

## Confidential

Item Number	14663	Product Description	GVFS Rising Crust Cheese Pizza
Specification ID	14663.1	Effective Date	06/29/2021
Page 1 of 6			

### 1. Product Description

Rising Crust topped with tomato sauce, whole milk mozzarella and cheddar cheeses.

### 2. Ingredient Statement

**CRUST** (ENRICHED WHEAT FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID, ENZYME], WATER, YEAST, DEXTROSE, SOYBEAN AND/OR CORN OIL, CONTAINS 2% OR LESS OF: YELLOW CORNMEAL AND/OR DEGERMED YELLOW CORNMEAL, SUGAR, SALT, SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE, WHEAT FLOUR, DIACETYL TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES, ASCORBIC ACID, ENZYMES, L-CYSTEINE), **WHOLE MILK MOZZARELLA CHEESE** (CULTURED PASTEURIZED MILK, SALT, ENZYMES), **SAUCE** (WATER, TOMATO PASTE, SEASONING BLEND [SUGAR, SALT, GARLIC POWDER, CORN STARCH, SPICES, GUAR GUM AND XANTHAN GUM, CITRIC ACID, MALTODEXTRIN, ONION POWDER], FOOD STARCH-MODIFIED, SOYBEAN OIL), **CHEDDAR CHEESE** (PASTEURIZED COW'S MILK, CHEESE CULTURE, SALT, ENZYMES, ANNATTO COLOR).

**CONTAINS: MILK AND WHEAT.**

### 3. Nutritional

Nutritional Fact Panel			
Serving Size	1/6 Pizza (130g)		
Calories	300		
Nutritionals	grams/mg/mcg	% DV based on 2,000 calorie diet	Per 100g
Total Fat	10	13	7.69
Sat Fat	5	25	3.85
Trans Fat	0		0
Cholesterol	30	10	23.08
Sodium	670	29	515.38
Total Carbohydrates	41	15	31.54
Dietary Fiber	2	7	1.54
Total Sugars	4		3.08
Added Sugars	2	4	1.54
Protein	12		9.23
Vitamin D mcg	0.1	0	0.08
Calcium mg	240	20	184.62
Iron mg	2.9	15	2.23
Potassium mg	170	4	130.77

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Specification ID	14663.1	Effective Date	06/29/2021
Page 2 of 6			

### 4. Cooking Instructions

#### CONVENTIONAL OVEN INSTRUCTIONS:

Cook from frozen.

1. Preheat oven to 400°F.
2. Remove all packaging and place pizza directly on center rack.
3. Bake for 20-22 minutes or until crust is golden brown and cheese is melted.
4. Allow to cool for 5 minutes before enjoying.

Since ovens vary, please adjust baking time and temperature as needed.  
Cook to an internal temperature of 165°F as measured by a food thermometer.

Do not eat without baking.

Do not allow pizza to thaw before baking.

Promptly refrigerate or discard leftovers.

### 5. Quality Standards

#### 5.1. Sensory Attributes

Appearance	A rising crust topped with a tomato sauce (on the rim) and shredded mozzarella and yellow cheddar cheeses. Even distribution of toppings.
Aroma	Typical of a cheese pizza. No off odors.
Color	An off white to cream colored crust topped with a red tomato sauce, creamy mozzarella and yellow cheddar cheese.
Texture	Crust will have a slightly chewy exterior and soft interior bite. Sauce is smooth and the cheese will be creamy.
Flavor	Crust has a flavor typical of fresh bread. Sauce has a fresh sweet tomato flavor with a hint of herbs. Cheese is has a fresh dairy flavor and adds creaminess to the product.

#### 5.2. Physical Characteristics

	Minimum	Target	Maximum
Weight	26.4oz	27.4oz	28.4oz
Diameter	10.6 inches	11 inches	11.4 inches

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Page 3 of 6			

### 5.3. Microbiological Properties

Product is not routinely tested but would meet the parameters below if/when tested.

