

# FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710014048002.000.000

MATERIAL #: 12505781

MATERIAL DESCRIPTION: 12505781 DIGIORNO Thin Crust 4 Cheese Pizza

BRAND: Digiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Little Chute, WI

## DESCRIPTION

PRODUCT NAME: DIGIORNO Thin Crust 4 Cheese Pizza

STATEMENT OF IDENTITY: Digiorno Thin Crust 4 Cheese Pizza

TECHNICAL DESCRIPTION: insert technical description

Physical Specifications		
<b>CHARACTERISTIC 1:</b>	EVENNESS OF TOPPING APPLICATION	Sauce and cheese are evenly distributed across pizza / < 1" of crust is exposed around rim
<b>CHARACTERISTIC 2:</b>	RATIO OF INGREDIENTS	proper amount of cheese / appropriate amount of sauce.
<b>CHARACTERISTIC 3:</b>	CRUST SHAPE	Crust is square and thin, within 0.5" from edge of square pad. Free of cracks, dents, tears, punctures, grease smears.
<b>CHARACTERISTIC 4:</b>	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
<b>CHARACTERISTIC 5:</b>	FLAVOR OF SAUCE AND TOPPINGS	Sauce is tomato based with garlic herbs, slight black pepper heat, and slightly sweet / Distinct cheese-dairy, salty.

## INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

**INGREDIENTS:** INGREDIENTS: LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), TOMATO PASTE, WHEAT STARCH, 2% OR LESS OF VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL AND/OR PALM OIL), PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES), 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

CONTAINS	MAY CONTAIN
A bio engineered food ingredient	

### INGREDIENT COMPOSITION:

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
r Cheese Mozzarella Cow Low Moisture Part Skim	34-36	US
r Water	24-27	US
r Flour Wheat Tae 12.5% Prtn .60%Ash Ench	17.5-18	CA, US
r Tomato Paste 24-30% NTSS Hot Break	9-9.5	USA, Columbia(1 vendor),
r Australian Deglutinated Wheat Starch	4.5-5	AU, CA
r Oil Soybean	1-1.5	CA, US
r Oil Palm Fractionated Flakes With Butter Flavor	.75-1	US

No Beta Carotene		
r Cheese Parmesan/Asiago/Romano Cow Grated 33.6-35%Moisture Chilled INS460ii	.65-.70	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"/>

## 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	217.57
Total Fat	g	10.15
Saturated Fat	g	5.24
Trans Fat	g	.30
Monounsaturated Fat	g	2.54
Polyunsaturated Fat	g	.98
Cholesterol	mg	23.96
Sodium	mg	528.42
Total Carbohydrate	g	19.69
Dietary Fiber	g	1.03
Total Sugar	g	3.55
Added Sugars	g	.429
Protein	g	11.32
Vitamin D	mcg	.38
Calcium	mg	267.67
Iron	mg	1.28
Potassium	mg	180.06

## 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	
1 <sup>st</sup> Exam	insert analysis	0	0	0	
	insert analysis	0	0	0	

## PACKAGING

NET CONTENT: 21.5 oz (1 lb 5.5 oz) 612 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 before 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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