MX DS WG CHEESE PIZZA

Packaging Details and Shelf Life

Pack: 64

Gross Weight: 24.617

Net Weight: 22.46

Case Length: 18.938

Case Height: 8.375

Case Width: 10.813

Volume: 0.992

Ti / Hi: 8 / 8

Total Pallet: 64

Shelf Life: 360 DAYS

Storage Condition: FROZEN

Storage Temperature: -10-10°F

Ingredients

Mozzarella Cheese (Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes), Water, Whole Wheat Flour, Enriched Wheat Flour (Bleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Soy Flour, Contains 2% Or Less Of: Tomato Paste (Not Less Than 31% Ntss), Dextrose, Baking Powder (Sodium Bicarbonate, Sodium Aluminum Sulfate, Cornstarch, Monocalcium Phosphate, Calcium Sulfate), Salt, Yeast (Yeast, Starch, Sorbitan Monostearate, Ascorbic Acid), Soybean Oil, Wheat Gluten And/Or Dough Conditioner (Wheat Flour, Salt, Soy Oil, L-Cysteine, Ascorbic Acid, Enzyme), Pizza Seasoning (Salt, Sugar, Spices, Dehydrated Onion, Guar And Xanthan Gum, Garlic Powder, Potassium Sorbate, Citric Acid), Modified Food Starch. Contains: Milk, Soy And Wheat.

Kosher: NO

Allergens: Milk, Soy, Wheat

Nutrition Facts

Serving Size: 106 GR Servings per Case: 96

Amount per Serving

Calories: 240

Calories from Fat: 63

% Daily Value*

Total Fat: 7 g

20%

11%

23%

Trans Fat: 0 g

Cholesterol: 20 mg

Saturated Fat: 4 g

7%

Sodlum: 550 mg

Total Carbohydrates: 28 g

9%

Dietary Fiber: 3 g

12%

Sugars: 3 g

Protein: 17 g

*Percent Daily Values are based on a 2000 calorie diet. Your daily values may differ depending on your calorie needs.

Preparation and Cooking Instructions

Note: Ovens will vary so please adjust time and temperature accordingly. Refrigerate or discard any unused portion. Convection oven: Preheat oven to 375°F. Bake on parchment lined pan 13 to 17 minutes or until internal temperature reaches a minimum of 165°F. Conventional oven: Preheat oven to 400°F. Bake on parchment lined pan 14 to 15 minutes or until internal temperature reaches a minimum of 165°F.