

## 48-5 oz. WG Cheese Pizza Calzone

Mozzarella Cheese and Pizza Sauce in a Whole Grain Crust

Product Code #816 (Bulk) / #827 (IW)

Serving size	5oz (142g
Amount per serving Calories	300
9/	ally Value
Total Fat 12g	15%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 490mg	219
Total Carbohydrate 30g	119
Dietary Fiber 3g	11%
Total Sugars 4g	
Includes 2g Added Suga	rs <b>4</b> %
Protein 18g	
Vitamin D 0mcg	0%
Calcium 350mg	25%
Iron 2mg	109
Potassium 147mg	49



C.N. EQUIVALENTS - 2 MMA & 2 GRAINS

GTIN: 1 00 71887 99830 5 (#816) GTIN: 1 00 71887 99843 5 (#827)

CASE DIMENSIONS: 15.63 x 10.13 x 8.75 SHELF LIFE: Frozen – 365 days, Refrigerated – 5-7 days

Net Wt: 15# / Gross Wt: 16# **TI/HI**: 10/8

INGREDIENTS: CRUST: Water, Whole Wheat Flour, Wheat flour enriched (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Malted Barley Flour, Isolated Soy Protein (isolated soy protein with less than 2% soy lecithin), Soybean oil (citric acid), Sugar, Yeast (sorbitan monostearate, ascorbic acid), Salt (yellow prussiate of soda), Corn meal. FILLING: Mozzarella Cheese (pasteurized part-skim milk, cheese culture, salt, enzymes) May contain: Pasteurized Milk and Skim Milk, Modified Corn Starch, Nonfat Milk, Modified Food Starch, Powdered Cellulose, Potassium Chloride, Natural Flavors, Ascorbic Acid (to protect flavor), Crushed Tomato, Water, Seasoning (Salt, Spices, garlic, less than 2% corn oil as a processing aid). CONTAINS: WHEAT, SOY AND MILK PRODUCTS.

## For Food Safety follow these COOKING instructions carefully

Calzone Cooking Instructions: For best results thaw product before cooking. Ovens and microwaves may vary; cooking times may need to be adjusted. For Microwave: (1100W) Cook for 1 ½-2 minutes or until internal temperature reaches 160°. Additional cooking time may be required for lower wattage microwave ovens. For Conventional oven: Cook for 10-12 minutes at 350° or until internal temperature reaches 160°. FOR FOOD SAFETY, ENSURE PRODUCT REACHES AN INTERNAL **TEMPERATURE OF 160°** 



