PEP'S DRAFTHAUS THIN CRUST TWISTED LUAU PIZZA

SHREDDED MOZZARELLA CHEESE. SAUCE WITH CHILI INFUSED OIL. PINEAPPLE. HAM. BACON & CILANTRO

INGREDIENTS: CRUST (WHEAT FLOUR, WATER, SOYBEAN OIL, PALM OIL, SALT YEAST SUGAR CAI CIUM PROPIONATE (PRESERVATIVE). I -CYSTEINE). MOISTURE MOZZARELLA CHEESE (LOW MOISTURE MOZZARELLA CHEESE (PASTEURIZED MILK, SALT, CHEESE CULTURES, ENZYMESI), SAUCE (TOMATÒ PUREE IWATER, TOMATO PASTE), SEASONING ISALT. SPICES. DEHYDRATED GARLIC. SOYBEAN OIL (ANTI-DUSTING AGENT)]. CHILI INFUSED OIL ICANOLA OIL. CHILI EXTRACTSI). PINEAPPLE, HAM WATER ADDED (CURED WITH WATER, DEXTROSE, SÄLT, CONTAINS 2% OR LESS OF POTÀSSIUM LACTATE. SODIUM LACTATE. SODIUM PHOSPHATES. SODIUM DIACETATE. SODIUM ERYTHORBATE. SODIUM NITRITÉ (PRESERVATIVEI). **Cooked bacon crumbles** (Cured with Water. Salt. SUGAR, SMOKE ËLAVORING, SODIUM PHOSPHATES, SODIUM FRYTHROBATE AND/OR SODIUM ASCORBATE, SODIUM NITRATE), CONTAINS LESS THAN 2% OF CILANTRO. CONTAINS: MILK. WHEAT. SOY.

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

CONTAINS BIOFNGINFFRED FOOD INGREDIENTS

WE'RE SOCIAL @PEPSDRAFTHAUS

pepsdrafthaus.com

PEP'S PIZZA CO.



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.

Iron 0.9mg

Potassium 300mg

5 servings per container 1/5 Pizza (149g) Serving size

Amount per serving

4%

6%

<u> </u>	=
% Daily	y Value*
Total Fat 16g	20 %
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 50mg	16%
Sodium 760mg	33%
Total Carbohydrate 28g	10%
Dietary Fiber 2g	6%
Total Sugars 5g	
Includes 1g Added Sugars	2%
Protein 17g	
Vitamin D 1.7mcg	8%
Calcium 320mg	25%

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 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.

^{*}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.