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Red Baron's 4.18 oz. MULTI-CHEESE/CHEESE SUBSTITUTE GARLIC FRENCH BREAD provides 2.0 oz. equivalent meat alternate, and 2 servings of bread for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06-07).

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School Food Service Pack

MULTI-CHEESE/CHEESE SUBSTITUTE GARLIC FRENCH BREAD

#0712-7

INGREDIENTS: TOPPINGS: CHEESE BLEND: LOW MOISTURE PART SKIM MOZZARELLA CHEESE ((PASTEURIZED MILK, CULTURES, SALT, ENZYMES), MOZZARELLA CHEESE SUBSTITUTE (WATER, CORN OIL, NONFAT DRY MILK, MODIFIED FOOD STARCH, POTASSIUM CHLORIDE, SODIUM CITRATE, SODIUM ALUMINUM PHOSPHATE, SODIUM TRIPOLYPHOSPHATE, TRI-CALCIUM PHOSPHATE, MAGNESIUM OXIDE, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, NIACINAMIDE, ZINC OXIDE, CYANOCOBALAMIN, PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), CHEDDAR CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), PROVOLONE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), ANNATTO (VEGETABLE COLOR)), AND ROMANO (PART SKIM COW'S MILK, CHEESE CULTURE, SALT, ENZYMES). SAUCE: MARGARINE (LIQUID AND PARTIALLY HYDROGENATED SOYBEAN OILS, WATER, SALT, VEGETABLE MONO AND DIGLYCERIDES, SOY LECITHIN, NATURAL FLAVORS, ARTIFICIALLY COLORED WITH BETA CAROTENE, VITAMIN A PALMITATE ADDED), DEHYDRATED GARLIC, SOY OIL, WATER, AND SALT. **BREAD:** ENRICHED UNBLEACHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, AND LESS THAN 2 PERCENT OF THE FOLLOWING: SALT, SUGAR, YEAST, DOUGH CONDITIONER (CORN STARCH, SALT, VEGETABLE MONO & DIGLYCERIDES, ASCORBIC ACID, L-CYSTEINE, ENZYME), DOUGH CONDITIONER (FLOUR ACETIC ACID, LACTIC ACIDS).

Contains: Milk, wheat, and soy.

COOKING INSTRUCTIONS / INSTRUCCIONES:

PREHEAT THE CONVECTION OVEN TO 375°F (OR A CONVENTIONAL OVEN TO 400°F). PRODUCT MUST BE COOKED FROM A FROZEN STATE FOR BEST RESULTS. PLACE FROZEN PIZZAS ON AN 18" x 26" x 1/2" BUN PAN. PRECALIENTE EL HORNO DE CONVECCIÓN HASTA ALCANZAR LOS 375°F (O UN HORNO COMÚN HASTA ALCANZAR LOS 400°F). EL PRODUCTO DEBE CONFINARSE SIN DESCONGELAR PARA OBTENER LOS MEJORES RESULTADOS. PONGA LAS PIZZAS CONGELADAS EN UNA FUENTE DE 18" x 26" x 1/2".

OVEN TYPE / TIPO DE HORNO	TEMPERATURE / TEMPERATURA	COOKING TIME / TIEMPO DE COCCIÓN
CONVECTION / CONVECCIÓN	375°F	12-15 MINUTES / 12 A 15 MINUTOS
CONVENTIONAL / COMÚN	400°F	14-16 MINUTES / 14 A 16 MINUTOS

INSPECTED BY THE U.S. DEPT. OF AGRICULTURE IN ACCORDANCE WITH FNS REQUIREMENTS

NOTE: OVEN TEMPERATURE AND TIMES MAY VARY DUE TO OVEN LOAD AND/OR PRODUCT TEMPERATURE. REFRIGERATE OR DISCARD ANY UNUSED PORTION. NOTE: LA TEMPERATURA DEL HORNO Y EL PERIODO DE TIEMPO PUEDEN VARIAR DEBIDO A LA CARGA DEL HORNO Y/O LA TEMPERATURA DEL PRODUCTO. REFRIGERE O DESECHE LA PARTE NO USADA.

FOR INSTITUTIONAL USE

COOK BEFORE SERVING

KEEP FROZEN

L.B.N. [Licensed Connecticut 3906]



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CONTAINS: 60 - 4.18 OUNCE PORTIONS

NET WT.: 15 LBS. 10.80 OZ.