Amy Food Inc.

good food, made in Houston

PRODUCT SPECIFICATION SHEET

Pepperoni Pizza Roll 2.5 oz / 4 ct

Nutrition Facts Serving Size 1 pizza roll (70.8g) Serving Per Container 4							
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%	1					
Total Carbohydrates 25g	8%	0,					
Dietary Fiber 3g	12%	6					
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							



UPC Code: 042957 12594 5

Product Code: 12594

PACKING INFORMATION

Case	Case	Case	Case	Pallet	Pallet	Cases Per	Pallet
Pack	Weight	Dimensions	Cube	Tie	Tier	Pallet	Type
12/10 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