

FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710014064101.000.000

MATERIAL #: 12505771

MATERIAL DESCRIPTION: 12505771 DIGIORNO Thin Crust Four Meat Pizza

BRAND: Digiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Little Chute, WI

DESCRIPTION

PRODUCT NAME: DIGIORNO Thin Crust Four Meat Pizza

STATEMENT OF IDENTITY: Digiorno Thin Crust Four Meat Pizza

TECHNICAL DESCRIPTION: insert technical description

Physical Specifications		
CHARACTERISTIC 1:	EVENNESS OF TOPPING APPLICATION	Sauce and cheese are evenly distributed across pizza / < 1" of crust is exposed around rim
CHARACTERISTIC 2:	RATIO OF INGREDIENTS	proper amount of cheese, sauce, Canadian bacon, and bacon. 16 slices of pepperoni
CHARACTERISTIC 3:	CRUST SHAPE	Crust is square and thin, within 0.5" from edge of square pad. Free of cracks, dents, tears, punctures, grease smears.
CHARACTERISTIC 4:	CRUST PERFORMANCE	Whole intact crust / Chewy, crispness on bottom. Soft airy center, crisp outer edge / Firm enough to remain straight when held by rim / Cracker-like flavor, bread like, Buttery, yeasty
CHARACTERISTIC 5:	FLAVOR OF SAUCE AND TOPPINGS	Sauce is tomato based with garlic herbs, slight black pepper heat, and slightly sweet / Distinct cheese-dairy, salty. Pep is salty, smoky, slightly spicy. Canadian bacon and bacon slightly salty and smoky.

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: WATER, LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), TOMATO PASTE, 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), CANADIAN STYLE BACON WATER ADDED MADE WITH PORK SIRLOIN HIPS, CHOPPED AND FORMED, SMOKE FLAVOR ADDED (CURED WITH WATER, SALT, SUGAR, SODIUM PHOSPHATE, NATURAL SMOKE FLAVOR, SODIUM ERYTHORBATE, SODIUM NITRITE), 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), WHEAT STARCH, COOKED BACON PIECES (BACON [CURED WITH WATER, SALT, SUGAR, SODIUM PHOSPHATES, SODIUM ASCORBATE, SODIUM NITRITE], SMOKE FLAVOR), 2% OR LESS OF VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL AND/OR PALM OIL), SALT, YEAST, SUGAR, SPICES, BAKING POWDER, MONO- AND DIGLYCERIDES, GUM ARABIC, WHEAT FLOUR, DRIED GARLIC, NATURAL FLAVOR, ASCORBIC ACID (DOUGH CONDITIONER), ENZYMES, BUTTER OIL, TOCOPHEROL (TO PROTECT FLAVOR), MEDIUM CHAIN TRIGLYCERIDES, SUNFLOWER OIL.

ALLERGENS: Wheat, Milk, Soy

CONTAINS	MAY CONTAIN
A bio engineered food ingredient	

INGREDIENT COMPOSITION:

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
r Water	23-24	US
r Cheese Mozzarella Cow Low Moisture Part Skim	21-22	US
r Flour Wheat Tae 12.5% Prtn .60%Ash Ench	16-17	CA, US
r Tomato Paste 24-30% NTSS Hot Break	9-9.5	US
Pork Chicken BHA BHT Seasoned Cooked IQF	6-7	US
r Pepperoni Pork Chicken Beef With Smoke Flavor And BHA BHT Cooked Refrigerated	5-6	US
r Pork Bacon Cured Canadian Style IQF INS415i/316/250	5-6	US
r Australian Deglutinated Wheat Starch	4-4.5	AU, CA
r Bacon Smoke Flavor Cooked Refrigerated	2-3	US
r Oil Soybean	1-1.5	CA, US
r Oil Palm Fractionated Flakes With Butter Flavor No Beta Carotene	.75-1	US
r Sugar White 100%Sucrose	.4-.5	US
r Yeast Instant Red High Fermentation	.4-.5	CA
r Salt NaCl 0.0006% INS535	.35-.4	CA, US
r Seasoning Blend Spice Pizza Sauce With Salt Dried	.3-.4	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
r Emulsifier Mono And Diglyceride Flake	.1-.2	US
r Baking Powder Double Acting	.1-.2	US
Enzyme Double Bake Improver	.1-.2	US
r Flavor Butter Powder Givaudan BU-601-647-3	.1-.2	US
r Yeast Inactive Dry	.04-.05	IT

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"/>
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NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided)		
<input type="checkbox"/> 100g		
<input type="checkbox"/> 100mL		
NUTRIENT	UoM	UNROUNDED VALUE
Total Calories	kcal	234.15
Total Fat	g	12.11
Saturated Fat	g	5.22
Trans Fat	g	.21
Monounsaturated Fat	g	3.99
Polyunsaturated Fat	g	1.41
Cholesterol	mg	28.86
Sodium	mg	694
Total Carbohydrate	g	18.98
Dietary Fiber	g	1.16
Total Sugar	g	2.98
Added Sugars	g	.67
Protein	g	11.69
Vitamin D	mcg	.74
Calcium	mg	171.87
Iron	mg	1.49
Potassium	mg	190

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	Aerobic Mesophilic Count (AMC)	1	0	100.000	
	Enterobacteriaceae (EB)	1	0	1,000	
	Escherichia coli	1	0	<10	
	insert analysis	0	0	0	
1 st Exam	insert analysis	0	0	0	

PACKAGING

NET CONTENT: 21.9 oz (1 lb 5.9 oz) 623g

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 month,year	2235525951 U 18:21

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen

TEMPERATURE CONDITIONS: Frozen

SHELF-LIFE: 9 Months

STORAGE/HANDLING STATEMENT: Keep 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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