FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710014048201.000.000
MATERIAL #:
MATERIAL DESCRIPTION: 12505781 DIGIORNO Thin Crust Pepperoni Pizza
BRAND: Digiorno
COUNTRY OF ORIGIN: USA
MANUFACTURING LOCATION: Little Chute, WI

DESCRIPTION

PRODUCT NAME: DIGIORNO Thin Crust Pepperoni Pizza
STATEMENT OF IDENTITY: Digiorno Thin Crust Pepperoni 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 / appropriate amount of sauce. 23 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.

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

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), 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), TOMATO PASTE, WHEAT STARCH, 2% OR LESS OF PARMESAN CHEESE (MILK, CHEESE CULTURES, SALT, ENZYMES), VEGETABLE OIL (CANOLA OIL AND/OR SOYBEAN OIL), FRACTIONATED PALM OIL, YEAST, SUGAR, SALT, SEASONING BLEND (SALT, SPICE, DRIED GARLIC), BAKING POWDER (DISODIUM DIPHOSPHATE, BAKING SODA, CORN STARCH, CALCIUM DIHYDROGEN PHOSPHATE), MONO- AND DIGLYCERIDES, GUM ARABIC, BREADCRUMBS (BLEACHED FLOUR, YEAST, SUGAR, SALT), BUTTER FLAVOR, ASCORBIC ACID (DOUGH CONDITIONER), ENZYMES.

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	25-26	US
r Water	24-25	US

r Flour Wheat Tae 12.5% Prtn .60%Ash Ench	17.5-18	CA, US
r Pepperoni Pork Chicken Beef With Smoke Flavor And BHA BHT Cooked Refrigerated	11.5-12	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 Cheese Parmesan Milk Cow Full Moisture With Cellulose INS460ii	1.5-2	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	☐	
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	247
Total Fat	g	13
Saturated Fat	g	5.95
Trans Fat	g	.269
Monounsaturated Fat	g	4.22
Polyunsaturated Fat	g	1.46
Cholesterol	mg	29.27
Sodium	mg	661
Total Carbohydrate	g	20
Dietary Fiber	g	.66
Total Sugar	g	3
Added Sugars	g	.55
Protein	g	11
Vitamin D	mcg	.397
Calcium	mg	213.8
Iron	mg	1.48
Potassium	mg	148

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)
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)

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	
1st Exam	insert analysis	0	0	0	
	insert analysis	0	0	0	

PACKAGING

NET CONTENT: 20.6 oz (1 lb 4.6 oz) 586 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
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 |