

	<h1>Finished Product Specification</h1>	Revision #: 1 Effective Date: 09/22/2020
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DiGiorno Pizzeria! Thin Margherita 12418246

DESCRIPTION: DiGiorno Pizzeria! Thin Hand-Tossed Style Crust Margherita

INGREDIENTS:

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, AND FOLIC ACID), WATER, LOWMOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES), TOMATOES, CONCENTRATED CRUSHED TOMATOES, MOZZARELLA CHEESE (MILK, SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), 2% OR LESS OF BASIL, VEGETABLE OIL SHORTENING (PALM OIL, NATURAL FLAVOR, BETA CAROTENE [COLOR]), EXTRA VIRGIN OLIVE OIL, PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES), SALT, SUGAR, SPICES, YEAST, VEGETABLE OIL (CANOLA OIL AND/OR SOYBEAN OIL), GARLIC PUREE (GARLIC, VINEGAR), MALTED BARLEY FLOUR, BREAD CRUMBS (BLEACHED WHEAT FLOUR, YEAST, SUGAR, SALT).

Allergen Statement:

Contains: Wheat, Milk

WEIGHTS/PACK SIZE: 18oz, 513g

STORAGE: Must be stored <10F. Shelf life: 9 months frozen

BAKING INSTRUCTIONS:

1. Preheat

Preheat & bake at 375°F.

Keep pizza frozen while preheating.

2. Prep

Remove pizza from box and freshness wrap.

3. Place

Place pizza directly on center oven rack.

4. Bake

Bake 15 to 17 min. Pizza is done when cheese is melted & edges are golden brown.

5. Enjoy

Pizza must be cooked thoroughly to 165°F for food safety & quality

Do not allow pizza to thaw.


Do not eat pizza without cooking.

Ovens may vary so adjust baking time & temperature as needed.

Pizza is done when cheese is melted & edges are golden brown.

DiGiorno® pizza bakes up fresh & hot, so please use care when handling.

Let stand 5 minutes before enjoying.

 Nestlé	Finished Product Specification	Revision #: 1 Effective Date: 09/22/2020
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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710005912808.000.000

MATERIAL #: 12460984

MATERIAL DESCRIPTION: 12460984 DIGIORNO Hand Toss Cheese 12x18.2ozN3US

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Little chute, WI

DESCRIPTION

PRODUCT NAME: Error: Reference source not foundHandtossed Four cheese

STATEMENT OF IDENTITY: DIGIORNO Hand Toss Cheese

TECHNICAL DESCRIPTION: DIGIORNO Hand Toss Cheese 12x18.2ozN3US

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. Crust is Round, with slight rim Free of cracks, dents, tears, punctures, grease smears.
CHARACTERISTIC 2:	CRUST PERFORMANCE	Free of cracks, dents, tears, punctures, grease smears. Round with irregular border. Slight rim which is taller than center of crust.
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:	FLAVOR OF TOPPINGS	
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 WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, AND FOLIC ACID), WATER, LOWMOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), TOMATO PASTE, PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES), 2% OR LESS OF VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL), SALT, YEAST, SUGAR, MALTED BARLEY FLOUR, SPICES, DRIED GARLIC.

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	35-36	US
r Water	30-31	US
r Cheese Mozzarella Cow Low Moisture Part Skim	21-22	US
r Tomato Paste 24-30% NTSS Hot Break	7-8	US, Columbia
r Cheese Parmesan/Asiago/Romano	3-4	US

Cow Grated 33.6-35%Moisture Chilled INS460ii		
r Oil Soybean	1-2	CA,US
r Yeast Baker's	.5-1	US
r Sugar White 100%Sucrose	.5-1	US
r Salt NaCl 0.0006% INS535	.5-1	CA,US
r Flour Barley Malted	.5-1	US
r Seasoning Blend Spice Pizza Sauce With Salt Dried	.25-.5	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
r Release Agent No Partially Hydrogenated Oil US only	.005-.006	US, CA, Indonesia, Spain

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	225.7
Total Fat	g	7.42
Saturated Fat	g	3.5
Trans Fat	g	.21
Monounsaturated Fat	g	1.72
Polyunsaturated Fat	g	1.10
Cholesterol	mg	16.59
Sodium	mg	526.02
Total Carbohydrate	g	28.34
Dietary Fiber	g	1.30
Total Sugar	g	3.24
Added Sugars	g	.70
Protein	g	10.69
Vitamin D	mcg	.013
Calcium	mg	183.92
Iron	mg	2.10
Potassium	mg	119.11

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 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 18.2 oz (1 lb 2.2 oz) 518 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 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
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

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)
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 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
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

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	
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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)
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	
	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
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

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		
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.
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

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)
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	
1 st 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
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

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	<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	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	
1 st 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
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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710014048301.000.000

MATERIAL #: 12505783

MATERIAL DESCRIPTION: 12505783 DIGIORNO Thin Crust Supreme Pizza

BRAND: Digiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Little Chute, WI

DESCRIPTION

PRODUCT NAME: DIGIORNO Thin Crust Supreme Pizza

STATEMENT OF IDENTITY: Digiorno Thin Crust Supreme 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. sausage and veggie blend ¹ 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. Veggie blend is fresh and crisp.

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: [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, BELL PEPPERS, 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\), 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, ONIONS, 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	COUNTRY OF ORIGIN
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	Provide range	If multiple list in alphabetical order
r Water	23-24	US
r Cheese Mozzarella Cow Low Moisture Part Skim	18-19	US
r Flour Wheat Tae 12.5% Prtn .60%Ash Ench	17.5-18	CA, US
r Pepper Bell Green/Pepper Bell Red/Onion Yellow/Pepper Bell Yellow Blend 33/33/20/14% IQF	15-16	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	3-4	US
r Australian Deglutinated Wheat Starch	3-4	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 Sugar White 100%Sucrose	.4-.5	US
r Yeast Instant Red High Fermentation	.4-.5	CA
r Seasoning Blend Spice Pizza Sauce With Salt Dried	.3-.4	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
r Salt NaCl 0.0006% INS535	.35-.4	CA, US
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 type="checkbox"/> 100g		
<input type="checkbox"/> 100mL		
NUTRIENT	UoM	UNROUNDED VALUE
Total Calories	kcal	208.9
Total Fat	g	10.6
Saturated Fat	g	4.54
Trans Fat	g	.186
Monounsaturated Fat	g	3.46
Polyunsaturated Fat	g	1.28
Cholesterol	mg	22.31
Sodium	mg	553.14
Total Carbohydrate	g	18.32
Dietary Fiber	g	1.32
Total Sugar	g	2.89
Added Sugars	g	.52
Protein	g	9.38

Vitamin D	mcg	.78
Calcium	mg	149.47
Iron	mg	1.45
Potassium	mg	170.56

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

PACKAGING

NET CONTENT: 23.3 oz (1 lb 7.3 oz) 663 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 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
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

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

INGREDIENTS: 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	<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	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)
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	
	insert analysis	0	0	0	
1 st Exam	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
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



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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710005879420.000.000

MATERIAL #: 12418159, 12499717, 12236077, 12236079

MATERIAL DESCRIPTION: 12418159 DIGIORNO RSNC Sprm 12in 12x31.4oz N1US

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5259 Little Chute

DESCRIPTION

Physical Specifications		
CHARACTERISTIC 1:	Crust is golden brown, presence of open cell structure, even rise around pizza. Sauce is red in color with spice flecks. Cheese is white, even melt, minimal shred identity.	Parameters maintained at factory level.
CHARACTERISTIC 2:	Toppings: Proper amount of cheese / appropriate amount of sauce. Sausage Crumble Topping 20 Slices of Pepperoni Vegetable Blend Topping (red and green pepper strips, onions, black olives)	Parameters maintained at factory level
CHARACTERISTIC 3:	Crust flavor: bread like, sweet yeasty crust. Sauce flavor: tomato, garlic, herbs, slight black pepper heat, slightly sweet. Cheese flavor: dairy, salty. Sausage Flavor: meaty with herbs. Pepperoni Flavor: meaty with spices. Vegetable Blend flavor: peppers, onions, black olive flavors	Parameters maintained at factory level
CHARACTERISTIC 4:	Sauce is tomato based with slightly acidic and ripe/cooked flavor typical of tomato with Italian her blends / Distinct cheese-dairy, salty / Meat flavor and vegetable flavor	Parameters maintained at factory level
CHARACTERISTIC 5:	Crust is Free of cracks, dents, tears, punctures, grease smears Crust rises evenly +/- 1 pepperoni	Parameters maintained at factory level

