

FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710011354702.000.000

MATERIAL #: 12377661

MATERIAL DESCRIPTION: 12377661DIGRNO CrsntCrust 4Chse 12x25.3ozUS

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Little Chute, WI

DESCRIPTION

PRODUCT NAME: DIGIORNO Croissant Crust Four Cheese Pizza

STATEMENT OF IDENTITY: DIGIORNO Croissant Crust Four Cheese Pizza

TECHNICAL DESCRIPTION: DIGIORNO Croissant Crust Four Cheese Pizza

Physical Specifications		
CHARACTERISTIC 1:	EVENNESS OF TOPPING APPLICATION & CRUST SHAPE	Cheese is evenly distributed across pizza / < 0.5" of crust is exposed around rim/ and sauce pattern centered. Crust is Round, with slight rim Free of cracks, dents, tears, punctures, grease smears.
CHARACTERISTIC 2:	CRUST PERFORMANCE	Whole intact crust/ slightly crispy texture (tasters hear the sound) while chewing throughout the crust/ moderate to high butter flavor
CHARACTERISTIC 3:	FLAVOR OF SAUCE AND CHEESE TOPPINGS	Sauce flavors include tomato based with garlic and herbs with slight black pepper, and slightly sweet. Distinct cheese-dairy, salty.
CHARACTERISTIC 4:	FLAVOR OF TOPPINGS	
CHARACTERISTIC 5:	CHEWINESS OF CHEESE IN CRUST	Cheese is chewy, and stretchy, cheese pull present. Slight cheese pull in crust with visible melt

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, AND FOLIC ACID), WATER, LOWMOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED), TOMATO PASTE, WHEAT GLUTEN, 2% OR LESS OF VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL), YEAST, PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES), SUGAR, SALT, SEASONING BLEND (SALT, SPICE, DRIED GARLIC), BAKING SODA, DATEM, MODIFIED CORNSTARCH, SEASONING (MALTODEXTRIN, FLAVOR, ENZYME MODIFIED BUTTERFAT), WHEAT FLOUR, ENZYMES, ASCORBIC ACID (DOUGH CONDITIONER).

CONTAINS	MAY CONTAIN
WHEAT, MILK, SOY	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
r Flour Wheat Tae 12.5% Prtn .60%Ash Ench	28-29	US
r Water	27-28	US
r Cheese Mozzarella Cow Low Moisture Part Skim	23-24	US

r Margarine 80% Fat With Palm And Soybean Oil INS202/322i/330/471	6-7	US, Malaysia, Indonesia, Columbia, Honduras, Mexico, CA, Germany, China, Belgium, Dominican republic, Peru, Brazil, Switzerland
r Tomato Paste 24-30% NTSS Hot Break	6-7	US, Columbia
r Wheat Gluten	2-3	Australia
r Oil Soybean	.75-1	US
r Yeast Baker's	.5-1	US
r Cheese Parmesan/Asiago/Romano Cow Grated 33.6-35%Moisture Chilled INS460ii	.5-.75	US
r Sugar White 100%Sucrose	.5-.75	US
r Salt NaCl 0.0006% INS535	.5-.75	CA,US
r Seasoning Blend Spice Pizza Sauce With Salt Dried	.25-.5	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
r Sodium Bicarbonate Powder INS500ii	.1-.2	US
r Emulsifier Panodan 205K Powder INS472e	.1-.2	US, Great Britain
r Starch Corn Cargill Gel 04230	.05-.07	US
r Flavor Butter Powder IFF NE 934610	.03-.05	US, CA
r Enzyme Blend DSM Bakezyme NEB 21753	.03-.05	France
r Vitamin C Ascorbic Acid 120ppm Tablet INS300/466/553iii/460i	.004-.005	US, China
r Release Agent No Partially Hydrogenated Oil US only	.004-.005	US, CA, Indonesia, Spain

DIETARY CLAIMS

CLAIM	APPLICABLE Check box if applicable
Gluten-Free	<input type="checkbox"/>
Halal	<input type="checkbox"/>
Kosher	<input type="checkbox"/> insert Kosher designation (e.g., OuD)
Vegan	<input type="checkbox"/>
Vegetarian	<input type="checkbox"/>
insert dietary claim if not listed above	<input type="checkbox"/>
insert dietary claim if not listed above	<input type="checkbox"/>
insert dietary claim if not listed above	<input type="checkbox"/>
insert dietary claim if not listed above	<input type="checkbox"/>
insert dietary claim if not listed above	<input type="checkbox"/>

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided)		
	<input checked="" type="checkbox"/> 100g <input type="checkbox"/> 100mL	
NUTRIENT	UoM	UNROUNDED VALUE
Total Calories	kcal	251.40
Total Fat	g	12.30
Saturated Fat	g	5.95
Trans Fat	g	.26
Monounsaturated Fat	g	3.09
Polyunsaturated Fat	g	1.66

Cholesterol	mg	15.98
Sodium	mg	473.35
Total Carbohydrate	g	23.51
Dietary Fiber	g	1.05
Total Sugar	g	2.95
Added Sugars	g	.67
Protein	g	11.09
Vitamin D	mcg	.003
Calcium	mg	181.82
Iron	mg	1.79
Potassium	mg	111.94

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
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CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
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insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	c	m	M
Frozen Culinary	Aerobic Meophilic Count (AMC)	1	0	100,000	0
	Enterobacteriaceae (EB)	1	0	1,000	0
	Escherichia Coli	1	0	<10	0
1 st Exam	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
Detailed Exam	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 25.3 OZ (1 LB 9.3 OZ) 720g

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
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Best by JUL 2022	1098544618
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CODING LOCATION: Coding is printed in the colored section above QR code on the flap.

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 9 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
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