

ConAgra Foods - Foodservice S ConAgra Drive, Omaha, NE 68102 TEL: 402-240-4000

Gilardi Three Cheese Calzone with Low Fat Mozzarella Cheese, Parmesan Cheese and Romano Cheese

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Nutritional information:

Calorles	250
Total Fat, g	5 = 18% cal from Fat
Saturated Fat, g	2.0 = 7% cal from Sat Fat
Trans Fat, g	0
Cholesteral, mg	10
Sodium, mg	420
Carbohydrate, g	33
Dietary Fiber, g	4
Sugars, g	4 = 3% sugar by weight
Protein, g	19
	Percent Daily Value
Vitamin A	4
Vitamin C	0
Calcium	40
Iron	15

ALLERGENS	Milk, Soy, Wheat.
Product Facts	
Shelf Life	360 days
Case Dimension (LxWxH)	18.875 × 11.875 × 8.125
Case Cube	1.054
Pattern Tie x High = Total	8 x 7 = 56
Net Wt	17 LBS 9.4 oz (7.97kg)
PROGRAMS PRODUCT Q	UALIFIES FOR
HUSSC	Yes
35 10 35	Yes
Alliance for a Healthler Generation	Yes

This specification was last updated on 09/29/2015

CHILD NUTRITION IDENTIFICATION 093565

One 4.69 oz. Gilardi Three Cheese Calzone with Low Fat Mozzarella Cheese, Parmesan Cheese and Romano Cheese provides 2.00 oz. equivalent meat alternate, 2.00 oz. equivalent grains and 1/8 cup red/orange vegetable for Child Nutrition Meal Pattern Requirements, (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09/15).

WHOLE GRAIN CONTRIBUTION

The weight of all grain ingredients is at minimum 30g. There are 16g of whole grain in the product providing at least 51% whole grain per serving.

HARD RID SPEC

Frozen handheld calzone, par-baked, IQF. CN labeled. Filling to consist of low fat mozzarella cheese, parmesan cheese, Romano cheese and sauce. Minimum portion weight of 4.69 oz. Calzone must contain 2 equivalent grains, 2 Meat Alt and 1/8 cup red/orange vegetable. Contains 16g of whole grain flour. Whole wheat flour must be Ultragrain® Brand. Minimum of 250 calories. Maximum 420mg Sodium. Packed 60, 4.69 oz. portions per case.

HEATING INSTRUCTIONS

Note: Thaw product before baking. Spray with PAM® before baking for softer crust. 18 Calzones fit on baking sheet. Great for satellite operations — fits well in entrée compartment. Convection Oven: Thaw under refrigeration before baking. Keep covered while thawing. Bake within 48 hours of thawing for best quality. Preheat convection oven to 350°F. Place calzones on parchment lined baking sheet(s). Spray with cooking spray prior to bakings for softer crust. Bake 10-12 minutes or until product reaches an internal temperature of 165 °F. Conventional Oven: Thaw under refrigeration before baking. Keep covered while thawing. Bake within 48 hours of thawing for best quality. Prohoat convection oven to 400°F. Place calzones on parchment lined baking sheet(s). Spray with cooking spray prior to bakings for softer crust. Bake 10-12 minutes or until product reaches an internal temperature of 165°F.

INGREDIENTS: Low Fat Mozzarella Cheese ([Pasteurized Part-Skim Milk, Cultures, Salt, Enzymes], Nonfat Milk, Modified Food Starch*, Potassium Chloride*].

*Ingredients Not in Regular Mozzarella Cheese, Water, Whole Wheat Flour, Enriched Wheat Flour (Bleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Tomato Paste (Not less than 31% NTSS), Soy Flour, Less than 2% of: Parmesan Cheese (Part Skim Milk, Cheese Culture, Salt, Enzymes), Romano Cheese from Cow's Milk (Part-Skim Milk, Cheese Cultures, Salt, Enzymes), Spice Blend (Sugar, Spices, Garlic Powder, Citric Acid), Dextrose, Soybean OB, Yeast Blend (Yeast, Sorbitan Monostearate, May Contain Ascorbic Acid), Salt, Baking Powder (Sodium Bicarbonate, Sodium Aluminum Sulfate, Cornstarch, Monocalcium Phosphate, Calcium Sulfate), Wheat Gluten, Modified Corn Starch, Dough Conditioner (Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Enzymes), Yeast, Paprika Annatto Blend (Natural Extractives Of Annatto Seeds And Paprika With Mono-, Di-, And Triglycerides, Soybean and/or Canala Oli, Other Natural Flavors, Tocopherol And Potasshum Hydroxide), Ascorbic Acid, Soy Lecithin. CONTAINS: MILK, SOY, WHEAT.

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Shawn Fear

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