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENT COMPOSITION:

ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, AND FOLIC ACID), WATER, LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES), 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), VEGETABLE BLEND (GREEN AND RED BELL PEPPERS, BLACK OLIVES WITH SALT & FERROUS GLUCONATE, ONIONS), TOMATO PASTE, PEPPERONI MADE WITH PORK, CHICKEN AND BEEF

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(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), SUGAR, WHEAT GLUTEN, 2% OR LESS OF VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL), DEGERMINATED WHITE CORN MEAL, YEAST, SALT, DEGERMINATED YELLOW CORN MEAL, DATEM, BAKING SODA, SPICES, WHEAT FLOUR, ENZYMES, DRIED GARLIC, ASCORBIC ACID (DOUGH CONDITIONER). Contains a Bioengineered Food Ingredient

ALLERGENS:

CONTAINS	MAY CONTAIN
WHEAT, MILK, SOY.	none

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
ENRICHED WHEAT FLOUR	20-40%	USA
WATER	20-40%	USA
LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES)	10-20%	USA
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),	2-10%	USA
VEGETABLE BLEND (GREEN AND RED BELL PEPPERS, BLACK OLIVES WITH SALT & FERROUS GLUCONATE, ONIONS)	2-10%	Egypt, USA, Mexico, Chile
TOMATO PASTE	2-10%	USA
PEPPERONI MADE WITH PORK, CHICKEN AND BEEF	2-10%	USA

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(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),		
SUGAR	1-5%	USA, BRAZIL, Argentina, Costa Rica, Mexico, Belize, El Salvador, Nicaragua, Guatemala, Paraguay, Colombia, Honduras, Canada
WHEAT GLUTEN	1-5%	USA, Australia
SALT	<2%	USA, NOVA SCOTIA
VEGETABLE OIL	<2%	USA
DEGERMINATED YELLOW CORN MEAL	<2%	USA
DATEM	<2%	CANADA, DENMARK, USA
BAKING SODA	<2%	USA
SPICES	<2%	USA
WHEAT FLOUR	<2%	USA
ENZYMES	<2%	FRANCE
DRIED GARLIC	<2%	USA
ASCORBIC ACID (DOUGH CONDITIONER)	<2%	USA
YEAST	<2%	USA

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

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Total Calories	kcal	225
Total Fat	g	9
Saturated Fat	g	4
Trans Fat	g	0
Monounsaturated Fat	g	3
Polyunsaturated Fat	g	1
Cholesterol	mg	19
Sodium	mg	570
Total Carbohydrate	g	24
Dietary Fiber	g	1
Total Sugar	g	4
Added Sugars	g	2
Protein	g	11
Vitamin D	mcg	0
Calcium	mg	123
Iron	mg	1
Potassium	mg	123

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	c	m	M
Frozen Culinary 1 st Exam	EB	1	0	1,000	0
	AMC	1	0	100,000	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: 31.4 oz (1 lb 15.4 oz) 893g

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 Mar 2022	1 117 5259 1 1 (Year/Julian/Plant/Line/Shift(always 1) Shown as 1117525911

CODING LOCATION: Gray code date box on edge of carton

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SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen

TEMPERATURE CONDITIONS: Frozen

SHELF-LIFE: 270 days

STORAGE/HANDLING STATEMENT: 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

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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710011354702.000.000

MATERIAL #: 12377661

MATERIAL DESCRIPTION: 12377661DIGRNO CrsntCrust 4Chse 12x25.3ozUS

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Little Chute, WI

DESCRIPTION

PRODUCT NAME: DIGIORNO Croissant Crust Four Cheese Pizza

STATEMENT OF IDENTITY: DIGIORNO Croissant Crust Four Cheese Pizza

TECHNICAL DESCRIPTION: DIGIORNO Croissant 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. Crust is Round, with slight rim Free of cracks, dents, tears, punctures, grease smears.
CHARACTERISTIC 2:	CRUST PERFORMANCE	Whole intact crust/ slightly crispy texture (tasters hear the sound) while chewing throughout the crust/ moderate to high 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:	FLAVOR OF TOPPINGS	
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 WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, AND FOLIC ACID), WATER, LOWMOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED), TOMATO PASTE, WHEAT GLUTEN, 2% OR LESS OF VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL), YEAST, PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES), SUGAR, SALT, SEASONING BLEND (SALT, SPICE, DRIED GARLIC), BAKING SODA, DATEM, MODIFIED CORNSTARCH, SEASONING (MALTODEXTRIN, FLAVOR, ENZYME MODIFIED BUTTERFAT), WHEAT FLOUR, ENZYMES, ASCORBIC ACID (DOUGH CONDITIONER).

CONTAINS	MAY CONTAIN
WHEAT, MILK, SOY	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	28-29	US
r Water	27-28	US
r Cheese Mozzarella Cow Low Moisture Part Skim	23-24	US

r Margarine 80% Fat With Palm And Soybean Oil INS202/322i/330/471	6-7	US, Malaysia, Indonesia, Columbia, Honduras, Mexico, CA, Germany, China, Belgium, Dominican republic, Peru, Brazil, Switzerland
r Tomato Paste 24-30% NTSS Hot Break	6-7	US, Columbia
r Wheat Gluten	2-3	Australia
r Oil Soybean	.75-1	US
r Yeast Baker's	.5-1	US
r Cheese Parmesan/Asiago/Romano Cow Grated 33.6-35%Moisture Chilled INS460ii	.5-.75	US
r Sugar White 100%Sucrose	.5-.75	US
r Salt NaCl 0.0006% INS535	.5-.75	CA, US
r Seasoning Blend Spice Pizza Sauce With Salt Dried	.25-.5	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
r Sodium Bicarbonate Powder INS500ii	.1-.2	US
r Emulsifier Panodan 205K Powder INS472e	.1-.2	US, Great Britain
r Starch Corn Cargill Gel 04230	.05-.07	US
r Flavor Butter Powder IFF NE 934610	.03-.05	US, CA
r Enzyme Blend DSM Bakezyme NEB 21753	.03-.05	France
r Vitamin C Ascorbic Acid 120ppm Tablet INS300/466/553iii/460i	.004-.005	US, China
r Release Agent No Partially Hydrogenated Oil US only	.004-.005	US, CA, Indonesia, Spain

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	251.40
Total Fat	g	12.30
Saturated Fat	g	5.95
Trans Fat	g	.26
Monounsaturated Fat	g	3.09
Polyunsaturated Fat	g	1.66

Cholesterol	mg	15.98
Sodium	mg	473.35
Total Carbohydrate	g	23.51
Dietary Fiber	g	1.05
Total Sugar	g	2.95
Added Sugars	g	.67
Protein	g	11.09
Vitamin D	mcg	.003
Calcium	mg	181.82
Iron	mg	1.79
Potassium	mg	111.94

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 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: 25.3 OZ (1 LB 9.3 OZ) 720g

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
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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
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

FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710007359507.000.000

MATERIAL #: 12408042

MATERIAL DESCRIPTION: 12408042 DIGIORNO 12inch SC Three Meat Pizza

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Schaumburg, IL

DESCRIPTION

PRODUCT NAME: Error: Reference source not found12inch SC Three Meat Pizza

STATEMENT OF IDENTITY: Error: Reference source not found12inch SC Three Meat Pizza

TECHNICAL DESCRIPTION: *DIGIORNO CHSC 3Meat 12in 12x24.5ozN1US*

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. Crust is Round, with slight rim Free of cracks, dents, tears, punctures, grease smears.
CHARACTERISTIC 2:	CRUST PERFORMANCE	Free of cracks, dents, tears, punctures, grease smears. Round with slight rim. Dough fully folded over cheese rope. Pale color, large rim, sunken center, no cheese leaks through rim. Cheese rope present throughout entire rim.
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:	FLAVOR OF TOPPINGS	Pepperoni: salty, smoky, and slightly spicy. Sausage & beef is meaty and savory.
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: WATER, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), PART-SKIM MOZZARELLA CHEESE WITH MODIFIED FOOD STARCH (PART-SKIM MOZZARELLA CHEESE [MILK, CHEESE CULTURES, SALT, ENZYMES], MODIFIED FOOD STARCH, METHYLCELLULOSE), LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), 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), 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), COOKED BEEF PIZZA TOPPING (BEEF, WATER, TEXTURED SOY PROTEIN CONCENTRATE, POTATO FLOUR, CONTAINS 2% OR LESS OF SALT, HYDROLYZED CORN PROTEIN, SOY PROTEIN AND WHEAT PROTEIN, CORN SYRUP SOLIDS, MALTODEXTRIN, SPICE, NATURAL GRILL FLAVOR [FROM SUNFLOWER OIL], GARLIC POWDER, COOKED IN PORK FAT OR BEEF FAT OR VEGETABLE OIL), VEGETABLE OIL (CANOLA OIL AND/OR SOYBEAN OIL AND/OR PALM OIL), 2% OR LESS OF YEAST, BREAD CRUMBS (BLEACHED WHEAT FLOUR, YEAST, SUGAR, SALT), PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES), SALT, SUGAR, SPICES, GARLIC POWDER, NATURAL FLAVOR.

