

# HANSEN'S 12" THIN CRUST SAUSAGE & PEPPERONI PIZZA

**INGREDIENTS:** **CRUST:** WHEAT FLOUR, WATER, SOYBEAN OIL, PALM OIL, SALT, YEAST, SUGAR, CALCIUM PROPIONATE (PRESERVATIVE), L-CYSTEINE. **SAUCE:** TOMATO SAUCE (WATER, TOMATO PASTE), SALT, SPICES, DEHYDRATED ONION AND GARLIC. **LOW MOISTURE, PART SKIM MOZZARELLA CHEESE:** PASTEURIZED PART SKIM MILK, CHEESE CULTURE, SALT, ENZYMES, POWDERED CELLULOSE (TO PREVENT CAKING). **SAUSAGE:** BEEF, WATER, SALT, SPICES, DEXTROSE. **PEPPERONI:** PORK, BEEF, SALT, WATER, DEXTROSE, SPICES, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, GARLIC POWDER, SODIUM NITRITE, BHA, BHT, CITRIC ACID.

**CONTAINS: MILK, SOY, WHEAT.**

MANUFACTURED BY HANSEN FOODS, LLC  
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## Nutrition Facts

Serving Size 1/4 pizza (147g)

Servings Per Container 4

### Amount Per Serving

**Calories** 350    **Calories from Fat** 160

**% Daily Value\***

**Total Fat** 17g    **26%**

Saturated Fat 8g    **40%**

Trans Fat 0g

**Cholesterol** 40mg    **13%**

**Sodium** 850mg    **35%**

**Total Carbohydrate** 31g    **10%**

Dietary Fiber 2g    **8%**

Sugars 3g

**Protein** 17g

Vitamin A 8%    •    Vitamin C 0%

Calcium 30%    •    Iron 6%

\*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

Sat 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

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FOODS**

### BAKING INSTRUCTIONS

Do not eat without cooking. For best results, pre-heat oven to 450°F. Unwrap and remove pizza from cardboard circle and place directly on center rack in oven. If you use a pizza pan or cookie sheet, please pizza on bottom rack. Bake 12-18 minutes. Brown and crisp as desired. Ovens may vary. Product must be cooked thoroughly to 160°F.