

Header

Spec Name: D91 bettergoods Gluten Free Cauliflower Crust Pepperoni Pizza
 Spec No.: 4060751
 Version: 1
 Status: Active
 Specification Type: Food.
 Supplier Name: Urban Farmer LLC
 ProSpec Code: WMUS-A2246

MAIN DETAILS

Main Details

Dept / Cat / Sub Cat: 91 FROZEN / FROZEN NEW LIFESTYLE / FROZEN GLUTEN FREE
 Countries Where Sold: Walmart US
 Formulation/Composition Ownership: Supplier owned IP
 Region: -
 Brand Type: Glossary
 Brand: bettergoods
 Do Not Use: -
 Walmart Supplier Number (6 digits Only) *PACK COPY REQUIRED*: 483944
 :
 Pack Copy Language: American (English)
 Legislation: US

Link to Product Record

Product Name (Brand & Name of Product only) Net Quantity of Contents (Net Wt / Fl. Oz. / Metric / Count) UPC # (12 digits Only) *PACK COPY REQUIRED
 D91 bettergoods Gluten Free Cauliflower Crust Pepperoni Pizza 12.1 oz 194346207794

Key Dates

First Production Date: 5/15/24
 Out Of Store Date: -
 Seasonal Product: No
 Event: -
 Target Launch Date: 6/15/24
 Actual Launch Date: 6/15/24
 Review Date: 5/20/26

Supplier Details

Supplier Product Reference: -
 Source: WM ProSpec
 ProSpec Code Supplier Name Address 1 Address 2 Address 3 Address 4 Country Zip Code
 WMUS-A2246 Urban Farmer LLC 1551 Boudreau St - Manteno Illinois United States 60950

Primary Sites

Site Code Site Name Address 1 Address 2 Address 3 Address 4 Country Zip Code
 WMUS-A2246-00001 Urban Farmer, LLC 1551 Boudreau St - Manteno Illinois United States 60950

Secondary Sites

Site Code Site Name Address 1 Address 2 Address 3 Address 4 Country Zip Code

Supplier Contacts

Name Phone Email
 Eloisa Medina-Hernandez 7738993960 ehernandez@urbanfarmer.net
 Mugdha Chavan 815-468-7200 mchavan@urbanfarmer.net

Walmart Contacts

Role Name
 Product Technologist Jamie Perez
 Project Manager - Commercialization Sarah Shelburn
 Product Development Manager Jamie Perez

Temporary Specifications

Effective From Effective To Status Products Affected

Specification History

Reason	Details of Amendment	Version	Date
Redesign/Repack	-	1	11/22/23

Final Approval

Supplier Approved Name:	Rebecca Harter
Walmart Approved Name:	Micki Till
Supplier Approved Position:	Regulatory & Commercialization Consultant
Walmart Approved Position:	PD
Supplier Approved Date:	5/14/24
Walmart Approved Date:	5/20/24

