

PRODUCT DESCRIPTION:

BIG DADDY'S® Primo Four Cheese Pizza combines mozzarella, Provolone, Cheddar and Parmesan for a unique, on-trend variety students will love! The Parmesan, breadcrumb and herb coating on the outside of the crust adds crunch and great flavor.

- Great flavor provides an easy transition to whole grain pizza.
- Unique crust topping provides crunch and flavor to the crust.
- Offer new, on-trend pizza to keep the menu exciting!
- Multi-cheese blend adds additional flavor.

MENU APPLICATIONS:

- Serve with fruit and milk for a complete meal.

CHILD NUTRITION INFORMATION:

095225 -Cut each 41.50 oz. Cheese Pizza into 8 - 5.18 oz. portions. Each 5.18 oz. portion (by weight), provides 2.00 oz. equivalent meat alternate, 2.00 oz. equivalent grains, and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12-16.)

HARD BID SPECIFICATIONS:

BIG DADDY'S™ Primo 16" WG Rising Crust Four Cheese Pizza must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, 1/8 cups red/orange vegetables, Portion to provide a minimum of 330 calories with no more than 18 fat grams. Must contain a minimum of 2 grams of fiber and less than 590 of sodium. Case pack of 72 per case.

CN Label required. Acceptable Brand: BIG DADDY'S™ 78637

PREP INSTRUCTIONS:

COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F high fan for 14-16 minutes. IMPINGEMENT OVEN: 420°F for 6-7 minutes. CONVENTIONAL OVEN: 1. Preheat oven to 400°F. 2. Remove frozen pizza from overwrap and place on lightly oiled aluminum foil. 3. Place pizza and foil on middle oven rack. 4. Bake for 30 to 32 minutes. Pizza is done when all cheese is melted. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	14-16 MINUTES	Prepare from frozen state
Impingement Oven	420 °F	6-7 MINUTES	Prepare from frozen state
Conventional Oven	400 °F	30 - 32 MINUTES	Prepare from frozen state
Microwave: (1000 Watts)			Cook before serving



INGREDIENTS:

INGREDIENTS: CRUST: WHOLE GRAIN BLEND (WHITE WHOLE WHEAT FLOUR, WHOLE GRAIN YELLOW CORN FLOUR, BROWN RICE FLOUR, WHOLE GRAIN OAT FLOUR), NONFAT MILK, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, VEGETABLE OIL (SOYBEAN AND/OR CANOLA OIL), SUGAR, WHEAT GLUTEN, CONTAINS 2% OR LESS OF: HYDROGENATED SOYBEAN OIL, PARMESAN CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), SEA SALT, DATEM, DEXTROSE, GUAR GUM, SPICE, SALT, SOY LECITHIN, NATURAL FLAVOR, ASCORBIC ACID, WHEAT STARCH, ENZYMES. TOPPINGS: LOW MOISTURE PART SKIM MOZZARELLA AND PARMESAN CHEESES (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), LITE MOZZARELLA CHEESE (SKIM MILK, CHEESE CULTURES, SALT, MODIFIED FOOD STARCH*, ENZYMES, VITAMIN A PALMITATE)*INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE, PROVOLONE AND WHITE CHEDDAR CHEESES (CULTURED PASTEURIZED MILK, SALT, ENZYMES), SPICE. SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), CONTAINS 2% OR LESS OF: MODIFIED FOOD STARCH, PARMESAN CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), SUGAR, DEXTROSE, SALT, DRIED GARLIC, SPICE, DRIED ONION, DEHYDRATED ROMANO CHEESE (CULTURED PASTEURIZED SHEEP'S AND COW'S MILK, SALT, ENZYMES), PAPRIKA, CITRIC ACID.

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180786378
Gross Weight:	26.33
Net Weight:	23.344
Each Weight:	5.18
Cube:	1.82
Dimensions (LxWxH):	16.81 x 16.81 x 11.13
Cases/Pallet:	48
Tie:	6
High:	8

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.

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