

Amy Food Inc.

good food, made in Houston

PRODUCT SPECIFICATION SHEET

UPC Code: 042957 12592 4

Pepperoni Pizza Roll 2.5 oz / 2 ct

Product Code: 12592

Nutrition Facts			
Serving Size 1 pizza roll (70.8g)			
Serving Per Container 2			
Amount Per Serving			
Calories	180	Calories from Fat	50
% Daily Value*			
Total Fat	5g		8%
Saturated Fat	2.5g		13%
Mono Fat	0g		
Poly Fat	0g		
Trans Fat	0g		
Cholesterol	15mg		5%
Sodium	270mg		11%
Total Carbohydrates	25g		8%
Dietary Fiber	3g		12%
Sugars	2g		
Protein	9g		
Vitamin A	6%	Vitamin C	15%
Calcium	6%	Iron	10%
*Percent Daily Values are based on a 2,000 calorie diet			



PACKING INFORMATION

Case Pack	Case Weight	Case Dimensions	Case Cube	Pallet Tie	Pallet Tier	Cases Per Pallet	Pallet Type
24/5 oz	8.3#	17"x8.75"x5.125"	0.44	10 cases	12 layers	120	48" X 40"

Filling Ingredient: Pizza sauce (tomato paste (tomatoes), water, less than 2% of garlic powder, dehydrated parsley, spices, black pepper, sugar), pepperoni (pork, beef, salt, less than 2% of water, dextrose, spices, lactic acid starter culture, oleoresin of paprika, garlic powder, sodium nitrite, BHA, BTH, citric acid), mozzarella cheese (pasteurized milk, cheese cultures, salt, vinegar, and enzymes), onion, green bell pepper, carrot and red pepper.

Crust ingredients: Enriched Flour (wheat flour, niacin, reduced iron, thiamine mono nitrate, riboflavin, folic acid, enzyme added), water, salt and cornstarch, vegetable oil (canola and/or soybean oil)

ALLERGENS: Soy, Wheat

Cooking instructions: For Best Results, Bake in **Oven:** Preheat oven to 425° F. Cook pizza rolls on flat baking sheet placed on top oven rack for 12 minutes, turn and cook 6 to 8 additional minutes. **Microwave Oven:** Wrap pizza roll in paper towel and place on microwave safe plate. Cook on high for 1 ½ to 2 minutes. Cooking time based on 1 pizza roll. **Deep Fryer:** Defrost before frying. Preheat fryer to 350° F, cook for 2-3 minutes or until crispy and brown. SINCE EQUIPMENT VARIES, TIME AND TEMPERATURE MAY REQUIRE ADJUSTMENT. The internal temperature of product should be 160° F.

SHELF LIFE: 12 MONTHS AT 10°F OR LOWER