

# FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710008670202.000.000

MATERIAL #: 12418142

MATERIAL DESCRIPTION: 12418142 DIGIORNO Crispy Pan Pepperoni

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Schaumburg, IL

## DESCRIPTION

PRODUCT NAME: DIGIORNO Crispy Pan Pepperoni

STATEMENT OF IDENTITY: DIGIORNO Crispy Pan Pepperoni

TECHNICAL DESCRIPTION: DIGIORNO Crispy Pan Pepperoni

Physical Specifications		
CHARACTERISTIC 1:	EVENNESS OF TOPPING APPLICATION & CRUST SHAPE	<ul style="list-style-type: none"><li>• Toppings applied at correct weight and edge to edge</li><li>• Even distribution of sauce</li><li>• Even distribution of:<ul style="list-style-type: none"><li>○ Cheese</li><li>○ 18 Slices of Pepperoni</li></ul></li></ul>
CHARACTERISTIC 2:	CRUST PERFORMANCE	<ul style="list-style-type: none"><li>• Free of cracks, large dents, tears, punctures, grease smears.</li><li>• Fills tray length and width completely Uniform in height</li></ul>
CHARACTERISTIC 3:	FLAVOR OF SAUCE AND CHEESE TOPPINGS	<p>Crust: bread like, sweet, yeasty crust</p> <p>Sauce: flavors include tomato, garlic, herbs, slight black pepper heat, slightly sweet</p> <p>Cheese: Dairy, salty</p> <p>Toppings: Pepperoni is salty, smoky, slightly spicy</p>
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: CRUST (ENRICHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, CORN OIL, VITAL WHEAT GLUTEN, YEAST, NATURAL FLAVOR, SUGAR, SALT, NON-FAT DRY MILK, ASCORBIC ACID), LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), WATER, 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 (SOYBEAN OIL AND/OR CORN OIL), SALT, SPICES, DRIED GARLIC

ALLERGENS: WHEAT, MILK.

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

INGREDIENT COMPOSITION:

INGREDIENT	PERCENT	COUNTRY OF ORIGIN
------------	---------	-------------------

	Provide range	If multiple list in alphabetical order
Crust Pizza Enriched Reduced Fat	51-52%	US
Cheese Mozzarella Cow Low Moisture Part Skim	25-26%	US
Water	10-11%	US
Tomato Paste 24-30% NTSS Hot Break	6-7%	US, Columbia
Pepperoni Pork Chicken Beef w/smoke flavor and BHA BHT Cooked Refrigerated	5-6%	US
Seasoning Blend Spice Pizza Sauce with Salt Dried	.25-.50%	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
Oil Soybean	.15-.20%	CA,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	284.45
Total Fat	g	14.95
Saturated Fat	g	5.04
Trans Fat	g	.24
Monounsaturated Fat	g	4.03
Polyunsaturated Fat	g	4.57
Cholesterol	mg	21.35
Sodium	mg	438.39
Total Carbohydrate	g	24.86
Dietary Fiber	g	1.13
Total Sugar	g	2.61
Added Sugars	g	.17
Protein	g	12.02
Vitamin D	mcg	.85

Calcium	mg	192.43
Iron	mg	2.06
Potassium	mg	158.22

## 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)
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)

## MICROBIOLOGICAL SPECIFICATIONS

### FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	c	m	M
Frozen Culinary  1 <sup>st</sup> 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 26 OZ (1 LB 10 OZ) 737 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
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
0	click or tap to enter a date	insert description of changes made to document