

FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710007359507.000.000

MATERIAL #: 12408042

MATERIAL DESCRIPTION: 12408042 DIGIORNO 12inch SC Three Meat Pizza

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Schaumburg, IL

DESCRIPTION

PRODUCT NAME: Error: Reference source not found12inch SC Three Meat Pizza

STATEMENT OF IDENTITY: Error: Reference source not found12inch SC Three Meat Pizza

TECHNICAL DESCRIPTION: *DIGIORNO CHSC 3Meat 12in 12x24.5ozN1US*

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	Free of cracks, dents, tears, punctures, grease smears. Round with slight rim. Dough fully folded over cheese rope. Pale color, large rim, sunken center, no cheese leaks through rim. Cheese rope present throughout entire rim.
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	Pepperoni: salty, smoky, and slightly spicy. Sausage & beef is meaty and savory.
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: WATER, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), PART-SKIM MOZZARELLA CHEESE WITH MODIFIED FOOD STARCH (PART-SKIM MOZZARELLA CHEESE [MILK, CHEESE CULTURES, SALT, ENZYMES], MODIFIED FOOD STARCH, METHYLCELLULOSE), LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), TOMATO PASTE, COOKED SEASONED PIZZA TOPPING MADE WITH PORK AND CHICKEN, BHA, BHT AND CITRIC ACID ADDED TO HELP PROTECT FLAVOR (PORK, MECHANICALLY SEPARATED CHICKEN, WATER, TEXTURED SOY PROTEIN CONCENTRATE, SPICES, SALT, SUGAR, SODIUM PHOSPHATES, PAPRIKA, NATURAL PORK FLAVOR [MODIFIED CORNSTARCH, PORK FAT, NATURAL FLAVORS, PORK STOCK, GELATIN, AUTOLYZED YEAST EXTRACT, SODIUM PHOSPHATES, THIAMINE HYDROCHLORIDE, SUNFLOWER OIL, PROPYL GALLATE], SPICE EXTRACTIVES, BHA, BHT, CITRIC ACID), PEPPERONI MADE WITH PORK, CHICKEN AND BEEF (PORK, MECHANICALLY SEPARATED CHICKEN, BEEF, SALT, CONTAINS 2% OR LESS OF SPICES, DEXTROSE, PORK STOCK, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, FLAVORING, SODIUM NITRITE, SODIUM ASCORBATE, PAPRIKA, PROCESSED WITH NATURAL SMOKE FLAVOR, BHA, BHT, CITRIC ACID TO HELP PROTECT FLAVOR), COOKED BEEF PIZZA TOPPING (BEEF, WATER, TEXTURED SOY PROTEIN CONCENTRATE, POTATO FLOUR, CONTAINS 2% OR LESS OF SALT, HYDROLYZED CORN PROTEIN, SOY PROTEIN AND WHEAT PROTEIN, CORN SYRUP SOLIDS, MALTODEXTRIN, SPICE, NATURAL GRILL FLAVOR [FROM SUNFLOWER OIL], GARLIC POWDER, COOKED IN PORK FAT OR BEEF FAT OR VEGETABLE OIL), VEGETABLE OIL (CANOLA OIL AND/OR SOYBEAN OIL AND/OR PALM OIL), 2% OR LESS OF YEAST, BREAD CRUMBS (BLEACHED WHEAT FLOUR, YEAST, SUGAR, SALT), PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES), SALT, SUGAR, SPICES, GARLIC POWDER, NATURAL FLAVOR.

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 Water	24-25	US
r Flour Wheat Tae 14% Prtn .60%Ash Enriched	22-23	US
r Cheese Mozzarella Part Skim Cow 44%Fat Restricted Melt Chilled INS461	14-15	US
r Cheese Mozzarella Cow Low Moisture Part Skim	12-13	US
r Tomato Paste 24-30% NTSS Hot Break	6-8	US, Columbia
r Pork Chicken BHA BHT Seasoned Cooked IQF	5-6	US
r Pepperoni Pork Chicken Beef With Smoke Flavor And BHA BHT Cooked Refrigerated	5-6	US
r Beef Soy Potato Topping Cooked IQF INS450i	4-5	US
r Oil Soybean	1-2	CA,US
r Yeast Baker's	1-1.5	US
r Bread Crumb Japanese	.5-1	CA,US,China,UK
r Oil Palm Fractionated Flakes With Butter Flavor No Beta Carotene	.5-1	US
r Cheese Parmesan/Asiago/Romano Cow Grated 33.6-35%Moisture Chilled INS460ii	.5-1	US
r Sugar White 100%Sucrose	.25-.5	US
r Salt NaCl 0.0006% INS535	.25-.5	CA,US
r Seasoning Blend Spice Pizza Sauce With Salt Dried	.25-.5	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
r Yeast Fermaid Super Relax	.025-.05	US

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	244.67
Total Fat	g	13.10
Saturated Fat	g	6.31
Trans Fat	g	.29
Monounsaturated Fat	g	4.09
Polyunsaturated Fat	g	1.42
Cholesterol	mg	29.94

Sodium	mg	597.93
Total Carbohydrate	g	19.64
Dietary Fiber	g	1.26
Total Sugar	g	2.39
Added Sugars	g	.58
Protein	g	11.41
Vitamin D	mcg	.37
Calcium	mg	189.29
Iron	mg	1.78
Potassium	mg	143.23

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	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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MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	c	m	M
Frozen Culinary 1 st Exam	Aerobic Meophilic Count (AMC)	1	0	100,000	0
	Enterobacteriaceae (EB)	1	0	1,000	0
	Escherichia Coli	1	0	<10	0
	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: *NET WT 24.5 oz (1 lb 8.5 oz) 695 g*

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
Best by JUL 2022	1098544618

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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