



The Max® Fit for Kids Plus 4x6 Turkey Pepperoni Pizza made with Whole Grain 12719

Nutrition Information

	Code	Size	<u>Pack</u>	<u>Cal</u>	Fat	<u>cal</u>	Sat Fat	% cal	Trans Fat	Chol	<u>Sod</u>	Carb	<u>Fib</u>	<u>Prot</u>	Vit A	Vit C	Calc	Iron	Sug	% Sug by by wt	Whole Grain
4x6		(oz)			g	From fat	g	From sat fat	g	mg	mg	g	g	g	%	%	%	%	g	%	g
Turkey Pepperoni	77387- 12719	4.68	96	280	9	29	3	10	0	15	600	37	4	16	8	0	25	20	4	6	19

Product Facts

- Shelf Life = 12 months
- Case Dimensions (L x W x H) = 17.375 x 12.875 x 10.375
- Case Cube (Cu ft) = 1.343
- Pattern Tie x High = Total 8 x 6 = 48

PRODUCT SPECS

77387-12719 - THE MAX FIT FOR KIDS PLUS WHOLE GRAIN 4x6 TURKEY PEPPERONI

Frozen 4"x6" pizza, par-baked with full melt cheese and diced turkey pepperoni. Cheese blend to use a minimum of 60% real mozzarella cheese. CN labeled. Minimum portion weight of 4.68 oz. Primary flour source of crust is whole wheat. Whole wheat funds be Ultragrain Brand. Pizza must contain 2.5 bread servings (one WHOLE GRAIN serving), 2 Meat/Meat Alt and 1/8 cup hable. No more than 9g of fat. No more than 30% calories from fat. Zero trans fat. Sodium 600mg or less. Minimum of 280 Calories. Packed 96, 4.68 oz. portions per case. The Max only – 77387-12719.

Child Nutrition Identification -

Each 4.68 oz. portion provides 2.0 oz. equivalent meat alternate, 2.5 servings of bread alternate and 1/8 cup vegetable for Child Nutrition Meal Pattern Requirements.

Whole Grain Contribution

The total weight of all grain ingredients above in a 4.68 oz serving is at minimum 30g. The Primary grain ingredient is Whole Wheat with a minimum of 16g providing at least 51% whole grain per serving.

Heating Instructions 4"x6" Products Bulk

Note: Ovens will vary so please adjust time and temperature accordingly. Refrigerate or discard any unused portion.

Convection oven: Bake at 375°F. Bake on parchment lined pan 12 to 17 minutes or until internal temperature reaches a minimum of 165°F.

Conventional oven: Bake at 400°F. Bake on parchment lined pan 12 to 17 minutes or until internal temperature reaches a minimum of 165°F.