

# FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710005912808.000.000

MATERIAL #: 12460984

MATERIAL DESCRIPTION: 12460984 DIGIORNO Hand Toss Cheese 12x18.2ozN3US

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Little chute, WI

## DESCRIPTION

PRODUCT NAME: Error: Reference source not foundHandtossed Four cheese

STATEMENT OF IDENTITY: DIGIORNO Hand Toss Cheese

TECHNICAL DESCRIPTION: DIGIORNO Hand Toss Cheese 12x18.2ozN3US

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 irregular border. Slight rim which is taller than center of crust.
<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	
<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: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, AND FOLIC ACID), WATER, LOWMOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), TOMATO PASTE, PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES), 2% OR LESS OF VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL), SALT, YEAST, SUGAR, MALTED BARLEY FLOUR, SPICES, DRIED GARLIC.

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 Flour Wheat Tae 12.5% Prtn .60%Ash Ench	35-36	US
r Water	30-31	US
r Cheese Mozzarella Cow Low Moisture Part Skim	21-22	US
r Tomato Paste 24-30% NTSS Hot Break	7-8	US, Columbia
r Cheese Parmesan/Asiago/Romano	3-4	US

Cow Grated 33.6-35%Moisture Chilled INS460ii		
r Oil Soybean	1-2	CA,US
r Yeast Baker's	.5-1	US
r Sugar White 100%Sucrose	.5-1	US
r Salt NaCl 0.0006% INS535	.5-1	CA,US
r Flour Barley Malted	.5-1	US
r Seasoning Blend Spice Pizza Sauce With Salt Dried	.25-.5	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
r Release Agent No Partially Hydrogenated Oil US only	.005-.006	US, CA, Indonesia, Spain

#### 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	225.7
Total Fat	g	7.42
Saturated Fat	g	3.5
Trans Fat	g	.21
Monounsaturated Fat	g	1.72
Polyunsaturated Fat	g	1.10
Cholesterol	mg	16.59
Sodium	mg	526.02
Total Carbohydrate	g	28.34
Dietary Fiber	g	1.30
Total Sugar	g	3.24
Added Sugars	g	.70
Protein	g	10.69
Vitamin D	mcg	.013
Calcium	mg	183.92
Iron	mg	2.10
Potassium	mg	119.11

## PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	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  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 18.2 oz (1 lb 2.2 oz) 518 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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