073131

S

N equivalent meat alternate and 3 servings C of bread alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-08). portion, when cooked, provides 2.0 oz. Cut each 46.0 oz. cheeze pizza into 10 equal 4.60 oz. portions. Each 4.6 oz.

2

S FOR INSTITUTIONAL USE

KEEP FROZEN

COOK BEFORE SERVING

Not ready to eat

INSPECTED BY THE U.S. DEPT. OF SCRICULTURE IN ACCORDANCE WITH FNS REQUIREMENTS

PHEESE PIZZA ROLLED EDGE

Harvest

CONTAINS 9 - 46 OZ. (1.3 Kg) PIZZAS S

INGREDIENTS: CRUST: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WHITE WHOLE WHEAT FLOUR, WHEY PROTEIN CONCENTRATE, CORNIMEAL, YEAST, ISOLATED SOY PROTEIN, SOYBEAN OIL, BUTTER FLAVORED OIL, WITH GARLIC FLAVOR, SHALLY HYDROGENATED SOYBEAN OIL, NATURAL GARLIC FLAVOR, SALT, ARTIFICIAL FLAVOR, SOY LECTHIN, BETA CAROTENE (COLOR), VITAMIN A PALMITATE), CONTAINS 2% OR LESS; SUGAR, SALT, WHEAT GILJTEN, PARMESAN CHEESE (PASTEINIZED CULTURED PART-SKIM MILK, SALT, ENZYMES), FLAVORING (WHEAT FLOUR, MODIFIED STARCH, ARTIFICIAL FLAVORS), DOUGH CONDITIONER (WHEY, AMMONIUM SULFATE, LOCYSTEINE), DATEM, DEXTROSE, MALTED BARLEY FLOUR, GUAR GIM, SOY LECTHIN, ASCORBIC ACID, ENZYMES (SALT, WHEAT STARCH, DEXTRIN), LOW MOISTIRE PART SKIM MILK, SALT, ENZYMES, SALT, WHEAT STARCH, DEXTRIN, LOW MOISTIRE PART SKIM MILK, SALT, ENZYMES, SALT, WHEAT STARCH, DEXTRE PASTEINERIZED PASTEINERIZED

COOKING INSTRUCTIONS: COOK BEFORE EATING.

For best results, cook from frozen state. Allow to cool for 30 seconds before cutting. For optimal quality, bake until internal temperature of crust reaches 185-190°F. for best results, cook from frozen state. Allow to cool for 30 seconds before cutting. For optimal quality, bake until internal temperature of crust reaches 185-190°F. for him.

Convection Oven (350° F; low fan) 16 - 19 min.

Place pizza on parchiment lined baking tray.

For even cooking, rotate pans part way through baking time.

NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any un

Item No. ■

(11.73 Kg)

NET WT. 25.87 LB

FOOD COMPANY

DISTRIBUITED BY:
Schwan's Food Service, Inc., General Office, Marshall, Minnesota 56258
COPYRIGHT © 2009, Schwan's Food Service, Inc., All Rights Reserved.
Conn. Lic. No. 9643

"Please include the product UPC number with your correspondence. Thank you."

Item # 78944 3-13-09 SO