CONTAINS	MAY CONTAIN
WHEAT, MILK, SOY	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
r Water	24-25	US
r Flour Wheat Tae 14% Prtn .60%Ash Enriched	22-23	US
r Cheese Mozzarella Part Skim Cow 44%Fat Restricted Melt Chilled INS461	14-15	US
r Cheese Mozzarella Cow Low Moisture Part Skim	12-13	US
r Tomato Paste 24-30% NTSS Hot Break	6-8	US, Columbia
r Pork Chicken BHA BHT Seasoned Cooked IQF	5-6	US
r Pepperoni Pork Chicken Beef With Smoke Flavor And BHA BHT Cooked Refrigerated	5-6	US
r Beef Soy Potato Topping Cooked IQF INS450i	4-5	US
r Oil Soybean	1-2	CA,US
r Yeast Baker's	1-1.5	US
r Bread Crumb Japanese	.5-1	CA,US,China,UK
r Oil Palm Fractionated Flakes With Butter Flavor No Beta Carotene	.5-1	US
r Cheese Parmesan/Asiago/Romano Cow Grated 33.6-35%Moisture Chilled INS460ii	.5-1	US
r Sugar White 100%Sucrose	.25-.5	US
r Salt NaCl 0.0006% INS535	.25-.5	CA,US
r Seasoning Blend Spice Pizza Sauce With Salt Dried	.25-.5	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
r Yeast Fermaid Super Relax	.025-.05	US

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	244.67
Total Fat	g	13.10
Saturated Fat	g	6.31
Trans Fat	g	.29
Monounsaturated Fat	g	4.09
Polyunsaturated Fat	g	1.42
Cholesterol	mg	29.94

Sodium	mg	597.93
Total Carbohydrate	g	19.64
Dietary Fiber	g	1.26
Total Sugar	g	2.39
Added Sugars	g	.58
Protein	g	11.41
Vitamin D	mcg	.37
Calcium	mg	189.29
Iron	mg	1.78
Potassium	mg	143.23

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 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 24.5 oz (1 lb 8.5 oz) 695 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 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
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

FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710007353506.000.000

MATERIAL #: 12408042

MATERIAL DESCRIPTION: 12408042_DIGIORNO 12inch SC Supreme

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Schaumburg, IL

DESCRIPTION

PRODUCT NAME: Error: Reference source not found12inch SC Supreme

STATEMENT OF IDENTITY: Stuffed Crust Supreme

TECHNICAL DESCRIPTION: Stuffed Crust Supreme

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. Crust is Round, with slight rim Free of cracks, dents, tears, punctures, grease smears.
CHARACTERISTIC 2:	CRUST PERFORMANCE	Free of cracks, dents, tears, punctures, grease smears. Round with slight rim. Dough fully folded over cheese rope. Pale color, large rim, sunken center, no cheese leaks through rim. Cheese rope present throughout entire rim.
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:	FLAVOR OF TOPPINGS	Pepperoni: salty, smoky, and slightly spicy. Sausage is meaty and savory. Vegetables are fresh.
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: WATER, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), LOWMOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), PART-SKIM MOZZARELLA CHEESE WITH MODIFIED FOOD STARCH (PART-SKIM MOZZARELLA CHEESE [MILK, CHEESE CULTURES, SALT, ENZYMES], MODIFIED FOOD STARCH, METHYLCELLULOSE), 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), VEGETABLE BLEND (RED AND/OR GREEN BELL PEPPERS, BLACK OLIVES WITH SALT & FERROUS GLUCONATE, ONIONS), TOMATO PASTE, 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), 2% OR LESS OF VEGETABLE OIL (CANOLA OIL AND/OR SOYBEAN OIL AND/OR PALM OIL), YEAST, BREAD CRUMBS (BLEACHED WHEAT FLOUR, YEAST, SUGAR, SALT), PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES), SALT, SUGAR, SPICES, DRIED GARLIC, NATURAL FLAVOR

CONTAINS	MAY CONTAIN
WHEAT, MILK, SOY	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
r Water	21-22	US
r Flour Wheat Tae 14% Prtn .60%Ash Enriched	21-22	US
r Cheese Mozzarella Cow Low Moisture Part Skim	14-15	US
r Cheese Mozzarella Part Skim Cow 44%Fat Restricted Melt Chilled INS461	13-14	US
r Pork Chicken BHA BHT Seasoned Cooked IQF	8-9	US
r Pepper Bell Green/Pepper Bell Red/Onion/Olive 33/33/17/17% Blend IQF	7-8	US
r Tomato Paste 24-30% NTSS Hot Break	5-6	US, Columbia
r Pepperoni Pork Chicken Beef With Smoke Flavor And BHA BHT Cooked Refrigerated	4-5	US
r Oil Soybean	1-2	CA, US
r Yeast Baker's	1-1.5	US
r Bread Crumb Japanese	.5-1.0	CA,US,China,UK
r Oil Palm Fractionated Flakes With Butter Flavor No Beta Carotene	.5-1.0	US
r Cheese Parmesan/Asiago/Romano Cow Grated 33.6-35%Moisture Chilled INS460ii	.5-.75	US
r Sugar White 100%Sucrose	.25-.5	US
r Salt NaCl 0.0006% INS535	.25-.5	CA, US
r Seasoning Blend Spice Pizza Sauce With Salt Dried	.20-.30	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
r Yeast Fermaid Super Relax	.04-.05	US

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	238.13
Total Fat	g	12.9
Saturated Fat	g	5.83
Trans Fat	g	.26

Monounsaturated Fat	g	4.04
Polyunsaturated Fat	g	1.40
Cholesterol	mg	30.10
Sodium	mg	581.82
Total Carbohydrate	g	18.47
Dietary Fiber	g	1.24
Total Sugar	g	2.37
Added Sugars	g	.55
Protein	g	11.34
Vitamin D	mcg	.54
Calcium	mg	198.16
Iron	mg	1.67
Potassium	mg	132.23

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 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 26.4 oz (1 lb 10.4 oz) 749 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 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
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

FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710007353606.000.000

MATERIAL #: 12408043

MATERIAL DESCRIPTION: DIGIORNO CHSC Peprn 12in 12x22.2ozN1US

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Shaumburg, IL

DESCRIPTION

PRODUCT NAME: DIGIORNO CHSC Peprn 12in 12x22.2ozN1US

STATEMENT OF IDENTITY: Stuffed Crust Pepperoni

TECHNICAL DESCRIPTION: Stuffed Crust Pepperoni

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. Crust is Round, with slight rim Free of cracks, dents, tears, punctures, grease smears.
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:	FLAVOR OF TOPPINGS	Pepperoni: salty, smoky, and slightly spicy.
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: WATER, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), LOWMOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), PART-SKIM MOZZARELLA CHEESE WITH MODIFIED FOOD STARCH (PART-SKIM MOZZARELLA CHEESE [MILK, CHEESE CULTURES, SALT, ENZYMES], MODIFIED FOOD STARCH, METHYLCELLULOSE), TOMATO PASTE, 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), VEGETABLE OIL (CANOLA OIL AND/OR SOYBEAN OIL AND/OR PALM OIL), 2% OR LESS OF YEAST, BREAD CRUMBS (BLEACHED WHEAT FLOUR, YEAST, SUGAR, SALT), PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES), SALT, SUGAR, SPICES, DRIED GARLIC, NATURAL 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 Water	25-26	insert country of origin
r Flour Wheat Tae 14% Prtn .60%Ash Enriched	25-26	insert country of origin
r Cheese Mozzarella Cow Low Moisture Part Skim	16-17	insert country of origin

r Cheese Mozzarella Part Skim Cow 44%Fat Restricted Melt Chilled INS461	16-17	US
r Tomato Paste 24-30% NTSS Hot Break	6-7	US, Columbia
r Pepperoni Pork Chicken Beef With Smoke Flavor And BHA BHT Cooked Refrigerated	6-7	US
r Oil Soybean	1-2	CA,US
r Yeast Baker's	1-2	US
r Bread Crumb Japanese	.5-1.5	CA,US,China,UK
r Oil Palm Fractionated Flakes With Butter Flavor No Beta Carotene	.75-1.5	US
r Cheese Parmesan/Asiago/Romano Cow Grated 33.6-35%Moisture Chilled INS460ii	.5-1.5	US
r Sugar White 100%Sucrose	.25-1.0	US
r Salt NaCl 0.0006% INS535	.25-1.0	CA,US
r Seasoning Blend Spice Pizza Sauce With Salt Dried	.25-1.0	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
r Yeast Fermaid Super Relax	.02-.05	US