Declaration

FORMULA AND RAW MATERIALS

Formula

Formula: Standard

	1	2	Ingredient	Forced Addition (DO NOT USE FOR FOOD)	Qty In Comp	% In Comp.	Batch Qty / %	Batch %	Total %	Dec.	Do Not Use	Supp.
1	<input type="checkbox"/>	1	Cauliflower Crust				49.59	49.59	49.59	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
2	<input type="checkbox"/>	1	Cauliflower		14	13.33		6.61		<input type="checkbox"/>	<input type="checkbox"/>	1
3	<input type="checkbox"/>	1	Brown Rice Flour		13	12.38		6.14		<input type="checkbox"/>	<input type="checkbox"/>	1
4	<input type="checkbox"/>	1	Corn Starch		12	11.43		5.67		<input type="checkbox"/>	<input type="checkbox"/>	1
5	<input type="checkbox"/>	1	Tapioca Starch		11	10.48		5.20		<input type="checkbox"/>	<input type="checkbox"/>	1
6	<input type="checkbox"/>	1	Water		10	9.52		4.723		<input type="checkbox"/>	<input type="checkbox"/>	1
7	<input type="checkbox"/>	1	Sunflower Oil		9	8.57		4.251		<input type="checkbox"/>	<input type="checkbox"/>	1
8	<input type="checkbox"/>	1	Extra Virgin Olive Oil		8	7.62		3.778		<input type="checkbox"/>	<input type="checkbox"/>	1
9	<input type="checkbox"/>	1	Yeast		7	6.67		3.306		<input type="checkbox"/>	<input type="checkbox"/>	1
10	<input type="checkbox"/>	1	Xanthan Gum		6	5.71		2.834		<input type="checkbox"/>	<input type="checkbox"/>	1
11	<input type="checkbox"/>	1	Dried Whole Eggs		5	4.762		2.361		<input type="checkbox"/>	<input type="checkbox"/>	1
12	<input type="checkbox"/>	1a	Baking Powder		4	3.810		1.889	1.889	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
13	<input type="checkbox"/>	1a	Sodium Acid Pyrophosphate		4	40.00		0.756		<input type="checkbox"/>	<input type="checkbox"/>	1
14	<input type="checkbox"/>	1a	Sodium Bicarbonate		3	30.00		0.567		<input type="checkbox"/>	<input type="checkbox"/>	1
15	<input type="checkbox"/>	1a	Corn Starch		2	20.00		0.3778		<input type="checkbox"/>	<input type="checkbox"/>	1
16	<input type="checkbox"/>	1a	Monocalcium Phosphate		1	10.00		0.1889		<input type="checkbox"/>	<input type="checkbox"/>	1
17	<input type="checkbox"/>	1	Sea Salt		3	2.857		1.417		<input type="checkbox"/>	<input type="checkbox"/>	1
18	<input type="checkbox"/>	1	Sugar		1	0.952		0.4723		<input type="checkbox"/>	<input type="checkbox"/>	1
19	<input type="checkbox"/>	1b	Red Wine Vinegar		2	1.905		0.945	0.945	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
20	<input type="checkbox"/>	1b	Wine Vinegar		3	50.00		0.4723		<input type="checkbox"/>	<input type="checkbox"/>	1
21	<input type="checkbox"/>	1b	Water		2	33.33		0.3149		<input type="checkbox"/>	<input type="checkbox"/>	1
22	<input type="checkbox"/>	1b	Sulphites		1	16.67		0.1574		<input type="checkbox"/>	<input type="checkbox"/>	1
23	<input type="checkbox"/>	2	Cheese Blend				19.83	19.83	19.83	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
24	<input type="checkbox"/>	2a	Low Moisture Part Skim Mozzarella Cheese		1	50.00		9.92	9.92	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
25	<input type="checkbox"/>	2a	Pasteurized Part Skim Milk		4	40.00		3.966		<input type="checkbox"/>	<input type="checkbox"/>	1
26	<input type="checkbox"/>	2a	Cheese Cultures		3	30.00		2.975		<input type="checkbox"/>	<input type="checkbox"/>	1
27	<input type="checkbox"/>	2a	Salt		2	20.00		1.983		<input type="checkbox"/>	<input type="checkbox"/>	1
28	<input type="checkbox"/>	2a	Enzymes		1	10.00		0.992		<input type="checkbox"/>	<input type="checkbox"/>	1
29	<input type="checkbox"/>	2c	White Cheddar Cheese		1	50.00		9.92	9.92	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
30	<input type="checkbox"/>	2c	Pasteurized Milk		4	40.00		3.966		<input type="checkbox"/>	<input type="checkbox"/>	1
31	<input type="checkbox"/>	2c	Cheese Cultures		3	30.00		2.975		<input type="checkbox"/>	<input type="checkbox"/>	1
32	<input type="checkbox"/>	2c	Salt		2	20.00		1.983		<input type="checkbox"/>	<input type="checkbox"/>	1
33	<input type="checkbox"/>	2c	Enzymes		1	10.00		0.992		<input type="checkbox"/>	<input type="checkbox"/>	1
34	<input type="checkbox"/>	4	Pepperoni				7.44	7.44	7.44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
35	<input type="checkbox"/>	4	Pork		8	22.22		1.653		<input type="checkbox"/>	<input type="checkbox"/>	1
36	<input type="checkbox"/>	4	Salt		7	19.44		1.447		<input type="checkbox"/>	<input type="checkbox"/>	1
37	<input type="checkbox"/>	4	Spices		6	16.67		1.240		<input type="checkbox"/>	<input type="checkbox"/>	1
38	<input type="checkbox"/>	4	Dextrose		5	13.89		1.033		<input type="checkbox"/>	<input type="checkbox"/>	1
						Total	100	Total	100.00			

