

Nutrition Facts

4 servings per container

Serving size 1/4 Pizza (125g)

Amount per serving

Calories 290

% Daily Value*

Total Fat 18g 23 %

Saturated Fat 9g 44 %

Trans Fat 0g

Cholesterol 40mg 13%

Sodium 730mg 32 %

Total Carbohydrate 20g 7%

Dietary Fiber 2g 5%

Total Sugars 3g

Includes 1g Added Sugars 1%

Protein 14g

Vitamin D 0.2mcg 0%

Calcium 210mg 15%

Iron 0.8mg 4%

Potassium 320mg 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.

INGREDIENTS: CRUST [WHEAT FLOUR, WATER, PALM OIL (PALM OIL, NATURAL FLAVOR, BETA CAROTENE {COLOR}), SALT, YEAST, NATURAL FLAVOR, SOY LECITHIN], **LOW MOISTURE WHOLE MILK MOZZARELLA CHEESE** [LOW MOISTURE WHOLE MILK MOZZARELLA CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), POWDERED CELLULOSE (TO PREVENT CAKING)], **SAUCE** [TOMATO PUREE (WATER, TOMATO PASTE), SEASONING (SALT, SUGAR, SPICES), EXTRA VIRGIN OLIVE OIL], **ITALIAN SAUSAGE** [PORK, WATER, SPICES, SALT, CORN SYRUP SOLIDS, PAPRIKA, GRANULATED GARLIC, SUGAR, LEMON JUICE POWDER (CORN SYRUP SOLIDS, LEMON JUICE SOLIDS, LEMON OIL), BHA (TO PROTECT FLAVOR), BHT (TO PROTECT FLAVOR), CITRIC ACID (TO PROTECT FLAVOR)], **MUSHROOMS, PARMESAN CHEESE** [PARMESAN CHEESE (PASTEURIZED COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), POWDERED CELLULOSE (TO PREVENT CAKING)], **SPICE. CONTAINS: MILK, WHEAT, SOY.**

MANUFACTURED BY HANSEN FOODS OF WISCONSIN,

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CONTAINS BIOENGINEERED FOOD INGREDIENTS



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.



- Keep hot foods hot. Refrigerate leftovers immediately or discard.