

3x5 Whole Wheat Pepperoni Pizza 80WP



Pack Size: 80/4.60oz. portions per case

Child Nutrition Information:

088378 - One 4.60oz. 3x5 Whole Wheat Pepperoni Pizza Provides 2.00oz. Equivalent Meat/Meat Alternate, 1.50oz. Equivalent Grains, and 1/8 Cup Red/Orange Vegetable for the Child Nutrition Meal Pattern Requirements.

Ingredients:

CHEESE: Low Moisture-Part Skim Mozzarella Cheese (Pasteurized Part Skim Milk, Cultures, Salt, Enzymes).
CRUST: Water, Whole Wheat Flour, Enriched Flour (Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Vital Wheat Gluten, Contains 2% or less of: Sugar, Soybean Oil, Yeast, Salt.
SAUCE: Tomatoes (Water, Tomato Paste [Not Less Than 31% Soluble Solids]), Contains 1% or Less of: Onion, Salt, Spices, Garlic Powder, Soybean Oil, Xanthan Gum.
PEPPERONI: Pork, Beef, Salt, Contains 2% or less of Dextrose, Flavorings, Lactic Acid Starter Culture, Oleoresin of Paprika, Sodium Nitrite, BHA, BHT, Citric Acid.

Allergens: Wheat and Milk.

Nardone Bros. is a peanut and tree nut-free facility.

Cooking Instructions:

For a crispy crust: Preheat oven to 325 F. Place pizza directly on center oven rack. Cook for 7 to 10 minutes or until cheese is melted and crust edges are golden brown.

For a softer crust: Preheat oven to 325 F. Place pizza on a baking sheet. Cook for 8 to 11 minutes or until cheese is melted and crust edges are golden brown.

1 piece/serving	g	% DV
Serving Size	130g	
Calories	310	
Calories from Fat	140	
Total Fat	16	24
Saturated Fat	7	35
Trans Fat	0	
Cholesterol	40	13
Sodium	530	22
Carbohydrate	23	8
Fiber	3	10
Sugar	5	
Protein	21	
Vitamin A		8
Vitamin C		15
Calcium		35
Iron		10

Shipping Info:

Net Weight: 23.00 lbs.
 Gross Weight: 25.00 lbs.
 Pieces/case: 80
 UPC: 8554113009
 Dimensions: 17 3/4 x 10 3/4 x 9 3/4
 Cube: 1.08
 Ti/Hi: 9/7
 Shelf Life: 180 days frozen
 Country of Origin: 100% U.S.



420 New Commerce Blvd. • Wilkes-Barre, PA 18706
 1-800-823-5320

All product information is believed to be truthful and accurate.

Last Updated: 10/29/2013

Chelsea Stameef