FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710007282007.000.000
MATERIAL #: 12408045
MATERIAL DESCRIPTION: DIGIORNO 12inch SC Five Cheese Pizza
BRAND: DiGiorno
COUNTRY OF ORIGIN: USA
MANUFACTURING LOCATION: Shaumburg, IL

DESCRIPTION

PRODUCT NAME: DIGIORNO 12inch SC Five Cheese Pizza
STATEMENT OF IDENTITY: Stuffed Crust Five Cheese
TECHNICAL DESCRIPTION: Stuffed Crust Five Cheese

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/ firm enough to remain straight when held by the rim/ bready flavor/ slightly sweet/slight 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:		
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), CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES, ANNATTO [COLOR]), TOMATO PASTE, VEGETABLE OIL (CANOLA OIL AND/OR SOYBEAN OIL AND/OR PALM OIL), 2% OR LESS OF YEAST, PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES), BREAD CRUMBS (BLEACHED WHEAT FLOUR, YEAST, SUGAR, SALT), SALT, SUGAR, SPICES, GARLIC POWDER, NATURAL FLAVOR. ALLERGENS: WHEAT, MILK.

CONTAINS	MAY CONTAIN
WHEAT, MILK.	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	25-26	US
r Flour Wheat Tae 14% Prtn .60%Ash Enriched	25-26	US
r Cheese Mozzarella Cow Low Moisture Part Skim	16-17	US

r Cheese Mozzarella Part Skim Cow 44%Fat Restricted Melt Chilled INS461	16-17	US
r Tomato Paste 24-30% NTSS Hot Break	6-7	US, Columbia
r Pepperoni Pork Chicken Beef With Smoke Flavor And BHA BHT Cooked Refrigerated	6-7	US
r Oil Soybean	1-2	CA,US
r Yeast Baker's	1-2	US
r Bread Crumb Japanese	.5-1.5	CA,US,China,UK
r Oil Palm Fractionated Flakes With Butter Flavor No Beta Carotene	.75-1.5	US
r Cheese Parmesan/Asiago/Romano Cow Grated 33.6-35%Moisture Chilled INS460ii	.5-1.5	US
r Sugar White 100%Sucrose	.25-1.0	US
r Salt NaCl 0.0006% INS535	.25-1.0	CA,US
r Seasoning Blend Spice Pizza Sauce With Salt Dried	.25-1.0	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
r Yeast Fermaid Super Relax	.02-.05	US

DIETARY CLAIMS

CLAIM	APPLICABLE Check box if applicable	
Gluten-Free	☐	
Halal	☐	
Kosher	☐	insert Kosher designation (e.g., OuD)
Vegan	☐	
Vegetarian	☐	
insert dietary claim if not listed above	☐	
insert dietary claim if not listed above	☐	
insert dietary claim if not listed above	☐	
insert dietary claim if not listed above	☐	
insert dietary claim if not listed above	☐	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided) ☒ 100g ☐ 100mL		
NUTRIENT	UoM	UNROUNDED VALUE
Total Calories	kcal	246.83
Total Fat	g	12.52
Saturated Fat	g	6.40
Trans Fat	g	.30
Monounsaturated Fat	g	3.59
Polyunsaturated Fat	g	1.36
Cholesterol	mg	29.73
Sodium	mg	581.52
Total Carbohydrate	g	21.25
Dietary Fiber	g	1.07
Total Sugar	g	2.55
Added Sugars	g	.56
Protein	g	11.67
Vitamin D	mcg	.05
Calcium	mg	225.80
Iron	mg	1.75
Potassium	mg	116.7

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)
insert analysis/parameter	insert method	insert limit(s)

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
1st 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: NET WT 22.2OZ (1 LB 6.2 OZ) 630g

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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