1	2	Ingredient	Forced Addition (DO NOT USE FOR FOOD)	Qty In Comp	% In Comp.	Batch Qty / %	Batch %	Total %	Dec.	Do Not Use	Supp.
39	<input type="checkbox"/>	4	Lactic Acid Starter Culture	4	11.11		0.827		<input type="checkbox"/>	<input type="checkbox"/>	1
40	<input type="checkbox"/>	4	Flavoring	3	8.33		0.620		<input type="checkbox"/>	<input type="checkbox"/>	1
41	<input type="checkbox"/>	4	Paprika Oleoresin	2	5.56		0.4133		<input type="checkbox"/>	<input type="checkbox"/>	1
42	<input type="checkbox"/>	4	Sodium Nitrite	1	2.778		0.2067		<input type="checkbox"/>	<input type="checkbox"/>	1
43	<input type="checkbox"/>	3	Pizza Sauce			23.14	23.14	23.14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
44	<input type="checkbox"/>	3a	3	Tomato Puree	6	28.57	6.61	6.61	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
45	<input type="checkbox"/>	3a	Water	2	66.67		4.408		<input type="checkbox"/>	<input type="checkbox"/>	1
46	<input type="checkbox"/>	3a	Tomato Paste	1	33.33		2.204		<input type="checkbox"/>	<input type="checkbox"/>	1
47	<input type="checkbox"/>	3	Sea Salt	5	23.81		5.51		<input type="checkbox"/>	<input type="checkbox"/>	1
48	<input type="checkbox"/>	3	Sugar	4	19.05		4.408		<input type="checkbox"/>	<input type="checkbox"/>	1
49	<input type="checkbox"/>	3	Garlic Powder	3	14.29		3.306		<input type="checkbox"/>	<input type="checkbox"/>	1
50	<input type="checkbox"/>	3	Onion Powder	2	9.52		2.204		<input type="checkbox"/>	<input type="checkbox"/>	1
51	<input type="checkbox"/>	3b	3	Spices	1	4.762	1.102	1.102	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
52	<input type="checkbox"/>	3b	Oregano	2	66.67		0.735		<input type="checkbox"/>	<input type="checkbox"/>	1
53	<input type="checkbox"/>	3b	Basil	1	33.33		0.3673		<input type="checkbox"/>	<input type="checkbox"/>	1
						Total	100	Total	100.00		

Ingredients

System Generated Pack Copy Ingredients List

System Generated Pack Copy Ingredients List : **Ingredients:**Cauliflower Crust(Cauliflower, Brown Rice Flour, Corn Starch, Tapioca Starch, Water, Sunflower Oil, Extra Virgin Olive Oil, Yeast, Xanthan Gum, Dried Whole Eggs, Baking Powder[Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate], Sea Salt, Red Wine Vinegar[Wine Vinegar, Water, Sulphites], Sugar), Pizza Sauce(Tomato Puree[Water, Tomato Paste], Sea Salt, Sugar, Garlic Powder, Onion Powder, Spices[Oregano, Basil]), Cheese Blend(Low Moisture Part Skim Mozzarella Cheese[Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes], White Cheddar Cheese[Pasteurized Milk, Cheese Cultures, Salt, Enzymes]), Pepperoni(Pork, Salt, Spices, Dextrose, Lactic Acid Starter Culture, Flavoring, Paprika Oleoresin, Sodium Nitrite).

