

Nutrition Facts

4 servings per container
Serving size 1/4 Pizza (133g)

Amount per serving
Calories 330

% Daily Value*

Total Fat 20g **26%**

Saturated Fat 10g **50%**

Trans Fat 0g

Cholesterol 45mg **15%**

Sodium 820mg **36%**

Total Carbohydrate 24g **9%**

Dietary Fiber 2g **7%**

Total Sugars 3g

Includes 1g Added Sugars **2%**

Protein 15g

Vitamin D 0.3mcg 2%

Calcium 250mg 20%

Iron 1.1mg 6%

Potassium 330mg 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.

INGREDIENTS: CRUST (WHEAT FLOUR, WATER, PALM OIL [PALM OIL, NATURAL FLAVOR, COLORED WITH BETA CAROTENE], SALT, YEAST, NATURAL FLAVOR, SOY LECITHIN), SAUCE (TOMATO PUREE [WATER, TOMATO PASTE], SEASONING [SALT, SUGAR, SPICES], EXTRA VIRGIN OLIVE OIL), **LOW MOISTURE MOZZARELLA CHEESE** (LOW MOISTURE MOZZARELLA CHEESE [PASTEURIZED MILK, SALT, CHEESE CULTURES, ENZYMES]), **COOKED SPICY ITALIAN SAUSAGE** (PORK, SPICES, WATER, SALT, CORN SYRUP SOLIDS, FLAVORINGS, PAPRIKA, SODIUM PHOSPHATES), **COOKED ITALIAN SAUSAGE** (PORK, SPICES, WATER, SALT, DEHYDRATED GARLIC, NATURAL FLAVORING), CONTAINS LESS THAN 2% OF **PARMESAN CHEESE** (PARMESAN CHEESE [PASTEURIZED PART SKIM COW'S MILK, CHEESE CULTURES, SALT, ENZYMES]), POWDERED CELLULOSE ADDED TO PREVENT CAKING), **CELLULOSE, OREGANO. CONTAINS: MILK, SOY, 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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PEP'S PIZZA CO.



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.

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