

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

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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Page 1 of 3 Version 1



(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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Page 2 of 3 Version 1

(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),	1-5%	USA, BRAZIL, Argentina, Costa	
SUGAR		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		
Halal		
Kosher	insert Kosher designation (e.g., OuD)	
Vegan		
Vegetarian		
insert dietary claim if not listed above		
insert dietary claim if not listed above		
insert dietary claim if not listed above		
insert dietary claim if not listed above		
insert dietary claim if not listed above		

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided)		
□ 100mL		
NUTRIENT	UoM	UNROUNDED VALUE

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Page 3 of 3 Version 1

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	С	m	М
Frozen Culinary	EB	1	0	1,000	0
. reasin cumum,	AMC	1	0	100,000	0
	Escherichia coli	1	0	<10	0
1st Exam	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	
Poet By Mar 2022	1 117 5259 1 1 (Year/Julian/Plant/Line/Shift(always 1) Shown	
Best By Mar 2022	as 1117525911	

CODING LOCATION: Gray code date box on edge of carton

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Page 4 of 3 Version 1



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
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Page 5 of 3 Version 1