

# 16" Pepperoni Pizza

## Product Information

W code: W577  
 Rose and Shore: BSTR1600P  
 Serving/case: 64  
 Net Weight: 24.50 lbs

## Crediting Information per Serving:

Serving Size: 1/8th of a pizza  
 (6.13 oz)  
 Meat or M/A: 2.5 oz eq  
 Grain: 2.5 oz eq  
 Vegetables: 1/8 cup  
 Fruit: NA  
 CN Label: Yes\*

\*Obtain from product package

## Nutrition Facts

Serving Size: 1/8<sup>th</sup> of a pizza (6.13 oz)

Amount Per Serving	
<b>Calories 440</b>	Calories from Fat 190
<b>Total Fat 21 g</b>	
Sat. Fat 10 g	
Trans Fat 0 g	
<b>Cholesterol 50 mg</b>	
<b>Sodium 820 mg</b>	
<b>Carbohydrates 34 g</b>	
Dietary Fiber 2 g	
Sugars 5 g	
<b>Protein 23 g</b>	
Vitamin A	15%
Calcium	50%
Vitamin C	10%
Iron	10%

### Ingredients:

Crust (water, whole wheat flour, wheat flour enriched [niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], malted barley flour, soybean oil, breadcrumbs [wheat flour, yeast, sugar, salt], yeast, sugar, olive oil, salt, honey, baking powder [sodium acid pyrophosphate, sodium bicarbonate, cornstarch, monocalcium phosphate], dough conditioner [wheat flour, L-cysteine, cultured wheat sponge]); Low Moisture Part-Skim Mozzarella Cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes); Sauce (water, fresh vine-ripened California tomatoes, salt, spices, sugar, garlic); Unsmoked Provolone Cheese (pasteurized milk, cheese culture, salt, enzymes); Monterey Jack Cheese (pasteurized milk, cheese culture, salt, enzymes); Pepperoni (pork and beef, salt, spices, dextrose, lactic acid starter culture, oleoresin of paprika, flavoring, sodium nitrite, BHA, BHT, citric acid); Parmesan Cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes); Romano Cheese (pasteurized sheep's milk, cheese culture, salt, enzymes); Spices.

**Allergens: Milk, Wheat and Soy**

## Preparation Instructions:

**THAWED PIZZAS:** When thawing, the center of the pizza should be soft to the touch. If the pizza is thawed on the edges but still partially or fully frozen in the middle, the pizza will not cook evenly.

1. Preheat the oven to 400 degrees F.
2. Remove all packaging including cardboard underneath the pizza disk and place on sheet pans with or without parchment paper. For a crispier crust, place the pizza directly on oven racks or perforated pizza pans.
3. Heat for 5 minutes, rotate the product and heat an additional 3 to 5 minutes or until product is heated throughout, the cheese is melted in the middle and browned around the edges.
4. The pizza should be heated to an internal temperature of 160 degrees F.

**FROZEN PIZZAS:** The entire pizza should be frozen from the center to the edge to facilitate a more even finish after cooking.

1. Preheat the oven to 425 degrees F.
2. Turn all fans or blowers to the OFF position.
3. Remove all packaging including cardboard underneath the pizza disk and place on sheet pans with or without parchment paper. For a crispier crust, place the pizza directly on oven racks or perforated pizza pans.
4. Heat for 12 minutes, rotate the product and heat an additional 8-10 minutes or until product is heated throughout, the cheese is melted in the middle and browned around the edges.
5. The pizza should be heated to an internal temperature of 160 degrees F.

**Due to variances in oven regulators and the number of pizzas placed in each oven, cooking times will vary. Refrigerate or discard any unused portions.**