

Product Overview



5" Black Bean Empanada Pizza KB #11-071



Cooking Instructions: Bake.

Oven Temperatures May Vary – Adapt
Directions To Individual Ovens.

Convection Oven: Preheat Oven To 400°F.
Place Pizza On Sheet Tray. Bake for 6 to 9
Minutes.

Conventional Oven: Preheat Oven To 400°F.
Place Pizza On Sheet Tray. Bake for 12 to 15
Minutes.

Impingement Oven: Preheat Oven To 400°F.
Place Pizza On Sheet Tray. Bake for 6 to 9
Minutes Or Until Cheese Bubble And Crust Is
Crisp.

CN CONTRIBUTION: 2 M/MA, 2 BR

INGREDIENTS:

Water, Mozzarella Cheese, Whole Wheat
Flour, Enriched Flour Unbleached High
Protein, Black Beans, Wheat Protein, Mild
Cheddar Cheese, Soy Protein, Sugar,
Jalapeno Peppers, Cheese Flavoring,
Wheat Starch, American Cheese, Yeast
(Dry Instant Red), Nacho Seasoning,
Inactive Yeast, Canola Oil, Salt

Allergen Statement

Contains: Wheat, Milk, Soy

Disclaimer: 11-02-11

The 5" Black Bean Empanada Pizza Product on
our brochure is in the development stage and
formulas are not completely finalized.

This is a representation of products that will be
produced at our Company and therefore the
ingredient and nutritional information could be
subject to change.

Nutrition Facts

Serving Size (156g)
Servings Per Container

Amount Per Serving

Calories 340 **Calories from Fat 80**

% Daily Value*

Total Fat 9g **14%**

Saturated Fat 5g **25%**

Trans Fat 0g

Cholesterol 20mg **7%**

Sodium 620mg **26%**

Total Carbohydrate 40g **13%**

Dietary Fiber 7g **28%**

Sugars 6g

Protein 25g

Vitamin A 4% • **Vitamin C 8%**

Calcium 25% • **Iron 15%**

*Percent Daily Values are based on a 2,000 calorie
diet. Your daily values may be higher or lower
depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4