

# FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710005879315.000.000

MATERIAL #: 12418170

MATERIAL DESCRIPTION: 12418170 DIGIORNO Rising Crust Sausage and Pepperoni

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. Sausage Crumble Topping Parameters maintained at factor 20 Slices of Pepperoni		
CHARACTERISTIC 3:	Crust flavor: bread like, sweet yeasty crust. Sauce flavor: tomato, garlic, herbs, slight black pepper heat, slightly sweet. Cheese flavor: dairy, salty. Sausage Flavor: meaty with herbs. Pepperoni Flavor: meaty with spices.	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 / Meat flavor	Parameters maintained at factory level	
CHARACTERISTIC 5:	Crust is Free of cracks, dents, tears, punctures, grease smears  Crust rises evenly +/- 1 pepperoni	Parameters maintained at factory level	

### INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

#### INGREDIENT COMPOSITION:

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), 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), 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

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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). Contains a Bioengineered Food Ingredient

### **ALLERGENS:**

CONTAINS	MAY CONTAIN
WHEAT, MILK, SOY.	none

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)	10-20%	USA
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),	2-10%	USA
TOMATO PASTE	2-10%	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	2-10%	USA

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CITRIC ACID TO HELP PROTECT FLAVOR),		
SUGAR	1-5%	USA, BRAZIL, Argentina, Costa Rica, Mexico, Belize, El Salvador, Nicaragua, Guatemala, Paraguay, Colombia, Honduras, Canada
WHEAT GLUTEN	1-5%	USA, Australia
SALT	<2%	USA, NOVA SCOTIA
VEGETABLE OIL	<2%	USA
DEGERMINATED YELLOW CORN MEAL	<2%	USA
DATEM	<2%	CANADA, DENMARK, USA
BAKING SODA	<2%	USA
SPICES	<2%	USA
WHEAT FLOUR	<2%	USA
ENZYMES	<2%	FRANCE
DRIED GARLIC	<2%	USA
ASCORBIC ACID (DOUGH CONDITIONER)	<2%	USA
YEAST	<2%	USA

### **DIETARY CLAIMS**

DIE IT II CET III 19		
	APPLICABLE	
CLAIM	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	235		
Total Fat	g	9.5		
Saturated Fat	g	3.7		
Trans Fat	g	0		
Monounsaturated Fat	g	3		
Polyunsaturated Fat	g	1.4		
Cholesterol	mg	20		
Sodium	mg	596		

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Total Carbohydrate	g	25
Dietary Fiber	g	1
Total Sugar	g	4.3
Added Sugars	g	2.2
Protein	g	11.5
Vitamin D	mcg	0
Calcium	mg	140
Iron	mg	1.8
Potassium	mg	131

## MICROBIOLOGICAL SPECIFICATIONS

### FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	С	m	М
Frozen Culinary	EB	1	0	1,000	0
1 Tozon Gamary	AMC	1	0	100,000	0
	Escherichia coli	1	0	<10	0
	insert analysis	0	0	0	0
1 <sup>st</sup> Exam	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: 30.3 oz (1 lb 14.3 oz) 860 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 Mar 2022	1 117 5259 1 1 (Year/Julian/Plant/Line/Shift(always 1) Shown
	as 1117525911

CODING LOCATION: Gray code date box on edge of carton

# 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
0	click or tap to enter a date	insert description of changes made to document
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