

CN 085414  
 Each 5.40 oz. French Bread Pizza with Reduced Fat Pepperoni provides 2.00 oz. equivalent meat/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 09-12).  
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## French Bread Pizza made with Whole Grain with Reduced Fat Pepperoni

#128100-1

**INGREDIENTS:** FRENCH BREAD (WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE (B1), RIBOFLAVIN (B2), FOLIC ACID), VITAL WHEAT GLUTEN, CONTAINS 2% OR LESS OF SOYBEAN OIL, SUGAR, SALT, YEAST, DOUGH CONDITIONERS (WHEAT FLOUR, DATEM, DEXTROSE, ASCORBIC ACID, L-CYSTEINE, AZODICARBONAMIDE (ADA), ENZYMES)), LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, CULTURES, SALT, ENZYMES), SAUCE (WATER, TOMATO PASTE (31% NTSS), SEASONING BLEND (SUGAR, SALT, SPICES, MALTODEXTRIN, HYDROLYZED SOY AND CORN PROTEIN, PAPRIKA, GARLIC POWDER, BEET POWDER), MODIFIED CORN STARCH), REDUCED FAT PEPPERONI (PORK, BEEF, WATER, TEXTURED VEGETABLE PROTEIN PRODUCT\* (SOY PROTEIN CONCENTRATE, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE (B1), PYRIDOXINE FLAVORING, SODIUM NITRITE, BHA, BHT, CITRIC ACID. \*INGREDIENT NOT IN REGULAR PEPPERONI).  
**Contains: MILK, SOY, WHEAT**

### COOKING INSTRUCTIONS / INSTRUCCIONES:

PREHEAT THE CONVECTION OVEN TO 375°F (OR A CONVENTIONAL OVEN TO 400°F). PRODUCT MUST BE COOKED FROM A FROZEN STATE FOR BEST RESULTS. PLACE FROZEN PIZZAS ON AN 18" x 26" x 1/2" BUN PAN. PRECALIENTE EL HORNO DE CONVECCIÓN HASTA ALCANZAR LOS 375°F (O UN HORNO COMÚN HASTA ALCANZAR LOS 400°F). EL PRODUCTO DEBE COCINARSE SIN DESCONGELAR PARA OBTENER LOS MEJORES RESULTADOS. PONGA LAS PIZZAS CONGELADAS EN UNA FUENTE DE 18" x 26" x 1/2".

| OVEN TYPE / TIPO DE HORNO | TEMPERATURE / TEMPERATURA | COOKING TIME / TIEMPO DE COCCIÓN |
|---------------------------|---------------------------|----------------------------------|
| CONVECTION / CONVECCIÓN   | 375°F                     | 11-14 MINUTES / 11 A 14 MINUTOS  |
| CONVENTIONAL / COMÚN      | 400°F                     | 20-22 MINUTES / 20 A 22 MINUTOS  |

NOTE: OVEN TEMPERATURE AND TIMES MAY VARY DUE TO OVEN LOAD AND/OR PRODUCT TEMPERATURE. REFRIGERATE OR DISCARD ANY UNUSED PORTION. NOTA: LA TEMPERATURA DEL HORNO Y EL PERÍODO DE TIEMPO PUEDEN VARIAR DEBIDO A LA CARGA DEL HORNO Y/O LA TEMPERATURA DEL PRODUCTO. REFRIGERE O DESECHE LA PARTE NO USADA.

NOT READY TO EAT. COOK THOROUGHLY. FOR FOOD SAFETY AND QUALITY, COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160° F

FOR INSTITUTIONAL USE