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	246.83
Total Fat	g	12.52
Saturated Fat	g	6.40
Trans Fat	g	.30
Monounsaturated Fat	g	3.59
Polyunsaturated Fat	g	1.36
Cholesterol	mg	29.73
Sodium	mg	581.52
Total Carbohydrate	g	21.25
Dietary Fiber	g	1.07
Total Sugar	g	2.55
Added Sugars	g	.56
Protein	g	11.67
Vitamin D	mcg	.05
Calcium	mg	225.80
Iron	mg	1.75
Potassium	mg	116.7

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 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 22.2OZ (1 LB 6.2 OZ) 630g

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
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

FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710007282007.000.000

MATERIAL #: 12408045

MATERIAL DESCRIPTION: DIGIORNO 12inch SC Five Cheese Pizza

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Shaumburg, IL

DESCRIPTION

PRODUCT NAME: DIGIORNO 12inch SC Five Cheese Pizza

STATEMENT OF IDENTITY: Stuffed Crust Five Cheese

TECHNICAL DESCRIPTION: Stuffed Crust Five Cheese

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. Crust is Round, with slight rim Free of cracks, dents, tears, punctures, grease smears.
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: WATER, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), PART-SKIM MOZZARELLA CHEESE WITH MODIFIED FOOD STARCH (PART-SKIM MOZZARELLA CHEESE [MILK, CHEESE CULTURES, SALT, ENZYMES], MODIFIED FOOD STARCH, METHYLCELLULOSE), LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES, ANNATTO [COLOR]), TOMATO PASTE, VEGETABLE OIL (CANOLA OIL AND/OR SOYBEAN OIL AND/OR PALM OIL), 2% OR LESS OF YEAST, PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES), BREAD CRUMBS (BLEACHED WHEAT FLOUR, YEAST, SUGAR, SALT), SALT, SUGAR, SPICES, GARLIC POWDER, NATURAL 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 Water	25-26	US
r Flour Wheat Tae 14% Prtn .60%Ash Enriched	25-26	US
r Cheese Mozzarella Cow Low Moisture Part Skim	16-17	US

r Cheese Mozzarella Part Skim Cow 44%Fat Restricted Melt Chilled INS461	16-17	US
r Tomato Paste 24-30% NTSS Hot Break	6-7	US, Columbia
r Pepperoni Pork Chicken Beef With Smoke Flavor And BHA BHT Cooked Refrigerated	6-7	US
r Oil Soybean	1-2	CA,US
r Yeast Baker's	1-2	US
r Bread Crumb Japanese	.5-1.5	CA,US,China,UK
r Oil Palm Fractionated Flakes With Butter Flavor No Beta Carotene	.75-1.5	US
r Cheese Parmesan/Asiago/Romano Cow Grated 33.6-35%Moisture Chilled INS460ii	.5-1.5	US
r Sugar White 100%Sucrose	.25-1.0	US
r Salt NaCl 0.0006% INS535	.25-1.0	CA,US
r Seasoning Blend Spice Pizza Sauce With Salt Dried	.25-1.0	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
r Yeast Fermaid Super Relax	.02-.05	US

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	246.83
Total Fat	g	12.52
Saturated Fat	g	6.40
Trans Fat	g	.30
Monounsaturated Fat	g	3.59
Polyunsaturated Fat	g	1.36
Cholesterol	mg	29.73
Sodium	mg	581.52
Total Carbohydrate	g	21.25
Dietary Fiber	g	1.07
Total Sugar	g	2.55
Added Sugars	g	.56
Protein	g	11.67
Vitamin D	mcg	.05
Calcium	mg	225.80
Iron	mg	1.75
Potassium	mg	116.7

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 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 22.2OZ (1 LB 6.2 OZ) 630g

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
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

FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710007359507.000.000

MATERIAL #: 12408052

MATERIAL DESCRIPTION: DIGIORNO 12inch SC Three Meat Pizza

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Schaumburg, IL

DESCRIPTION

PRODUCT NAME: Error! Reference source not found.12inch SC Three Meat Pizza

STATEMENT OF IDENTITY: Error! Reference source not found.12inch SC Three Meat Pizza

TECHNICAL DESCRIPTION: DIGIORNO CHSC 3Meat 12in 12x24.5ozN1US

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. Crust is Round, with slight rim Free of cracks, dents, tears, punctures, grease smears.
CHARACTERISTIC 2:	CRUST PERFORMANCE	Free of cracks, dents, tears, punctures, grease smears. Round with slight rim. Dough fully folded over cheese rope. Pale color, large rim, sunken center, no cheese leaks through rim. Cheese rope present throughout entire rim.
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:	FLAVOR OF TOPPINGS	Pepperoni: salty, smoky, and slightly spicy. Sausage & beef is meaty and savory.
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: WATER, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), PART-SKIM MOZZARELLA CHEESE WITH MODIFIED FOOD STARCH (PART-SKIM MOZZARELLA CHEESE [MILK, CHEESE CULTURES, SALT, ENZYMES], MODIFIED FOOD STARCH, METHYLCELLULOSE), LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), 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), 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), COOKED BEEF PIZZA TOPPING (BEEF, WATER, TEXTURED SOY PROTEIN CONCENTRATE, POTATO FLOUR, CONTAINS 2% OR LESS OF SALT, HYDROLYZED CORN PROTEIN, SOY PROTEIN AND WHEAT PROTEIN, CORN SYRUP SOLIDS, MALTODEXTRIN, SPICE, NATURAL GRILL FLAVOR [FROM SUNFLOWER OIL], GARLIC POWDER, COOKED IN PORK FAT OR BEEF FAT OR VEGETABLE OIL), VEGETABLE OIL (CANOLA OIL AND/OR SOYBEAN OIL AND/OR PALM OIL), 2% OR LESS OF YEAST, BREAD CRUMBS (BLEACHED WHEAT FLOUR, YEAST, SUGAR, SALT), PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES), SALT, SUGAR, SPICES, GARLIC POWDER, NATURAL FLAVOR.

CONTAINS	MAY CONTAIN
WHEAT, MILK, SOY	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
r Water	24-25	US
r Flour Wheat Tae 14% Prtn .60%Ash Enriched	22-23	US
r Cheese Mozzarella Part Skim Cow 44%Fat Restricted Melt Chilled INS461	14-15	US
r Cheese Mozzarella Cow Low Moisture Part Skim	12-13	US
r Tomato Paste 24-30% NTSS Hot Break	6-8	US, Columbia
r Pork Chicken BHA BHT Seasoned Cooked IQF	5-6	US
r Pepperoni Pork Chicken Beef With Smoke Flavor And BHA BHT Cooked Refrigerated	5-6	US
r Beef Soy Potato Topping Cooked IQF INS450i	4-5	US
r Oil Soybean	1-2	CA,US
r Yeast Baker's	1-1.5	US
r Bread Crumb Japanese	.5-1	CA,US,China,UK
r Oil Palm Fractionated Flakes With Butter Flavor No Beta Carotene	.5-1	US
r Cheese Parmesan/Asiago/Romano Cow Grated 33.6-35%Moisture Chilled INS460ii	.5-1	US
r Sugar White 100%Sucrose	.25-.5	US
r Salt NaCl 0.0006% INS535	.25-.5	CA,US
r Seasoning Blend Spice Pizza Sauce With Salt Dried	.25-.5	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
r Yeast Fermaid Super Relax	.025-.05	US

