



4x6 Premium Sausage Pizzas (Bulk) 12405

- CN approved: 3 breads, 2 meat/meat alternates and 1/8 c. vegetable.
- Varieties: Sausage
- 73% of students significantly preferred The Max over a competitor's pizza because of the amount of cheese
- Full melt cheese, no topping loss, seals in flavors.
- It has a crust edge making it easier to handle when eating.
- Bulk, pack 96, parchment papers included.
- Offers 20% more product and only 36% calories from fat.

Nutrition Information

	Code	Size	Pack	CN Label			Cal	Fat	Sat Fat	Trans Fat	Chol	Sod.	Carb	Fib	Prot.	Vit A	Vit C	Calc	Iron	%cal
				Bread	M/MA	Veg														
4x6 Traditional		(oz)					g	mg	g	mg	mg	g	g	g	%	%	%	%	from fat	
Sausage	77387-12405	5.76	96	3	2	1/8	370	15	5	0	20	990	42	2	18	10	0	25	35	36

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
- Case Wt. (lbs): 77387-12405 = 39.84 lbs

HARD BID SPECS

77387-12405- THE MAX 4"x6" SAUSAGE BULK PACKED

Frozen 4"x6" pizza, par-baked **with full melt cheese**. CN labeled. Minimum **portion weight of 5.76 oz.** Topping to consist of **1.5 oz.** of low moisture part skim mozzarella cheese and substitute cheese. CN mild Sausage. Pizza must contain **3 bread servings**, 2 Meat/Meat Alt and 1/8 cup vegetable. **Minimum of 370 Calories.** Packed 96, 5.76 oz. portions per case. The Max only 77387-12405.

Child Nutrition Identification – 079505

One 5.76 oz. Premium Pizza with Sausage provides 2.0 oz. equivalent meat/meat alternate, 3.0 servings of bread alternate and 1/8 cup vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12/10)

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.

INGREDIENTS

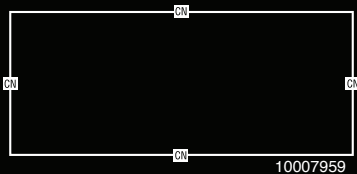
Crust (Enriched wheat flour [bleached wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], water, soybean oil, dextrose, baking powder [sodium bicarbonate, sodium aluminum sulfate, cornstarch, monocalcium phosphate, calcium sulfate], yeast [yeast, starch, sorbitan monostearate, ascorbic acid], salt, dough conditioners [wheat flour, salt, soy oil, L-cysteine, ascorbic acid, fungal enzyme], and / or wheat gluten). **Sauce** (Water, tomato paste [31% NTSS], pizza seasoning [salt, sugar, spices, dehydrated onion, guar and xanthan gum, garlic powder, potassium sorbate, citric acid, tricalcium phosphate, soybean oil {prevent caking}], modified food starch). **Shredded Mozzarella Cheese** (Pasteurized part skim milk, cheese cultures, salt, enzymes). **Shredded Mozzarella Cheese Substitute** (Water, oil [soybean oil, partially hydrogenated soybean oil with citric acid], casein, milk protein concentrate, modified food starch, contains 2% or less of the following: sodium aluminum phosphate, salt, lactic acid, mozzarella cheese type flavor [cheese {milk, culture, rennet, salt}, milk solids, disodium phosphate], disodium phosphate, sorbic acid, nutrient blend [magnesium oxide, zinc oxide, calcium pantothenate, riboflavin and vitamin B-12], vitamin A palmitate). **Pork Pizza Topping** (Sausage [ground pork {less than 24% fat}, water, seasoning [spices, monosodium glutamate, hydrolyzed soy protein, milk protein hydrolyzate, garlic powder, paprika, TBHQ, BHT and citric acid], salt, spices], textured soy protein [soy flour, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate {B1}, pyridoxine hydrochloride {B6}, riboflavin {B2}, and cyanocobalamin{B12}]). CONTAINS: WHEAT, MILK, AND SOY.

CONTAINS 96-5.76
OUNCE PORTIONS



Premium Pizza

WITH SAUSAGE



KEEP FROZEN; COOK THOROUGHLY.

INGREDIENTS: Crust (Enriched wheat flour [bleached wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], water, soybean oil, dextrose, baking powder [sodium bicarbonate, sodium aluminum sulfate, cornstarch, monocalcium phosphate, calcium sulfate], yeast [yeast, starch, sorbitan monostearate, ascorbic acid], salt, dough conditioners [wheat flour, salt, soy oil, L-cysteine, ascorbic acid, fungal enzyme], wheat gluten, soy flour). Sauce (Water, tomato paste [31% NTSS], pizza seasoning [salt, sugar, spices, dehydrated onion, guar and xanthan gum, garlic powder, potassium sorbate, citric acid, tricalcium phosphate, soybean oil (prevent caking)], modified food starch). Shredded Mozzarella Cheese (Pasteurized part skim milk, cheese cultures, salt, enzymes). Shredded Mozzarella Cheese Substitute (Water, oil, soybean oil, partially hydrogenated soybean oil with citric acid, casein, milk protein concentrate, modified food starch, contains 2% or less of the following: sodium aluminum phosphate, salt, lactic acid, mozzarella cheese type flavor [cheese (milk, culture, rennet, salt), milk solids, disodium phosphate], disodium phosphate, sorbic acid, nutrient blend [magnesium oxide, zinc oxide, calcium pantothenate, riboflavin and vitamin B-12], vitamin A palmitate). Pork Pizza Topping (Sausage [ground pork (less than 24% fat), water, textured soy protein [soy flour, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate [B1], pyridoxine hydrochloride [B6], riboflavin [B2], and cyanocobalamin [B12]], seasoning [spices, monosodium glutamate, hydrolyzed soy protein, milk protein hydrolyzate, garlic powder, paprika, TBHQ, BHT and citric acid as antioxidants, silicon dioxide (to prevent caking)], salt, spices).

CONTAINS: MILK, WHEAT AND SOY

NET WT 34 LBS 8 OZ (15.5kg)

ConAgra
Foods

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