

# FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710007353506.000.000

MATERIAL #: 12408042

MATERIAL DESCRIPTION: 12408042\_DIGIORNO 12inch SC Supreme

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Schaumburg, IL

## DESCRIPTION

PRODUCT NAME: Error: Reference source not found12inch SC Supreme

STATEMENT OF IDENTITY: Stuffed Crust Supreme

TECHNICAL DESCRIPTION: Stuffed Crust Supreme

Physical Specifications		
<b>CHARACTERISTIC 1:</b>	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.
<b>CHARACTERISTIC 2:</b>	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.
<b>CHARACTERISTIC 3:</b>	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.
<b>CHARACTERISTIC 4:</b>	FLAVOR OF TOPPINGS	Pepperoni: salty, smoky, and slightly spicy. Sausage is meaty and savory. Vegetables are fresh.
<b>CHARACTERISTIC 5:</b>	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), LOWMOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), PART-SKIM MOZZARELLA CHEESE WITH MODIFIED FOOD STARCH (PART-SKIM MOZZARELLA CHEESE [MILK, CHEESE CULTURES, SALT, ENZYMES], MODIFIED FOOD STARCH, METHYLCELLULOSE), 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), VEGETABLE BLEND (RED AND/OR GREEN BELL PEPPERS, BLACK OLIVES WITH SALT & FERROUS GLUCONATE, ONIONS), TOMATO PASTE, 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), 2% OR LESS OF VEGETABLE OIL (CANOLA OIL AND/OR SOYBEAN OIL AND/OR PALM OIL), 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, DRIED GARLIC, 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	21-22	US
r Flour Wheat Tae 14% Prtn .60%Ash Enriched	21-22	US
r Cheese Mozzarella Cow Low Moisture Part Skim	14-15	US
r Cheese Mozzarella Part Skim Cow 44%Fat Restricted Melt Chilled INS461	13-14	US
r Pork Chicken BHA BHT Seasoned Cooked IQF	8-9	US
r Pepper Bell Green/Pepper Bell Red/Onion/Olive 33/33/17/17% Blend IQF	7-8	US
r Tomato Paste 24-30% NTSS Hot Break	5-6	US, Columbia
r Pepperoni Pork Chicken Beef With Smoke Flavor And BHA BHT Cooked Refrigerated	4-5	US
r Oil Soybean	1-2	CA, US
r Yeast Baker's	1-1.5	US
r Bread Crumb Japanese	.5-1.0	CA,US,China,UK
r Oil Palm Fractionated Flakes With Butter Flavor No Beta Carotene	.5-1.0	US
r Cheese Parmesan/Asiago/Romano Cow Grated 33.6-35%Moisture Chilled INS460ii	.5-.75	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	.20-.30	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
r Yeast Fermaid Super Relax	.04-.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	238.13
Total Fat	g	12.9
Saturated Fat	g	5.83
Trans Fat	g	.26

Monounsaturated Fat	g	4.04
Polyunsaturated Fat	g	1.40
Cholesterol	mg	30.10
Sodium	mg	581.82
Total Carbohydrate	g	18.47
Dietary Fiber	g	1.24
Total Sugar	g	2.37
Added Sugars	g	.55
Protein	g	11.34
Vitamin D	mcg	.54
Calcium	mg	198.16
Iron	mg	1.67
Potassium	mg	132.23

## 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	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
1 <sup>st</sup> 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
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 26.4 oz (1 lb 10.4 oz) 749 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
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