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	244.67
Total Fat	g	13.10
Saturated Fat	g	6.31
Trans Fat	g	.29
Monounsaturated Fat	g	4.09
Polyunsaturated Fat	g	1.42
Cholesterol	mg	29.94

Sodium	mg	597.93
Total Carbohydrate	g	19.64
Dietary Fiber	g	1.26
Total Sugar	g	2.39
Added Sugars	g	.58
Protein	g	11.41
Vitamin D	mcg	.37
Calcium	mg	189.29
Iron	mg	1.78
Potassium	mg	143.23

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 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 24.5 oz (1 lb 8.5 oz) 695 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 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
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

FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710008670202.000.000

MATERIAL #: 12418142

MATERIAL DESCRIPTION: 12418142 DIGIORNO Crispy Pan Pepperoni

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Schaumburg, IL

DESCRIPTION

PRODUCT NAME: DIGIORNO Crispy Pan Pepperoni

STATEMENT OF IDENTITY: DIGIORNO Crispy Pan Pepperoni

TECHNICAL DESCRIPTION: DIGIORNO Crispy Pan Pepperoni

Physical Specifications		
CHARACTERISTIC 1:	EVENNESS OF TOPPING APPLICATION & CRUST SHAPE	<ul style="list-style-type: none">• Toppings applied at correct weight and edge to edge• Even distribution of sauce• Even distribution of:<ul style="list-style-type: none">○ Cheese○ 18 Slices of Pepperoni
CHARACTERISTIC 2:	CRUST PERFORMANCE	<ul style="list-style-type: none">• Free of cracks, large dents, tears, punctures, grease smears.• Fills tray length and width completely Uniform in height
CHARACTERISTIC 3:	FLAVOR OF SAUCE AND CHEESE TOPPINGS	<p>Crust: bread like, sweet, yeasty crust</p> <p>Sauce: flavors include tomato, garlic, herbs, slight black pepper heat, slightly sweet</p> <p>Cheese: Dairy, salty</p> <p>Toppings: Pepperoni is salty, smoky, slightly spicy</p>
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: CRUST (ENRICHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, CORN OIL, VITAL WHEAT GLUTEN, YEAST, NATURAL FLAVOR, SUGAR, SALT, NON-FAT DRY MILK, ASCORBIC ACID), LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (PART-SKIM MILK, CHEESE CULTURE, SALT, ENZYMES), WATER, TOMATO PASTE, 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), 2% OR LESS OF VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL), SALT, SPICES, DRIED GARLIC

ALLERGENS: WHEAT, MILK.

CONTAINS	MAY CONTAIN
WHEAT, MILK.	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

INGREDIENT	PERCENT	COUNTRY OF ORIGIN
------------	---------	-------------------

	Provide range	If multiple list in alphabetical order
Crust Pizza Enriched Reduced Fat	51-52%	US
Cheese Mozzarella Cow Low Moisture Part Skim	25-26%	US
Water	10-11%	US
Tomato Paste 24-30% NTSS Hot Break	6-7%	US, Columbia
Pepperoni Pork Chicken Beef w/smoke flavor and BHA BHT Cooked Refrigerated	5-6%	US
Seasoning Blend Spice Pizza Sauce with Salt Dried	.25-.50%	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
Oil Soybean	.15-.20%	CA,US

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	284.45
Total Fat	g	14.95
Saturated Fat	g	5.04
Trans Fat	g	.24
Monounsaturated Fat	g	4.03
Polyunsaturated Fat	g	4.57
Cholesterol	mg	21.35
Sodium	mg	438.39
Total Carbohydrate	g	24.86
Dietary Fiber	g	1.13
Total Sugar	g	2.61
Added Sugars	g	.17
Protein	g	12.02
Vitamin D	mcg	.85

Calcium	mg	192.43
Iron	mg	2.06
Potassium	mg	158.22

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 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 26 OZ (1 LB 10 OZ) 737 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 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
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



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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710006020315.000.000

MATERIAL #: 12418148

MATERIAL DESCRIPTION: 12418148 DIGIORNO Hawaiian 12x28.5 oz N1 US

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5259 Little Chute

DESCRIPTION

Physical Specifications		
CHARACTERISTIC 1:	Cheese, Ham and vegetables are evenly distributed across pizza / at least 0.5" of crust is exposed around rim/ sauce pattern centered	Parameters maintained at factory level.
CHARACTERISTIC 2:	Proper amount of Cheese/ Ham/ vegetables and appropriate amount of sauce. 14 Slices of Canadian Bacon	Parameters maintained at factory level
CHARACTERISTIC 3:	Golden brown crust, no flashing. Round with slight rim. Free of cracks, dents, tears, punctures, grease smears Crust rises evenly	Parameters maintained at factory level
CHARACTERISTIC 4:	Sauce is tomato based with slightly acidic and ripe/cooked flavor typical of tomato with Italian her blends / Distinct cheese-dairy, salty	Parameters maintained at factory level
CHARACTERISTIC 5:	Crust is Free of cracks, dents, tears, punctures, grease smears Crust rises evenly	Parameters maintained at factory level

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENT COMPOSITION:

ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, AND FOLIC ACID), WATER, LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES), PINEAPPLE, CANADIAN BACON CHOPPED AND FORMED WATER ADDED – NATURAL SMOKE FLAVOR ADDED MADE FROM SIRLOIN HIPS (CURED WITH WATER, SALT, 2% OR LESS OF SUGAR, CORN SYRUP SOLIDS, SODIUM PHOSPHATES, SODIUM ASCORBATE, SODIUM NITRITE, NATURAL HICKORY SMOKE FLAVOR), TOMATO PASTE, SUGAR, WHEAT GLUTEN, 2% OR LESS OF VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL), DEGERMINATED WHITE CORN MEAL, YEAST, SALT, DEGERMINATED YELLOW CORN MEAL, DATEM, BAKING SODA, SPICES, WHEAT FLOUR, ENZYMES, DRIED GARLIC, ASCORBIC ACID (DOUGH CONDITIONER).

CONTAINS	MAY CONTAIN
WHEAT, MILK.	none

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
ENRICHED WHEAT FLOUR	20-40	USA
WATER	20-40	USA

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LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES)	15-30	USA
PINEAPPLE	5-10	Phillipines
CANADIAN BACON CHOPPED AND FORMED WATER ADDED – NATURAL SMOKE FLAVOR ADDED MADE FROM SIRLOIN HIPS (CURED WITH WATER, SALT, 2% OR LESS OF SUGAR, CORN SYRUP SOLIDS, SODIUM PHOSPHATES, SODIUM ASCORBATE, SODIUM NITRITE, NATURAL HICKORY SMOKE FLAVOR)	4-6	USA
TOMATO PASTE	5-10	USA
SUGAR	2-5	USA, BRAZIL, Argentina, Costa Rica, Mexico, Belize, El Salvador, Nicaragua, Guatemala, Paraguay, Colombia, Honduras, Canada
WHEAT GLUTEN	2-5	USA, Australia
SALT	0.5-1.5	USA, NOVA SCOTIA
VEGETABLE OIL	.05-1	USA
DEGERMINATED YELLOW CORN MEAL	1-2	USA
DATEM	.002	CANADA, DENMARK, USA
BAKING POWDER	.001	USA
SPICES	.1	USA
ENZYMES	.004	FRANCE
DRIED GARLIC	.02	USA
ASCORBIC ACID (DOUGH CONDITIONER)	.005	USA
YEAST	.9	USA

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

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NUTRIENT	UoM	UNROUNDED VALUE
Total Calories	kcal	201
Total Fat	g	7.5
Saturated Fat	g	2
Trans Fat	g	0
Monounsaturated Fat	g	1
Polyunsaturated Fat	g	1
Cholesterol	mg	14
Sodium	mg	500
Total Carbohydrate	g	27
Dietary Fiber	g	1
Total Sugar	g	5
Added Sugars	g	2
Protein	g	10
Vitamin D	mcg	0
Calcium	mg	122
Iron	mg	2
Potassium	mg	120

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	c	m	M
Frozen Culinary	EB	1	0	1,000	0
	AMC	1	0	100,000	0
	Escherichia coli	1	0	<10	0
	insert analysis	0	0	0	0
1 st Exam	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: 28.5 oz

