

FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710006020707.000.000

MATERIAL #: 12479174

MATERIAL DESCRIPTION: 12479174 DIGIORNO 6.5" MW HT Crust Four Cheese Pizza

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Medford, WI

DESCRIPTION

PRODUCT NAME: DIGIORNO 6.5" MW HT Crust Four Cheese Pizza

STATEMENT OF IDENTITY: Microwave Handtossed Crust Four Cheese Pizza

TECHNICAL DESCRIPTION: Microwave Handtossed Crust Four Cheese Pizza

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
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: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, LOWMOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE WITH MODIFIED FOOD STARCH (LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE [MILK, CHEESE CULTURES, SALT, ENZYMES], MODIFIED FOOD STARCH, NONFAT MILK, NATURAL FLAVORS, ANNATTO [COLOR]), TOMATO PASTE, VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL), SUGAR, 2% OR LESS OF PALM OIL, CORN MEAL, YEAST, PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES), SEASONING (SALT, SPICES, FRUCTOSE, GARLIC, MODIFIED CORNSTARCH, KONJAC GUM, MALIC ACID), SALT, CELLULOSE GUM, DURUM FLOUR, GELLAN GUM, BAKING SODA, DEXTROSE, HYDROGENATED VEGETABLE OIL (PALM KERNEL AND/OR SOYBEAN OIL), ASCORBIC ACID (DOUGH CONDITIONER), ENZYMES, BUTTER 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 Flour Wheat Tae 12.5% Prtn .60%Ash Ench	33-34	US
r Water	27-28	
r Cheese Mozzarella Cow Low Moisture Part Skim	10-11	US

r Cheese Mozzarella Milk Cow Low Moisture Part Skim With Flavor And Color Annatto	10-11	US
r Tomato Paste 24-30% NTSS Hot Break	7-8	US, Columbia
r Oil Corn RBD 0.5% TFA	3-4	US
r Sugar White 100%Sucrose	2-3	US
r Oil Palm Fractionated Flakes With Butter Flavor No Beta Carotene	1-2	US
r Corn Meal White Degerminated	1-2	US
r Bread Crumb Japanese	1-1.5	US
r Yeast Baker's	.75-1	US
r Cheese Parmesan/Asiago/Romano Cow Grated 33.6-35%Moisture Chilled INS460ii	.5-1	US
r Enzyme Blend Quick Step CL	.5-1	Germany, US, Belgium, China
r Seasoning Blend Pizza Sauce With Fructose Dried	.5-.75	US, China, Syria, India, Indonesia, Vietnam, Turkey
r Salt NaCl 0.0006% INS535	.25-.5	US
r Sodium Bicarbonate Encapsulated Powder	.2-.3	US, Australia, Argentina
r Gellan Gum Low Acyl INS418	.1-.2	China

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	257.41
Total Fat	g	10.35
Saturated Fat	g	4.68
Trans Fat	g	.19
Monounsaturated Fat	g	2.53
Polyunsaturated Fat	g	2.02
Cholesterol	mg	15.46
Sodium	mg	498.78
Total Carbohydrate	g	30.62
Dietary Fiber	g	1.73
Total Sugar	g	4.99
Added Sugars	g	2.52
Protein	g	9.57
Vitamin D	mcg	.003
Calcium	mg	159.11
Iron	mg	2.08
Potassium	mg	114.12

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)
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 st 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 9.2 OZ (261G)

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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