

LUIGI'S THIN CRUST SAUSAGE, MUSHROOM & ONION PIZZA

MOZZARELLA CHEESE, ITALIAN SAUSAGE, MUSHROOMS & ONIONS

INGREDIENTS: CRUST (WHEAT FLOUR, WATER, SOYBEAN OIL, PALM OIL WITH NATURAL FLAVOR AND BETA CAROTENE [FOR COLOR], YEAST, PRESERVATIVE [CULTURED WHEAT STARCH, CITRIC ACID], DEXTROSE, SALT, DEGERMED WHITE CORNMEAL, L-CYSTEINE), **LOW MOISTURE PART SKIM MOZZARELLA CHEESE** (LOW MOISTURE PART SKIM MOZZARELLA CHEESE [PASTEURIZED PART SKIM MILK, SALT, CHEESE CULTURES, ENZYMES], POWDERED CELLULOSE [TO PREVENT CAKING]), **SAUCE** (WATER, TOMATO PASTE, SEASONING [SALT, SPICES, GARLIC], PARMESAN & ROMANO CHEESE BLEND [PARMESAN AND ROMANO CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), POWDERED CELLULOSE (TO PREVENT CAKING)]), **COOKED ITALIAN SAUSAGE** (PORK, WATER, SPICES, SALT, CORN SYRUP SOLIDS, PAPRIKA, FLAVORINGS, SUGAR, SODIUM PHOSPHATES), **MUSHROOMS** (MUSHROOMS, WATER), **ONIONS**. **CONTAINS: MILK, WHEAT.**

MANUFACTURED BY PEP'S PIZZA COMPANY, LLC
930 GODDARD WAY, GREEN BAY, WI 54311 800-236-1022
CONTAINS BIOENGINEERED FOOD INGREDIENTS



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Nutrition Facts

4 servings per container

Serving size 1/4 Pizza (156g)

Amount per serving

Calories

320

% Daily Value*

Total Fat 15g **19%**

Saturated Fat 7g **35%**

Trans Fat 0g

Cholesterol 35mg **12%**

Sodium 840mg **37%**

Total Carbohydrate 29g **11%**

Dietary Fiber 2g **7%**

Total Sugars 4g

Includes 0g Added Sugars **0%**

Protein 16g

Vitamin D 0.4mcg **2%**

Calcium 280mg **20%**

Iron 1.1mg **6%**

Potassium 400mg **8%**

* 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.

BAKING INSTRUCTIONS

KEEP PIZZA FROZEN PRIOR TO BAKING. PREHEAT OVEN TO 425°F. REMOVE PIZZA FROM PACKAGING AND CARDBOARD CIRCLE, AND PLACE FROZEN PIZZA DIRECTLY ON CENTER RACK OF OVEN. BAKE FOR APPROX. 16-18 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° F.