



NOT YOUR NONNA'S™ STUFFED PIZZA WEDGES



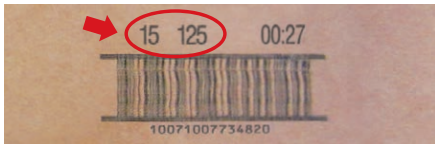
STANDARD OPERATING PROCEDURES

Stuffed Pizza Wedges are cook and serve products and should be cooked to an internal temperature that reaches 165°F. Equipment performance may vary. Adjust time and temperatures accordingly.

WHAT YOU'LL NEED:

- Stuffed Pizza Wedges (frozen or thawed)
- Plastic gloves
- Tongs
- Thermometer (clean & sanitized)

STORAGE & THAWING:



Product may be stored frozen for up to one year from the 5-digit manufacture date on the case. The first two digits indicate the year (2015 in example shown). The last three digits indicate the day of the year (125th day in example, or May 5th).

QUALITY CHECK AFTER HEATING:

- Before serving, use a sanitized pocket thermometer to ensure that core temperature has exceeded 165°F.
- Place Stuffed Pizza Wedges in provided sleeve. Fold open end down.
- Hold for up to 4 hours as long as core temperature remains above 140°F. Discard if below 140°F.
- Discard Stuffed Pizza Wedges that are excessively cracked or dried out.

► FOR OTHER OVEN TYPES, SEE RUIZFOODSERVICE.COM

DEEP FRYER

- Preheat oil in fryer to 375°F.
- Place 2 thawed Stuffed Pizza Wedges in fry basket.
- Place loaded fry basket into preheated oil and close lid, or use a second fry basket as lid to prevent Stuffed Pizza Wedges from floating. Fry for the time shown in the chart.
- Temperature of the filling must exceed 165°F for the Stuffed Pizza Wedges. Use pocket thermometer for accuracy.
- Let rest for 1 minute before serving.



THAWED:

375°F for 2 Minutes 15 Seconds

CONVECTION OVEN

- Preheat oven to temperature shown on chart.
- Place 6 Stuffed Pizza Wedges on a cooking sheet that has been lined with parchment paper.
- Place in preheated oven for the time shown in chart.
- Temperature of the filling must exceed 165°F for the Stuffed Pizza Wedges. Use pocket thermometer for accuracy.
- Let rest for 1 minute before serving.



FROZEN: 350°F for 14 Minutes

THAWED: 350°F for 10 Minutes