LUIGE'S THIN CRUST SAUSAGE & PEPPERONI PIZZA

MOZZARELLA CHEESE. PEPPERONI AND ITALIAN SAUSAGE

INGREDIENTS: CRUST (WHEAT FLOUR, WATER, SOYBEAN OIL, PALM OIL WITH NATURAL FLAVOR AND BETA CAROTENE FOR COLORI, YEAST, PRESERVATIVE (CULTURED WHEAT STARCK, CITRIC, COID, DETRODE, SALT, DESERMED WHITE CORNINGAL, L-CYSTEINE), LOW MOISTURE PART SKIM MOZZARELLA CHEESE (LOW MOISTURE PART SKIM MILK, SALT, CHEESE CULTURES, SALT, SPICES, GABLIC, PARMESAN AND SAUGE (WATER, TOMATO PASTE, SEASONING) (SALT, SPICES, GABLIC, PARMESAN AND SAUGE (WATER, TOMATO PASTE, SEASONING), SALT, ENZYMES), POWDERED CELLULOSE (TO PREVENT CAKING)), PEPPERONI (PORK, BEEF, SALT, CONTAINS 2% OR LESS OF WATER, DEXTROSE, SPICES, FLAVORING, LACTIC ACID STARTER CULTURE, SODIUM ASCORBATE, OLEONESIN, OP PAPRIKA, EARLIC POWDER, SODIUM NITRITE, BHA, BHT, CITRIC ACID, OOKED TRALIAN SAUSAGE (POKK, WATER, SPICES, SALT, CORN SYRUP SOLIOS, PAPRIKA, FLAVORINGS, SUGAR, SODIUM PHOSPHATES), CONTAINS: MILK, WHEAT.

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



Nutrition Facts

4 servings per container Serving size 1/4 Pizza (135g)

Amount per serving 330

% D:	aily Value*
Total Fat 17g	22%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 910mg	40%
Total Carbohydrate 27g	10%
Dietary Fiber 2g	7%
Total Sugars 3g	
Includes 0g Added Sugar	s 0%
Protein 16g	
Vitamin D 0.3mcg	2%
Calcium 270mg	20%
Iron 1mg	6%
Potassium 350mg	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.

12358

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. 14-16 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.