

FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710005879214.000.000 MATERIAL #: 12418157, 12533956, 12533099

MATERIAL DESCRIPTION: 12418157 DIGIORNO Rising Crust Pepperoni Pizza

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5259 Little Chute

DESCRIPTION

Physical Specifications				
CHARACTERISTIC 1:	Crust is golden brown, presence of open cell structure, even rise around pizza. Sauce is red in color with spice flecks. Cheese is white, even melt, minimal shred identity.	Parameters maintained at factory level.		
CHARACTERISTIC 2:	Toppings: Proper amount of cheese / appropriate amount of sauce. 25 Slices of Pepperoni	Parameters maintained at factory level		
CHARACTERISTIC 3:	Crust flavor: bread like, sweet yeasty crust. Sauce flavor: tomato, garlic, herbs, slight black pepper heat, slightly sweet. Cheese flavor: dairy, salty.	Parameters maintained at factory level		
CHARACTERISTIC 4:	Sauce is tomato based with slightly acidic and ripe/cooked flavor typical of tomato with Italian her blends / Distinct cheese-dairy, salty	Parameters maintained at factory level		
CHARACTERISTIC 5:	Crust is Free of cracks, dents, tears, punctures, grease smears Crust rises evenly	Parameters maintained at factory level		

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENT COMPOSITION:

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, AND FOLIC ACID), WATER, LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES), 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), SUGAR, WHEAT GLUTEN, 2% OR LESS OF VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL), DEGERMINATED WHITE CORN MEAL, YEAST, SALT, DEGERMINATED YELLOW CORN MEAL, DATEM, BAKING SODA, SPICES, WHEAT FLOUR, ENZYMES, DRIED GARLIC, ASCORBIC ACID (DOUGH CONDITIONER).

ALLERGENS:

CONTAINS	MAY CONTAIN
WHEAT, MILK.	none

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INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order	
ENRICHED WHEAT FLOUR	20-40	USA	
WATER	20-40	USA	
LOW-MOISTURE PART-SKIM			
MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES)	15-30	USA	
TOMATO PASTE	5-10	USA	
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),	5-10	USA	
SUGAR	2-5	USA, BRAZIL, Argentina, Costa Rica, Mexico, Belize, El Salvador, Nicaragua, Guatemala, Paraguay, Colombia, Honduras, Canada	
WHEAT GLUTEN	2-5	USA, Australia	
SALT	0.5-1.5	USA, NOVA SCOTIA	
VEGETABLE OIL	.05-1	USA	
DEGERMINATED YELLOW CORN MEAL	1-2	USA	
DATEM	.002	CANADA, DENMARK, USA	
BAKING POWDER	.001	USA	
SPICES	.1	USA	
ENZYMES	.004	FRANCE	
DRIED GARLIC	.02	USA	
ASCORBIC ACID (DOUGH CONDITIONER)	.005	USA	
YEAST	.9	USA	

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			

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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	234		
Total Fat	g	8		
Saturated Fat	g	3		
Trans Fat	g	0		
Monounsaturated Fat	g	2		
Polyunsaturated Fat	g	1		
Cholesterol	mg	17		
Sodium	mg	575		
Total Carbohydrate	g	27		
Dietary Fiber	g	1		
Total Sugar	g	4		
Added Sugars	g	2		
Protein	g	11		
Vitamin D	mcg	0		
Calcium	mg	142		
Iron	mg	1		
Potassium	mg	107		

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	С	m	М
Frozen Culinary	EB	1	0	1,000	0
l 102011 Guilliary	AMC	1	0	100,000	0
	Escherichia coli	1	0	<10	0
I1st Fxam	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: 27.5 oz

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 Mar 2022	1 117 5259 1 1 (Year/Julian/Plant/Line/Shift(always 1) Shown

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as 1117525911

CODING LOCATION: insert coding location

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen
TEMPERATURE CONDITIONS: Frozen

SHELF-LIFE: 270 days

STORAGE/HANDLING STATEMENT: Frozen

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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