

Pep's



6 · PACK SAUSAGE & PEPPERONI FRENCH BREAD PIZZA

Calcium Propionate Added to Maintain Freshness of Crust

INGREDIENTS: FRENCH BREAD: BLEACHED WHEAT FLOUR (WHEAT FLOUR, POTASSIUM BROMATE, ENZYMES), WATER, YEAST, SUGAR, SALT, PARTIALLY HYDROGENATED SOYBEAN OIL AND/OR COTTONSEED OIL, WHEY, CORN FLOUR, MONOCALCIUM PHOSPHATE, L-CYSTEINE HYDROCHLORIDE, POTASSIUM BROMATE, MONO-DIGLYCERIDES, GUAR GUM, CORN SYRUP SOLIDS, CALCIUM PROPIONATE (PRESERVATIVE). **LOW MOISTURE, PART SKIM MOZZARELLA CHEESE:** PASTEURIZED PART SKIM MILK, CHEESE CULTURES, SALT, ENZYMES, POWDERED CELLULOSE (TO PREVENT CAKING). **SAUCE:** TOMATO SAUCE (WATER, TOMATO PASTE), SALT, SPICES, DEHYDRATED GARLIC. **PEPPERONI:** PORK, BEEF, SALT, SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, FLAVORING, SODIUM NITRITE, BHA, BHT, CITRIC ACID, SODIUM ASCORBATE. **SAUSAGE:** BEEF, PORK, WATER, SALT, SPICES, GARLIC POWDER. **DEHYDRATED GARLIC, OREGANO, PARSLEY.**

CONTAINS: MILK, WHEAT, SOY.

#45

MANUFACTURED BY HANSEN FOODS
GREEN BAY, WI 54311

OVEN BAKING INSTRUCTIONS

1
PRE-HEAT
350° F

2
BAKE
APPROX
10 · 15 MIN

3
OVENS
MAY
VARY

COOK THOROUGHLY
KEEP FROZEN



pepsoriginal.com

6 · 5.8 OZ (164g) Pizzas, Net Wt 34.8 OZ (2 LB 2.8 OZ) 986g

Nutrition Facts

Serving Size 1 French Bread Pizza (164g)

Servings Per Container 6

Amount Per Serving

Calories 410 **Calories from Fat** 130

% Daily Value*

Total Fat 14g **22%**

Saturated Fat 6g **30%**

Trans Fat 0g

Cholesterol 30mg **10%**

Sodium 1330mg **55%**

Total Carbohydrate 49g **16%**

Dietary Fiber 3g **12%**

Sugars 5g

Protein 20g

Vitamin A 6% • Vitamin C 0%

Calcium 25% • 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