LUIGE'S THIN CRUST SUPREME PIZZA

MOZZARELLA CHEESE. ITALIAN SAUSAGE. PEPPERONI. GREEN BELL PEPPERS. ONIONS & RED BELL PEPPERS

INGREDIENTS: CRUST (WHEAT FLOUR, WATER, SOYBEAN OIL, PALM OIL WITH NATURAL FLAVOR AND BETA CAROTENE IFOR COLORI, YEAST, PRESERVATIVE ICULTURED WHEAT STARCH, CITRIC ACIDI, DEXTROSE SALT, DEGERMED WHITE CORNMEAL, L-CYSTEINE). LOW MOISTURE PART SKIM MOZZARELLA CHEESE (I OW MOISTLIRE PART SKIM MOZZARFI I A CHEFSE (PASTFLIRIZED PART SKIM MILK. SALT. CHEESE CULTURES. ENZYMES1. POWDERED CELLULOSE ITO PREVENT CAKINGI). SAUCE (WATER, TOMATO PASTÉ, SEASONING ISALT, SPICES, GARLICI PARMEŠAN & 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 SOLIĎS, PAPRIKA, FLAVORINGS, SÚGAR, SODIUM PHOSPHATES). PEPPERONI (PORK, REFE SALT, CONTAINS 2% OR LESS OF WATER DEXTROSE, SPICES, FLAVORING, LACTIC ACID STARTER CULTURE, SODIUM ASCORBATÉ, OI FORÉSIN OF PAPRÍKA, GARLIC POWDER, SODIUM NITRITE, RHA BHT. CITRIC ACID). GREEN BELL PEPPERS. ONIONS. RED BELL PEPPERS. 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 (152g)

Amount per serving Calories 330

% Dail	y Value*
Total Fat 17g	22%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 900mg	39%
Total Carbohydrate 29g	11%
Dietary Fiber 2g	7%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 16g	
Vitamin D 0.3mcg	2%
Calcium 270mg	20%
Iron 1.1mg	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.

Potassium 370ma

12356

8%

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.