Notification required prior to any testing.

	Accept (m)	Reject (m)	n (number of tests)	C (between m-M)
E.Coli (generic)	≤ 10 CFU/g	> 10 CFU/g	5	0
E.Coli 0157:H7	None detected/375g	Positive/375g	15	0
Listeria monocytogenes	None detected/375g	Positive/375g	15	0
Salmonella	None detected/375g	Positive/375g	15	0
Staphylococci	≤ 10 CFU/g	>100 CFU/g	5	2
Total Coliforms	≤ 10 CFU/g	>100 CFU/g	5	3

### 5.4. Target Product



## 6. Packaging and Palletizing

### 6.1. Packaging Materials and Process

Product is wrapped. Wrapped pizzas are 12 pizzas per case. Film and master is coded.

### 6.2. Packaging Configuration

Pieces per Case: 12

Cases per Pallet: 60

Cases per Layer: 6

Layers per Pallet: 10

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Page 4 of 6			

### 6.3. Code Dating

#### 6.3.1. Inner Carton

YJJJ, mm:mm

#### 6.3.2. Shipper

YJJJ, mm:mm, R#

#### Coding Explanation

Y = LAST DIGIT OF THE EXPIRATION YEAR

JJJ = JULIAN DAY OF YEAR

mm:mm = MILITARY TIME

R# = PRODUCTION ROOM

## 7. Storage and Distribution

### 7.1. Storage Conditions

Keep Frozen at 10°F or below

### 7.2. Shelf Life

40 days from the date of manufacture. (Total pizza shelf life is 180 days from the date of manufacture.)

### Country of Origin

Ingredient	Country where processed	Country of Origin
<b>CRUST</b> (ENRICHED WHEAT FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID, ENZYME], WATER, YEAST, DEXTROSE, SOYBEAN AND/OR CORN OIL, CONTAINS 2% OR LESS OF: YELLOW CORNMEAL AND/OR DEGERMED YELLOW CORNMEAL, SUGAR, SALT, SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE, WHEAT FLOUR, DIACETYL TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES, ASCORBIC ACID, ENZYMES, L-CYSTEINE),	USA	USA, Canada, Germany, Belgium, China
<b>WHOLE MILK MOZZARELLA CHEESE</b> (CULTURED PASTEURIZED MILK, SALT, ENZYMES),	USA	USA
<b>SAUCE</b> (WATER, TOMATO PASTE, SEASONING BLEND [SUGAR, SALT, GARLIC POWDER, CORN STARCH, SPICES, GUAR GUM AND XANTHAN GUM, CITRIC ACID, MALTODEXTRIN, ONION POWDER], FOOD STARCH-MODIFIED, SOYBEAN OIL),	USA	USA, Australia, Brazil, Germany, Mexico, China, Egypt, India, Mexico, Pakistan, Thailand, Turkey, Vietnam
<b>CHEDDAR CHEESE</b> (PASTEURIZED COW'S MILK, CHEESE CULTURE, SALT, ENZYMES, ANNATTO COLOR).	USA	USA

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Page 5 of 6			

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Page 6 of 6			

### National Bioengineered Food Disclosure Standard Declaration

The above identified product has been evaluated in accordance with 7 CFR Part 66 National Bioengineered Food Disclosure Standard for any components or derivative of the materials contained on the current USDA list of bioengineered foods. The current list includes: alfalfa, apple (Arctic™ varieties), canola, corn, cotton, eggplant (BAR Bt Begun varieties), papaya (ringspot virus-resistant varieties), pineapple (pink flesh), potato, salmon (AquAdvantage®), soybean, squash (summer), and sugar beet.

Based on our review we have identified that this product contains ingredients that are or are derived from bioengineered ingredients.

This product requires the mandatory disclosure: CONTAINS BIOENGINEERED FOOD INGREDIENTS.

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