3x5 Whole Wheat Pepperoni Pizza, IW M80WMP2





1 piece/serving	g	% DV
Serving Size	137g	
Calories	340	
Calories from Fat	140	
Total Fat	16	24
Saturated Fat	7	34
Trans Fat	0	
Cholesterol	40	13
Sodium	600	25
Carbohydrate	28	9
Fiber	3	11
Sugar	3	
Protein	22	
Vitamin A		8
Vitamin C		10
Calcium		35
Iron		10

Shipping Info:

Net Weight: 24.25 lbs. Gross Weight: 26.25 lbs.

Pieces/case: 80

UPC: 8554113316

GTIN: 00085541133165 Dimensions: 17 ³/₄ x 10 ³/₄ x 9 ³/₄

Cube: 1.08 Ti/Hi: 9/7

Shelf Life: 180 days frozen

Country of Origin: 100% U.S.

Pack Size: 80/4.85oz. portions per case; individually wrapped in mylar wrapping

Child Nutrition Information:

094597 - One 4.85oz. 3x5 Whole Wheat Pepperoni Pizza Provides 2.00oz. Equivalent Meat/Meat Alternate, 2.00oz. Equivalent Grains, and 1/8 Cup Red/Orange Vegetable for the Child Nutrition Meal Pattern Requirements.

Ingredients:

CRUST: Water, Whole Wheat Flour, Enriched Flour (Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Vital Wheat Gluten, Contains 2% or less of: Sugar, Soybean Oil, Yeast, Salt. CHEESE: Low Moisture-Part Skim Mozzarella Cheese (Pasteurized Part Skim Milk, Cultures, Salt, Enzymes). SAUCE: Tomatoes (Water, Tomato Paste), Contains 1% or Less of Onion, Salt, Spices, Garlic Powder, Soybean Oil, Xanthan Gum. PEPPERONI: Pork, Beef, Salt, Contains 2% or less of Dextrose, Flavorings, Lactic Acid Starter Culture, Oleoresin of Paprika, Sodium Nitrite, BHA, BHT, Citric Acid.

Allergens: Wheat and Milk.

May Contain Soy.

Nardone Bros. is a peanut and tree nut-free facility.

Cooking Instructions:

For a crispy crust: Preheat oven to 325 F. Place pizza directly on center oven rack. Cook for 7 to 10 minutes or until cheese is melted and crust edges are golden brown.

For a softer crust: Preheat oven to 325 F. Place pizza on a baking sheet. Cook for 8 to 11 minutes or until cheese is melted and crust edges are golden brown.



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All product information is believed to be truthful and accurate.

Last Updated: 4/6/2016

Sarah Walsh