grain ingredients is at minimum 30g. There are 18g of whole grain in the product providing at least 51% whole grain per serving.

HARD BID SPEC

Frozen 4"x6" pizza, par-baked with full melt cheese and coined turkey pepperoni. Cheese blend to use a minimum of 60% real mozzarella cheese. CN labeled. Minimum portion weight of 4.68 oz. Primary flour source of crust is whole wheat. Whole wheat flour must be Ultragrain® Brand. Pizza must contain 2.00 oz equivalent grain, 2 Meat/Meat Alt and 1/8 cup vegetable. No more than 9g of fat. No more than 30% calories from fat. Zero trans fat. Sodium 600mg or less. Minimum of 280 Calories. Packed 96, 4.68 oz. portions per case. The Max only – 77387-12719.

HEATING INSTRUCTIONS

Note: Ovens will vary so please adjust time and temperature accordingly. Refrigerate or discard any unused portion.

Convection oven: Bake at 375°F. Bake on parchment lined pan 12 to 17 minutes or until internal temperature reaches a minimum of 165°F.

Conventional oven: Bake at 400°F. Bake on parchment lined pan 12 to 17 minutes or until internal temperature reaches a minimum of 165°F.

INGREDIENTS

Water, Whole Wheat Flour, Enriched Wheat Flour (Bleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Mozzarella Cheese (Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes), Tomato Paste (Not less than 31% NTSS), Reduced Fat Mozzarella Cheese (Pasteurized Part Skim Milk, Nonfat Milk, Cheese Cultures, Modified Corn Starch*, Salt, Vitamin A Palmitate, and Enzymes) *Ingredients Not In Regular Mozzarella Cheese, Reduced Fat Turkey and Beef Pepperoni (Dark Turkey, Beef, Water, 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: Dextrose, Spice, Seasoning [Soy Lecithin, Natural Spice Extractives, Oleoresin Of Paprika, Ascorbic Acid, Natural Smoke Flavor, BHA, BHT, Citric Acid], Lactic Acid Starter Culture, Sodium Nitrite. *Ingredient not found in regular pepperoni., Soy Flour, Soybean Oil, Contains 2% or less of: Casein, Dextrose, Milk Protein Concentrate, Pizza Seasoning (Sugar, Spices, Garlic Powder, Citric Acid), Modified Corn Starch, Baking Powder (Sodium Bicarbonate, Sodium Aluminum Sulfate, Cornstarch, Monocalcium Phosphate, Calcium Sulfate), Salt, Dough Conditioner (Wheat Flour, Salt, Soy Oil, L. Cysteine, Ascorbic Acid, Enzyme) and/or Wheat Gluten, Modified Potato Starch, Sodium Aluminum Phosphate, Disodium Phosphate, Mozzarella Cheese Type Flavor (Cheese [Milk, Culture, Rennet, Salt], Milk Solids, Disodium Phosphate), Lactic Acid, Sorbic Acid (Preservative), Nutrient Blend (Magnesium Oxide, Zinc Oxide, Calcium Pantothenate, Riboflavin And Vitamin B-12), Vitamin A Palmitate. CONTAINS: MILK, SOY, WHEAT.

This specification was last updated on 03/2013

Meganjo Paulson

