

TONY ROBERTY COMPANY

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PRODUCT SPECIFICATION SHEET

PRODUCT: 3.2 X 5 BREAKFAST SAUSAGE PIZZA

PRODUCT CODE NUMBER: 78965 (BULK) AND (78964) (WRAPPED)

CN LABEL NUMBER: 059983

MINIMUM TOTAL WEIGHT OF PRODUCT: 3.11 OUNCES

MINIMUM TOTAL WEIGHT OF CRUST: 1.35 OUNCES

MINIMUM TOTAL WEIGHT OF CHEESE TOPPING: .61 OUNCES

MINIMUM WEIGHT OF PORK PATTY CRUMBLES: .57 OUNCES

MINIMUM TOTAL WEIGHT OF SAUCE: 57 OUNCES

TYPE OF TOMATO PASTE: NOT LESS THAN 31% SOLIDS

TYPE OF FLOURS USED: UNBLEACHED ENRICHED WHEAT 100%

TYPE OF CHEESES USED: PART SKIM MOZZARELLA 100%

CASE PACK: 100 SERVINGS PER CASE

CALORIES 210 PROTEIN 11.82GMS CARBOHYDRATE 24.83 GMS FIBER .90 GMS FAT 7.18 GMS SAT FAT 2.31 GMS CHOLESTEROL 11.822MG VITAMIN A 34 RE VITAMIN C 7MG SUGAR – 3 GMS THIAMINE .37 MG SODIUM 474 MG CALCIUM 79 MG IRON 1.90 MG TRANS FAT 0 GM POTENTIAL ALLERGENS; WHEAT, MILK AND SOY

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT AND THAT THE PRODUCT (READY FOR SERVING) CONTRIBUTES 1.50 SERVINGS OF BREAD, I OUNCES OF EQUIVALENT MEAT/MEAT ALTERNATE (PROTEIN), AND 0 CUP VEGETABLE TOWARDS THE CHILD NUTRITION MEAL PATTERN REQUIREMENTS WHEN PREPARED ACCORDING TO DIRECTIONS. I UNDERSTAND THAT THE ABOVE NAMED PRODUCT WILL BE USED AS A MEAL COMPONENT FOR WHICH FEDERAL REIMBURSEMENTS WILL BE CLAIMED, AND THAT RECORDS ARE AVAILABLE TO SUPPORT THE INFORMATION LISTED ABOVE.

ANTHONO J. ROBERTS

PRESIDENT TITLE

TONY ROBERTS COMPANY COMPANY NAME

JULY 24, 2010 DATE

059983

Each 3.11 oz. Breakfast Pork Patty Crumble Pizza provides 1.0 oz. equivalent CN bread alternate for Child Nutrition Meal CN Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-04).

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01941W **KEEP FROZEN**



U.S.

INSPECTED AND PASSED BY

DEPARTMENT OF AGRICULTURE

EST.17237

100 PIZZAS

3.25" X 5"

3.11 OZ. EACH

NET WT. 19.44 LBS.

Commodity Code

78964

Non Commodity Code

BREAKFAST PIZZA WITH PORK PATTY CRUMBLES WRAPPED

Calcium Propionate Added to Help Retard Spoilage of Crust

INGREDIENTS: CRUST: Enriched wheat flour (contains niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, malted barley flour, ascorbic acid), water, yeast, salt. soybean oil, sugar, dough conditioner [vegetable gum, soy flour, monoglycerides L-Cysteine, enzymes(amylase)], calcium propionate, CHEESE TOPPING(Low moisture part-skim mozzarella cheese [pasteurized part skim milk, cheese cultures, salt enzymes], mozzarella cheese substitute [water, casein, partially hydrogenated soybean oil, salt, sodium aluminum phosphate, lactic acid, natural flavor, starch, sodium citrate, sorbic acid (preservative), trisodium phosphate, artificial color, guar gum, artificial flavor, magnesium oxide, ferric orthophosphate, zinc oxide, riboflavin, cyanocobalamin, folic acid, pyridoxine HCL (vitamin B6), niacinamide, thiamine mononitrate, vitamin A palmitate), Cooked Pizza Topping: Breakfast sausage (ground pork [no more than 24% fat], seasoning [salt, spices, dextrose, sugar, natural flavor], water), water, textured vegetable protein product (soy flour, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate [B1], pyridoxine hydrochloride [B6], riboflavin [B2], cyanocobalamin [B12]. SAUCE: (Water, tomato paste [not less than 28% soluble solids], modified food starch, sugar, corn oil, dextrose, salt, spices, dehydrated onion, dehydrated romano cheese (pasteurized cultured cow's milk, salt, enzymes), garlic powder, paprika, citric acid, bee powder). Contains: 18% Cooked Pizza Topping.

SUGGESTED PREPARATION: Place product on lined baking sheets. For your convenience, the layer separators in the case are evenable. Defrost product at least 50%. Cook in a 325 degree convection oven for 9-11 minutes or until cheese is melted and the product is warm throughout Please note that time and temperature vary from oven to oven.

Manufactured for. Tony Roberts Co Fullerton, CA 92838

Received from Tony Poberts via email