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 Mar 2022	1 117 5259 1 1 (Year/Julian/Plant/Line/Shift(always 1) Shown as 1117525911

CODING LOCATION: insert coding location

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SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen

TEMPERATURE CONDITIONS: Frozen

SHELF-LIFE: 270 days

STORAGE/HANDLING STATEMENT: 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
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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710005879017.000.000

MATERIAL #: 12418154

MATERIAL DESCRIPTION: 12418154 DIGIORNO Rising Crust Three Meat Pizza

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5259 Little Chute

DESCRIPTION

Physical Specifications		
CHARACTERISTIC 1:	Crust is golden brown, presence of open cell structure, even rise around pizza. Sauce is red in color with spice flecks. Cheese is white, even melt, minimal shred identity.	Parameters maintained at factory level.
CHARACTERISTIC 2:	Toppings: Proper amount of cheese / appropriate amount of sauce. Sausage Crumble Topping 20 Slices of Pepperoni Hamburger Topping	Parameters maintained at factory level
CHARACTERISTIC 3:	Crust flavor: bread like, sweet yeasty crust. Sauce flavor: tomato, garlic, herbs, slight black pepper heat, slightly sweet. Cheese flavor: dairy, salty. Sausage Flavor: meaty with herbs. Pepperoni Flavor: meaty with spices. Hamburger Flavor: Meaty	Parameters maintained at factory level
CHARACTERISTIC 4:	Sauce is tomato based with slightly acidic and ripe/cooked flavor typical of tomato with Italian her blends / Distinct cheese-dairy, salty / Meat flavor	Parameters maintained at factory level
CHARACTERISTIC 5:	Crust is Free of cracks, dents, tears, punctures, grease smears Crust rises evenly +/- 1 pepperoni	Parameters maintained at factory level

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENT COMPOSITION:

ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, AND FOLIC ACID), WATER, LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES), 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), 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

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TO HELP PROTECT FLAVOR), COOKED BEEF PIZZA TOPPING (BEEF, WATER, TEXTURED SOY PROTEIN CONCENTRATE, DEHYDRATED POTATOES WITH SODIUM ACID PYROPHOSPHATE, CONTAINS 2% OR LESS OF SALT, HYDROLYZED CORN PROTEIN, SOY PROTEIN AND WHEAT PROTEIN, CORN SYRUP SOLIDS, MALTODEXTRIN, SPICE, NATURAL GRILL FLAVOR [FROM SUNFLOWER OIL], GARLIC POWDER, COOKED IN PORK FAT OR BEEF FAT OR VEGETABLE OIL), SUGAR, WHEAT GLUTEN, 2% OR LESS OF VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL), DEGERMINATED WHITE CORN MEAL, YEAST, SALT, DEGERMINATED YELLOW CORN MEAL, DATEM, BAKING SODA, SPICES, WHEAT FLOUR, ENZYMES, DRIED GARLIC, ASCORBIC ACID (DOUGH CONDITIONER).

Contains a Bioengineered Food Ingredient

ALLERGENS:

CONTAINS	MAY CONTAIN
WHEAT, MILK, SOY.	none

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
ENRICHED WHEAT FLOUR	20-40%	USA
WATER	20-40%	USA
LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES)	10-20%	USA
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),	2-10%	USA
COOKED BEEF PIZZA TOPPING (BEEF, WATER, TEXTURED SOY PROTEIN CONCENTRATE, DEHYDRATED POTATOES WITH SODIUM ACID	2-10%	USA

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PYROPHOSPHATE, CONTAINS 2% OR LESS OF SALT, HYDROLYZED CORN PROTEIN, SOY PROTEIN AND WHEAT PROTEIN, CORN SYRUP SOLIDS, MALTODEXTRIN, SPICE, NATURAL GRILL FLAVOR [FROM SUNFLOWER OIL], GARLIC POWDER, COOKED IN PORK FAT OR BEEF FAT OR VEGETABLE OIL)		
TOMATO PASTE	2-10%	USA
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),	2-10%	USA
SUGAR	1-5%	USA, BRAZIL, Argentina, Costa Rica, Mexico, Belize, El Salvador, Nicaragua, Guatemala, Paraguay, Colombia, Honduras, Canada
WHEAT GLUTEN	1-5%	USA, Australia
SALT	<2%	USA, NOVA SCOTIA
VEGETABLE OIL	<2%	USA
DEGERMINATED YELLOW CORN MEAL	<2%	USA
DATEM	<2%	CANADA, DENMARK, USA
BAKING SODA	<2%	USA
SPICES	<2%	USA
WHEAT FLOUR	<2%	USA
ENZYMES	<2%	FRANCE
DRIED GARLIC	<2%	USA
ASCORBIC ACID (DOUGH CONDITIONER)	<2%	USA
YEAST	<2%	USA

DIETARY CLAIMS

CLAIM	APPLICABLE Check box if applicable
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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	333
Total Fat	g	13.5
Saturated Fat	g	5.3
Trans Fat	g	0
Monounsaturated Fat	g	4
Polyunsaturated Fat	g	1.9
Cholesterol	mg	27
Sodium	mg	834
Total Carbohydrate	g	36
Dietary Fiber	g	1.8
Total Sugar	g	6
Added Sugars	g	3
Protein	g	16
Vitamin D	mcg	0
Calcium	mg	183
Iron	mg	2.6
Potassium	mg	180

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	c	m	M
Frozen Culinary	EB	1	0	1,000	0
	AMC	1	0	100,000	0
	Escherichia coli	1	0	<10	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam					
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

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PACKAGING

NET CONTENT: 29.8 oz (1 lb 13.8 oz) 845 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 By Mar 2022	1 117 5259 1 1 (Year/Julian/Plant/Line/Shift(always 1) Shown as 1117525911

CODING LOCATION: Gray code date box on edge of carton

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen

TEMPERATURE CONDITIONS: Frozen

SHELF-LIFE: 270 days

STORAGE/HANDLING STATEMENT: 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
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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710005878417.000.000

MATERIAL #: 12418155

MATERIAL DESCRIPTION: 12418155 DIGIORNO Rising Crust 4 Cheese Pizza

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5259 Little Chute

DESCRIPTION

Physical Specifications		
CHARACTERISTIC 1:	Crust is golden brown, presence of open cell structure, even rise around pizza. Sauce is red in color with spice flecks. Cheese is white, even melt, minimal shred identity.	Parameters maintained at factory level.
CHARACTERISTIC 2:	Toppings: Proper amount of cheese / appropriate amount of sauce.	Parameters maintained at factory level
CHARACTERISTIC 3:	Crust flavor: bread like, sweet yeasty crust. Sauce flavor: tomato, garlic, herbs, slight black pepper heat, slightly sweet. Cheese flavor: dairy, salty.	Parameters maintained at factory level
CHARACTERISTIC 4:	Sauce is tomato based with slightly acidic and ripe/cooked flavor typical of tomato with Italian her blends / Distinct cheese-dairy, salty	Parameters maintained at factory level
CHARACTERISTIC 5:	Crust is Free of cracks, dents, tears, punctures, grease smears Crust rises evenly	Parameters maintained at factory level

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENT COMPOSITION:

ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, AND FOLIC ACID), WATER, LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES), TOMATO PASTE, SUGAR, WHEAT GLUTEN, 2% OR LESS OF VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL), DEGERMINATED WHITE CORN MEAL, YEAST, SALT, DEGERMINATED YELLOW CORN MEAL, PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES), DATEM, BAKING SODA, SPICES, WHEAT FLOUR, ENZYMES, DRIED GARLIC, ASCORBIC ACID (DOUGH CONDITIONER).

