FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710014154601.000.000
MATERIAL #: 12526668
MATERIAL DESCRIPTION: 12526668 DIGIORNO Thin Crust Margherita Pizza
BRAND: Digiorno
COUNTRY OF ORIGIN: USA
MANUFACTURING LOCATION: Little Chute, WI

DESCRIPTION

PRODUCT NAME: DIGIORNO Thin Crust Margherita Pizza
STATEMENT OF IDENTITY: Digiorno Thin Crust Margherita Pizza
TECHNICAL DESCRIPTION: insert technical description

Physical Specifications		
CHARACTERISTIC 1:	EVENNESS OF TOPPING APPLICATION	Tomato, basil, diced and shredded cheese are evenly distributed across pizza / < 0.5" of crust is exposed around rim/ sauce pattern centered
CHARACTERISTIC 2:	RATIO OF INGREDIENTS	proper amount of cheese, tomato, basil, and diced mozzarella / appropriate amount of sauce.
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.

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

NGREDIENTS: WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), LOWMOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), TOMATOES, TOMATO PASTE, MOZZARELLA CHEESE (MILK, SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), WHEAT STARCH, 2% OR LESS OF VEGETABLE OIL (CANOLA OIL AND/OR SOYBEAN OIL), BASIL, FRACTIONATED PALM OIL, PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES), TOCOPHEROL-RICH EXTRACT (ANTIOXIDANT), 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, NATURAL 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 Water	22-23	US
r Flour Wheat Tae 12.5% Prtn .60%Ash Ench	20-21	CA, US
r Cheese Mozzarella Cow Low Moisture Part Skim	18-19	US
r Tomato IQF	12-13	US,Peru
r Tomato Paste 24-30% NTSS Hot Break	6-7	USA, Columbia(1 vendor),
r Cheese Mozzarella 21%Fat 54% Moisture IQF	6-7	US

r Australian Deglutinated Wheat Starch	5-6	AU, CA
r Oil Soybean	1-1.5	CA, US
r Oil Palm Fractionated Flakes With Butter Flavor No Beta Carotene	.75-1	US
r Cheese Parmesan/Asiago/Romano Cow Grated 33.6-35%Moisture Chilled INS460ii	.75-1.25	US
r Sugar White 100%Sucrose	.4-.6	US
r Yeast Instant Red High Fermentation	.4-.6	CA
r Salt NaCl 0.0006% INS535	.4-.5	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	269
Total Fat	g	10.95
Saturated Fat	g	5.88
Trans Fat	g	.295
Monounsaturated Fat	g	2.66
Polyunsaturated Fat	g	1.23
Cholesterol	mg	23.67
Sodium	mg	607.7
Total Carbohydrate	g	29.94
Dietary Fiber	g	1.6
Total Sugar	g	3.75
Added Sugars	g	.7
Protein	g	11.84
Vitamin D	mcg	.62
Calcium	mg	242.89
Iron	mg	1.87
Potassium	mg	196.3

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)
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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)

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: 17.5 OZ (1LB 1.5OZ) 498G

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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