

3x5 Whole Wheat Turkey Sausage Breakfast Pizza

80WBTS100



Pack Size: 80/3.63oz. portions per case

Child Nutrition Information:

088372 - One 3.63oz. 3x5 Whole Wheat Turkey Sausage Breakfast Pizza Provides 1.00oz. Equivalent Meat/Meat Alternate, 1.50oz. Equivalent Grains, and 1/8 Cup Red/Orange Vegetable for the Child Nutrition Meal Pattern Requirements.

Ingredients:

CRUST: Water, Whole Wheat Flour, Enriched Flour (Malted Barley Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Vital Wheat Gluten, Contains 2% or Less of the Following: Sugar, Soybean Oil, Salt, Yeast. **SAUCE:** Tomatoes (Water, Tomato Paste [Not Less Than 31% Soluble Solids]), Contains 1% or Less of: Onion, Salt, Spices, Garlic Powder, Soybean Oil, Xanthan Gum. **CHEESE:** Low Moisture-Part Skim Mozzarella Cheese (Cultured Pasteurized Part Skim Milk, Salt, Enzymes). **TURKEY SAUSAGE:** Mechanically Separated Turkey, Water, Soy Protein Concentrate, Salt, Spices, Paprika, Flavorings.

Allergens: Wheat, Soy, and Milk.

Nardone Bros. is a peanut and tree nut-free facility.

Cooking Instructions:

For a crispy crust: Preheat oven to 325 F. Place pizza directly on center oven rack. Cook for 7 to 10 minutes or until cheese is melted and crust edges are golden brown.

For a softer crust: Preheat oven to 325 F. Place pizza on a baking sheet. Cook for 8 to 11 minutes or until cheese is melted and crust edges are golden brown.

1 piece/serving	g	% DV
Serving Size	103g	
Calories	210	
Calories from Fat	70	
Total Fat	7	11
Saturated Fat	3	16
Trans Fat	0	
Cholesterol	20	7
Sodium	300	13
Carbohydrate	22	7
Fiber	3	10
Sugar	5	
Protein	14	
Vitamin A		8
Vitamin C		15
Calcium		20
Iron		10

Shipping Info:

Net Weight: 18.15 lbs.
 Gross Weight: 20.15 lbs.
 Pieces/case: 80
 UPC: 8554113006
 Dimensions: 17 3/4 x 10 3/4 x 9 3/4
 Cube: 1.08
 Ti/Hi: 9/7
 Shelf Life: 180 days frozen
 Country of Origin: 100% U.S.



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All product information is believed to be truthful and accurate.

Last Updated: 1/7/2014

Cheryl Stamey