



Item Specification Sheet

Product Code: 1CN02481 **Product Description:** 16" Whole Grain Chicken Bacon Ranch Pizza

51% whole grain 16" round hand tossed pizza crust topped with Ranch Alfredo Sauce, part-skim milk mozzarella cheese, diced white meat chicken and crumbled turkey bacon. Crust will be golden brown with darker brown on edges and bottom of crust. Dusting flour used as a processing aid may be present.

Product Formulation Statement

Cut this 41.5 oz. Chicken Bacon Ranch Pizza into 8 equal 5.1875 oz. portions. Each 5.1875 oz. Chicken Bacon Ranch Pizza (by weight) provides 2.00 oz. equivalent meat alternate, 2.0 oz. equivalent grains for Child Nutrition Meal Pattern Requirements.

Order Lead Time: 10 business days prior to shipping.

Item UPC: N/A Weight: Net Weight: 41.3 oz
Case UPC: 000 39528 02481 6 Case Net Weight: 31 lbs

Item Dimensions: Diameter: 16.0" +/- 0.25" Storage: Frozen Storage: 0°F +/- 10°F
Thickness: 1.5" +/- 0.25 " Shelf Life: 365 Days

Packing Specs: Pizza is placed on a kraft board, wrapped in shrink film with H board in master case
Case Count: 12 Pizzas
Case Dimensions: 17.4" x 16.9" x 14"
Case Cube: 2.37 cu. ft.
Pallet: 6 ti x 5 hi = 30 cases per pallet

Coding System: Production Code = Julian Code System (Example: 6182)
First Digit: Year Packed, Next Three Digits Day of Year
Best If Used By = Open Code (Example: 30 JUN 2016)
First Two Digits Day of Month, Next Three Letters Month of Year, Last Four Digits Year
Time Stamp = 17:40 (Military Time: 5:40 PM)

Ingredients: Dough (Water, White Whole Wheat Flour, Enriched Flour (Wheat Flour, Malted Barley Flour, Wheat Starch, Reduced Iron, Niacin, Thiamin Mononitrate, Riboflavin, Folic Acid), Isolated Soy Protein, Yeast, Wheat Gluten, Sugar, Vegetable Oil, Potassium Chloride, Enzyme (Enzyme Concentrate, Sunflower Oil, Wheat Flour, Sodium Chloride, Cellulase, Transglutaminase, Xylanase), Garlic Powder, Onion Powder, Ascorbic Acid. Topped with Mozzarella Cheese (Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes), Alfredo Sauce (Water, Light Cream (Milk, Cream), Parmesan Cheese (Milk, Cheese Cultures, Salt, Enzymes), Rice Flour, Chicken Base (Roasted Chicken Meat, Salt, Chicken Fat, Dextrose, Sugar, Natural Flavoring, Roasted Chicken Flavor (Chicken Fat, Flavor, Safflower Oil), Chicken Broth, Turmeric), Corn Starch, Garlic, Salt, Canola Oil, Spices), Cooked Diced White Chicken Meat (Chicken Breast Meat, Chicken Broth, Rice Starch, Salt), Turkey Bacon Bits (Dark Turkey, White Turkey, Mechanically Turkey, Water, Salt, Sugar, Contains 2% or Less Flavoring (Canola Oil, Natural Smoke Flavoring, Flavoring), Sodium Phosphate, Ascorbic Acid, Citric Acid, Sodium Nitrite), Ranch Seasoning (Corn Syrup Solids, Palm Oil, Whey, Nonfat Dry Milk, Buttermilk Powder, Salt, Dehydrated Garlic, Dehydrated Onion, Natural Ranch Flavor, Natural Butter Flavor, Parsley).
CONTAINS: MILK, WHEAT, SOY

Heating Instructions: Convection Oven. Begin with fully thawed pizza; bake at 375 degrees for 8-12 minutes or until cheese is fully melted.
(From Frozen: Bake at 350 degrees for 11-13 minutes, low blower, use pan spray)

COOK TO GREATER THAN 165 DEGREES BEFORE SERVING

| Nutrition Facts | Amount/serving | % Daily Value* | Amount/serving | % Daily Value* |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------|----------------------|--------------------------|-------------------------------|
| | 8 servings per container | Total Fat 13g | 17% | Total Carbohydrate 32g |
| Serving size 1/8 Pizza (151g) | Saturated Fat 7g | 35% | Dietary Fiber 0g | 0% |
| Calories per serving | Trans Fat 0g | | Total Sugars 3g | |
| | Cholesterol 45mg | 15% | Includes 1g Added Sugars | 2% |
| 330 | Sodium 640mg | 28% | Protein 22g | |
| | Vitamin D 0mcg 0% • Calcium 304mg 25% • Iron 3mg 15% • Potassium 495mg 10% | | | |
| <small>*The % Daily Value 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.</small> | | | | |