ALLERGENS:

CONTAINS	MAY CONTAIN
WHEAT, MILK.	none

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
ENRICHED WHEAT FLOUR	20-40	USA
WATER	20-40	USA
LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK,	15-30	USA

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SALT, ENZYMES)		
TOMATO PASTE	5-10	USA
SUGAR	2-5	USA, BRAZIL, Argentina, Costa Rica, Mexico, Belize, El Salvador, Nicaragua, Guatemala, Paraguay, Colombia, Honduras, Canada
PARMESAN, ASIAGO AND ROMANO CHEESE BLEND (CULTURED PART-SKIM COW'S MILK, SALT, ENZYMES)	1-2	USA
WHEAT GLUTEN	2-5	USA, Australia
SALT	0.5-1.5	USA, NOVA SCOTIA
VEGETABLE OIL	.05-1	USA
DEGERMINATED YELLOW CORN MEAL	1-2	USA
DATEM	.002	CANADA, DENMARK, USA
BAKING POWDER	.001	USA
SPICES	.1	USA
ENZYMES	.004	FRANCE
DRIED GARLIC	.02	USA
ASCORBIC ACID (DOUGH CONDITIONER)	.005	USA
YEAST	.9	USA

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	224
Total Fat	g	7.5
Saturated Fat	g	4
Trans Fat	g	0
Monounsaturated Fat	g	2
Polyunsaturated Fat	g	1
Cholesterol	mg	16
Sodium	mg	515
Total Carbohydrate	g	27

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Dietary Fiber	g	1
Total Sugar	g	5
Added Sugars	g	2
Protein	g	12
Vitamin D	mcg	0
Calcium	mg	190
Iron	mg	2
Potassium	mg	120

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	c	m	M
Frozen Culinary	EB	1	0	1,000	0
	AMC	1	0	100,000	0
	Escherichia coli	1	0	<10	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam					
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: 28.2 oz

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 Mar 2022	1 117 5259 1 1 (Year/Julian/Plant/Line/Shift(always 1) Shown as 1117525911

CODING LOCATION: insert coding location

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen

TEMPERATURE CONDITIONS: Frozen

SHELF-LIFE: 270 days

STORAGE/HANDLING STATEMENT: 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
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0	click or tap to enter a date	insert description of changes made to document
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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710005879214.000.000

MATERIAL #: 12418157, 12533956, 12533099

MATERIAL DESCRIPTION: 12418157 DIGIORNO Rising Crust Pepperoni Pizza

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5259 Little Chute

DESCRIPTION

Physical Specifications		
CHARACTERISTIC 1:	Crust is golden brown, presence of open cell structure, even rise around pizza. Sauce is red in color with spice flecks. Cheese is white, even melt, minimal shred identity.	Parameters maintained at factory level.
CHARACTERISTIC 2:	Toppings: Proper amount of cheese / appropriate amount of sauce. 25 Slices of Pepperoni	Parameters maintained at factory level
CHARACTERISTIC 3:	Crust flavor: bread like, sweet yeasty crust. Sauce flavor: tomato, garlic, herbs, slight black pepper heat, slightly sweet. Cheese flavor: dairy, salty.	Parameters maintained at factory level
CHARACTERISTIC 4:	Sauce is tomato based with slightly acidic and ripe/cooked flavor typical of tomato with Italian her blends / Distinct cheese-dairy, salty	Parameters maintained at factory level
CHARACTERISTIC 5:	Crust is Free of cracks, dents, tears, punctures, grease smears Crust rises evenly	Parameters maintained at factory level

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENT COMPOSITION:

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, AND FOLIC ACID), WATER, LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES), TOMATO PASTE, 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), SUGAR, WHEAT GLUTEN, 2% OR LESS OF VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL), DEGERMINATED WHITE CORN MEAL, YEAST, SALT, DEGERMINATED YELLOW CORN MEAL, DATEM, BAKING SODA, SPICES, WHEAT FLOUR, ENZYMES, DRIED GARLIC, ASCORBIC ACID (DOUGH CONDITIONER).

Contains a Bioengineered Food Ingredient

ALLERGENS:

CONTAINS	MAY CONTAIN
WHEAT, MILK.	none

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INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
ENRICHED WHEAT FLOUR	20-40	USA
WATER	20-40	USA
LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES)	15-30	USA
TOMATO PASTE	5-10	USA
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),	5-10	USA
SUGAR	2-5	USA, BRAZIL, Argentina, Costa Rica, Mexico, Belize, El Salvador, Nicaragua, Guatemala, Paraguay, Colombia, Honduras, Canada
WHEAT GLUTEN	2-5	USA, Australia
SALT	0.5-1.5	USA, NOVA SCOTIA
VEGETABLE OIL	.05-1	USA
DEGERMINATED YELLOW CORN MEAL	1-2	USA
DATEM	.002	CANADA, DENMARK, USA
BAKING POWDER	.001	USA
SPICES	.1	USA
ENZYMES	.004	FRANCE
DRIED GARLIC	.02	USA
ASCORBIC ACID (DOUGH CONDITIONER)	.005	USA
YEAST	.9	USA

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"/>

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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	234
Total Fat	g	8
Saturated Fat	g	3
Trans Fat	g	0
Monounsaturated Fat	g	2
Polyunsaturated Fat	g	1
Cholesterol	mg	17
Sodium	mg	575
Total Carbohydrate	g	27
Dietary Fiber	g	1
Total Sugar	g	4
Added Sugars	g	2
Protein	g	11
Vitamin D	mcg	0
Calcium	mg	142
Iron	mg	1
Potassium	mg	107

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	c	m	M
Frozen Culinary	EB	1	0	1,000	0
	AMC	1	0	100,000	0
	Escherichia coli	1	0	<10	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam					
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: 27.5 oz

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 Mar 2022	1 117 5259 1 1 (Year/Julian/Plant/Line/Shift(always 1) Shown

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as 1117525911

CODING LOCATION: insert coding location

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen

TEMPERATURE CONDITIONS: Frozen

SHELF-LIFE: 270 days

STORAGE/HANDLING STATEMENT: 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
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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710005879420.000.000

MATERIAL #: 12418159, 12499717, 12236077, 12236079

MATERIAL DESCRIPTION: 12418159 DIGIORNO RSNC Sprm 12in 12x31.4oz N1US

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5259 Little Chute

DESCRIPTION

Physical Specifications		
CHARACTERISTIC 1:	Crust is golden brown, presence of open cell structure, even rise around pizza. Sauce is red in color with spice flecks. Cheese is white, even melt, minimal shred identity.	Parameters maintained at factory level.
CHARACTERISTIC 2:	Toppings: Proper amount of cheese / appropriate amount of sauce. Sausage Crumble Topping 20 Slices of Pepperoni Vegetable Blend Topping (red and green pepper strips, onions, black olives)	Parameters maintained at factory level
CHARACTERISTIC 3:	Crust flavor: bread like, sweet yeasty crust. Sauce flavor: tomato, garlic, herbs, slight black pepper heat, slightly sweet. Cheese flavor: dairy, salty. Sausage Flavor: meaty with herbs. Pepperoni Flavor: meaty with spices. Vegetable Blend flavor: peppers, onions, black olive flavors	Parameters maintained at factory level
CHARACTERISTIC 4:	Sauce is tomato based with slightly acidic and ripe/cooked flavor typical of tomato with Italian her blends / Distinct cheese-dairy, salty / Meat flavor and vegetable flavor	Parameters maintained at factory level
CHARACTERISTIC 5:	Crust is Free of cracks, dents, tears, punctures, grease smears Crust rises evenly +/- 1 pepperoni	Parameters maintained at factory level

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENT COMPOSITION:

ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, AND FOLIC ACID), WATER, LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES), 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), VEGETABLE BLEND (GREEN AND RED BELL PEPPERS, BLACK OLIVES WITH SALT & FERROUS GLUCONATE, ONIONS), TOMATO PASTE, PEPPERONI MADE WITH PORK, CHICKEN AND BEEF

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(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), SUGAR, WHEAT GLUTEN, 2% OR LESS OF VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL), DEGERMINATED WHITE CORN MEAL, YEAST, SALT, DEGERMINATED YELLOW CORN MEAL, DATEM, BAKING SODA, SPICES, WHEAT FLOUR, ENZYMES, DRIED GARLIC, ASCORBIC ACID (DOUGH CONDITIONER). Contains a Bioengineered Food Ingredient

ALLERGENS:

CONTAINS	MAY CONTAIN
WHEAT, MILK, SOY.	none

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
ENRICHED WHEAT FLOUR	20-40%	USA
WATER	20-40%	USA
LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES)	10-20%	USA
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),	2-10%	USA
VEGETABLE BLEND (GREEN AND RED BELL PEPPERS, BLACK OLIVES WITH SALT & FERROUS GLUCONATE, ONIONS)	2-10%	Egypt, USA, Mexico, Chile
TOMATO PASTE	2-10%	USA
PEPPERONI MADE WITH PORK, CHICKEN AND BEEF	2-10%	USA

