# PEP'S DRAFTHAUSTHETAPROOM DOUBLE PIZZA 

SHREDOED MOZZARELLACHEESE, SAUCE, TTALLANSAUSAGE, SLCED MOZZARELLA CHESEE, SLICEE PEPPERONI, SPCYY ITALLAN SAUSAEE DCEED PEPPERON AND PROVOLONE CHEESE
 MONONTRARE, RBBOFLLANI, FOLLCACDD, ENZME, ACOOBBCACACD), WATER, SOYBEAN OLL, YEAST, BREAOCRUMBS WWEEAT FLOUR, YEAST, SUGAR, SALT, OLUEOLL, SUGAR, SALI, CULTURED WHEAT STRRCH, HONE, SODUM BCABBONATE,SOODUW ALUWNUM
 CHEESE LOW MOSTUKE NOZZARELLACHEESE PASTEEURZEDMLLK MHEESECULTURES,
 (WATER, TOMATO PASEE, SEASOOMIG SALI, SPCESS, DEHYOATED GARLC, SOYBEAN OLL) |TTALLAN SALSSAEE PPORK, WATER, SALI, SPCOES, CORN SYRUP SOLDSS, PAPRIKA,






 PPORK, BEEF,SALI, CONTAMSY\%ORL LESSOFWATER, DEXTROSE, SPCEES, LATTCACD STATTER CUTUUE, OLEOBESN OF PAPPIKA, GARLLC POWDER, SODUU NTRTE


 (TOPPEEEETTCAKNGG), SPPCE. CONTAMS: MILL, WHEET, SOOY.

## MANUFACTURED BY HANSEN FOODS 930 GODDARD WAY, GREEN BAY, WII 54311

 CONTAMS BIOEIGIMEEEED FOOD NGFEDEEITS
## $f$ (0) 5 pepsdrafthaus.com

 BAKING INSTRUCTIONS
# Nutrition Facts 

## 6 servings per container Serving size $1 / 6$ Pizza (143g)

Amount per serving

Calories

360

\% Daily Value*

| Total Fat 20 g | $\mathbf{2 6} \%$ |
| :---: | :---: |
| Saturated Fat 9 g | $\mathbf{4 5} \%$ |

Trans Fat 0g
Cholesterol 55mg 18\%
Sodium 910mg 39\%

| Total Carbohydrate 29 g | $\mathbf{1 1 \%}$ |
| :--- | ---: |
| Dietary Fiber 2 g | $\mathbf{6 \%}$ |
| Total Sugars 2 g |  |
| Includes 1 g Added Sugars | $\mathbf{2 \%}$ |

Protein 17 g

|  |  |
| :--- | ---: |
| Vitamin D 0.2mcg | $0 \%$ |
| Calcium 230mg | $20 \%$ |
| lron 2.4mg | $15 \%$ |
| Potassium 270mg | $6 \%$ |

*The \% Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Keep pizza frozen prior to Daking. Preheat oven to 400F. Remove pizza from packaging and cardboard circle, and place frozen pizza directly on center rack of oven. Bake for approx. 17-22 minutes or until cheese is golden brown. Check often as ovens may vary. Remove from oven and place on provided cardboard circle. Product will be hot. Allow to cool before cutting and serving. Product must be cooked thoroughly to $165^{\circ} \mathrm{F}$.

## SAFE HANDLING INSTRUCTIONS

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.


- Keep frozen.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
$=$ - Cook thoroughly.
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- Keep hot foods hot. Refrigerate leftovers immediately or discard.