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(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),		
SUGAR	1-5%	USA, BRAZIL, Argentina, Costa Rica, Mexico, Belize, El Salvador, Nicaragua, Guatemala, Paraguay, Colombia, Honduras, Canada
WHEAT GLUTEN	1-5%	USA, Australia
SALT	<2%	USA, NOVA SCOTIA
VEGETABLE OIL	<2%	USA
DEGERMINATED YELLOW CORN MEAL	<2%	USA
DATEM	<2%	CANADA, DENMARK, USA
BAKING SODA	<2%	USA
SPICES	<2%	USA
WHEAT FLOUR	<2%	USA
ENZYMES	<2%	FRANCE
DRIED GARLIC	<2%	USA
ASCORBIC ACID (DOUGH CONDITIONER)	<2%	USA
YEAST	<2%	USA

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

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Total Calories	kcal	225
Total Fat	g	9
Saturated Fat	g	4
Trans Fat	g	0
Monounsaturated Fat	g	3
Polyunsaturated Fat	g	1
Cholesterol	mg	19
Sodium	mg	570
Total Carbohydrate	g	24
Dietary Fiber	g	1
Total Sugar	g	4
Added Sugars	g	2
Protein	g	11
Vitamin D	mcg	0
Calcium	mg	123
Iron	mg	1
Potassium	mg	123

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	c	m	M
Frozen Culinary 1 st Exam	EB	1	0	1,000	0
	AMC	1	0	100,000	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: 31.4 oz (1 lb 15.4 oz) 893g

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 Mar 2022	1 117 5259 1 1 (Year/Julian/Plant/Line/Shift(always 1) Shown as 1117525911

CODING LOCATION: Gray code date box on edge of carton

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SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen

TEMPERATURE CONDITIONS: Frozen

SHELF-LIFE: 270 days

STORAGE/HANDLING STATEMENT: 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

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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710005879315.000.000

MATERIAL #: 12418170

MATERIAL DESCRIPTION: 12418170 DIGIORNO Rising Crust Sausage and Pepperoni

BRAND: DiGiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5259 Little Chute

DESCRIPTION

Physical Specifications		
CHARACTERISTIC 1:	Crust is golden brown, presence of open cell structure, even rise around pizza. Sauce is red in color with spice flecks. Cheese is white, even melt, minimal shred identity.	Parameters maintained at factory level.
CHARACTERISTIC 2:	Toppings: Proper amount of cheese / appropriate amount of sauce. Sausage Crumble Topping 20 Slices of Pepperoni	Parameters maintained at factory level
CHARACTERISTIC 3:	Crust flavor: bread like, sweet yeasty crust. Sauce flavor: tomato, garlic, herbs, slight black pepper heat, slightly sweet. Cheese flavor: dairy, salty. Sausage Flavor: meaty with herbs. Pepperoni Flavor: meaty with spices.	Parameters maintained at factory level
CHARACTERISTIC 4:	Sauce is tomato based with slightly acidic and ripe/cooked flavor typical of tomato with Italian her blends / Distinct cheese-dairy, salty / Meat flavor	Parameters maintained at factory level
CHARACTERISTIC 5:	Crust is Free of cracks, dents, tears, punctures, grease smears Crust rises evenly +/- 1 pepperoni	Parameters maintained at factory level

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENT COMPOSITION:

ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, AND FOLIC ACID), WATER, LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES), 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), TOMATO PASTE, 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), SUGAR, WHEAT GLUTEN, 2% OR LESS OF

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VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL), DEGERMINATED WHITE CORN MEAL, YEAST, SALT, DEGERMINATED YELLOW CORN MEAL, DATEM, BAKING SODA, SPICES, WHEAT FLOUR, ENZYMES, DRIED GARLIC, ASCORBIC ACID (DOUGH CONDITIONER).

Contains a Bioengineered Food Ingredient

ALLERGENS:

CONTAINS	MAY CONTAIN
WHEAT, MILK, SOY.	none

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
ENRICHED WHEAT FLOUR	20-40%	USA
WATER	20-40%	USA
LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PART-SKIM MILK, SALT, ENZYMES)	10-20%	USA
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),	2-10%	USA
TOMATO PASTE	2-10%	USA
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	2-10%	USA

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ASCORBATE, PAPRIKA, PROCESSED WITH NATURAL SMOKE FLAVOR, BHA, BHT, CITRIC ACID TO HELP PROTECT FLAVOR),		
SUGAR	1-5%	USA, BRAZIL, Argentina, Costa Rica, Mexico, Belize, El Salvador, Nicaragua, Guatemala, Paraguay, Colombia, Honduras, Canada
WHEAT GLUTEN	1-5%	USA, Australia
SALT	<2%	USA, NOVA SCOTIA
VEGETABLE OIL	<2%	USA
DEGERMINATED YELLOW CORN MEAL	<2%	USA
DATEM	<2%	CANADA, DENMARK, USA
BAKING SODA	<2%	USA
SPICES	<2%	USA
WHEAT FLOUR	<2%	USA
ENZYMES	<2%	FRANCE
DRIED GARLIC	<2%	USA
ASCORBIC ACID (DOUGH CONDITIONER)	<2%	USA
YEAST	<2%	USA

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	235
Total Fat	g	9.5
Saturated Fat	g	3.7
Trans Fat	g	0
Monounsaturated Fat	g	3
Polyunsaturated Fat	g	1.4
Cholesterol	mg	20
Sodium	mg	596

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Total Carbohydrate	g	25
Dietary Fiber	g	1
Total Sugar	g	4.3
Added Sugars	g	2.2
Protein	g	11.5
Vitamin D	mcg	0
Calcium	mg	140
Iron	mg	1.8
Potassium	mg	131

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	c	m	M
Frozen Culinary 1 st Exam	EB	1	0	1,000	0
	AMC	1	0	100,000	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: 30.3 oz (1 lb 14.3 oz) 860 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 By Mar 2022	1 117 5259 1 1 (Year/Julian/Plant/Line/Shift(always 1) Shown as 1117525911

CODING LOCATION: Gray code date box on edge of carton

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen

TEMPERATURE CONDITIONS: Frozen

SHELF-LIFE: 270 days

STORAGE/HANDLING STATEMENT: 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
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0	click or tap to enter a date	insert description of changes made to document
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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710014064101.000.000

MATERIAL #: 12418187

MATERIAL DESCRIPTION: 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
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A bio engineered food ingredient	
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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"/>

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

RECIPE INFORMATION: 710014048301.000.000

MATERIAL #: 12418189

MATERIAL DESCRIPTION: DIGIORNO Thin Crust Supreme Pizza

BRAND: Digiorno

COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: Little Chute, WI

DESCRIPTION

PRODUCT NAME: DIGIORNO Thin Crust Supreme Pizza

STATEMENT OF IDENTITY: Digiorno Thin Crust Supreme 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. sausage and veggie blend1 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. Veggie blend is fresh and crisp.

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: 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, BELL PEPPERS, 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), 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, ONIONS, 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	18-19	US
r Flour Wheat Tae 12.5% Prtn .60%Ash Ench	17.5-18	CA, US
r Pepper Bell Green/Pepper Bell Red/Onion Yellow/Pepper Bell Yellow Blend 33/33/20/14% IQF	15-16	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	3-4	US
r Australian Deglutinated Wheat Starch	3-4	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 Sugar White 100%Sucrose	.4-.5	US
r Yeast Instant Red High Fermentation	.4-.5	CA
r Seasoning Blend Spice Pizza Sauce With Salt Dried	.3-.4	US, China, Turkey, India, Indonesia, Vietnam, China, Turkey
r Salt NaCl 0.0006% INS535	.35-.4	CA, US
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 type="checkbox"/> 100g		
<input type="checkbox"/> 100mL		
NUTRIENT	UoM	UNROUNDED VALUE
Total Calories	kcal	208.9
Total Fat	g	10.6
Saturated Fat	g	4.54
Trans Fat	g	.186
Monounsaturated Fat	g	3.46
Polyunsaturated Fat	g	1.28
Cholesterol	mg	22.31
Sodium	mg	553.14
Total Carbohydrate	g	18.32
Dietary Fiber	g	1.32
Total Sugar	g	2.89
Added Sugars	g	.52
Protein	g	9.38
Vitamin D	mcg	.78
Calcium	mg	149.47

Iron	mg	1.45
Potassium	mg	170.56

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

PACKAGING

NET CONTENT: 23.3 oz (1 lb 7.3 oz) 663 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 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

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