Comments

Comments: -

Raw Materials

Ingredient	Grade/Specification	Bioengineering Disclosure	Supplier	Site Location	Country where Processed	Country Of Origin	Raw Materials Info
Cauliflower Crust							No
Cauliflower							No
Brown Rice Flour							No
Corn Starch							No
Tapioca Starch							No
Water							No
Sunflower Oil							No
Extra Virgin Olive Oil							No
Yeast							No
Xanthan Gum							No
Dried Whole Eggs							No
Baking Powder							No
Sodium Acid Pyrophosphate							No
Sodium Bicarbonate							No
Corn Starch							No
Monocalcium Phosphate							No
Sea Salt							No
Sugar							No
Red Wine Vinegar							No
Wine Vinegar							No
Water							No
Sulphites							No

Ingredient	Grade/Specification	Bioengineering Disclosure	Supplier	Site Location	Country where Processed	Country Of Origin	Raw Materials Info
Cheese Blend							No
Low Moisture Part							
Skim Mozzarella							No
Cheese							
Pasteurized Part							No
Skim Milk							
Cheese Cultures							No
Salt							No
Enzymes							No
White Cheddar							
Cheese							No
Pasteurized Milk							No
Cheese Cultures							No
Salt							No
Enzymes							No
Pepperoni		Bioengineered Ingredient					No
Pork							No
Salt							No
Spices							No
Dextrose		Bioengineered Food					No
Lactic Acid Starter							
Culture							No
Flavoring							No
Paprika Oleoresin							No
Sodium Nitrite							No
Pizza Sauce							No
Tomato Puree							No
Water							No
Tomato Paste							No
Sea Salt							No
Sugar							No
Garlic Powder							No
Onion Powder							No
Spices							No
Oregano							No
Basil							No

Declarations

Statements

System Generated Pack Copy
 Ingredients List
 :
Ingredients:Cauliflower Crust(Cauliflower, Brown Rice Flour, Corn Starch, Tapioca Starch, Water, Sunflower Oil, Extra Virgin Olive Oil, Yeast, Xanthan Gum, Dried Whole Eggs, Baking Powder[Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate], Sea Salt, Red Wine Vinegar[Wine Vinegar, Water, Sulphites], Sugar), Pizza Sauce(Tomato Puree[Water, Tomato Paste], Sea Salt, Sugar, Garlic Powder, Onion Powder, Spices[Oregano, Basil]), Cheese Blend(Low Moisture Part Skim Mozzarella Cheese[Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes], White Cheddar Cheese[Pasteurized Milk, Cheese Cultures, Salt, Enzymes]), Pepperoni(Pork, Salt, Spices, Dextrose, Lactic Acid Starter Culture, Flavoring, Paprika Oleoresin, Sodium Nitrite).

Ingredients List on Pack?: Yes

On Pack Final Ingredients Declaration
 PACK COPY REQUIRED:
Ingredients: Cauliflower Crust (Cauliflower, Brown Rice Flour, Corn Starch, Tapioca Starch, Water, Sunflower Oil AND/OR Extra Virgin Olive Oil, Yeast, Xanthan Gum, Dried Whole Eggs, Baking Powder [Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate], Sea Salt, Red Wine Vinegar, Sugar), Pizza Sauce (Tomato Puree [Water, Tomato Paste], Sea Salt, Sugar, Garlic Powder, Onion Powder, Spices), Cheese Blend (Low-Moisture Part-Skim Mozzarella Cheese [Pasteurized Part-Skim Milk, Cheese Cultures, Salt, Enzymes], White Cheddar Cheese [Pasteurized Milk, Cheese Cultures, Salt, Enzymes]), Pepperoni (Pork, Salt, Spices, Dextrose, Lactic Acid Starter Culture, Flavoring, Paprika Oleoresin, Sodium Nitrite).

Do Not Use: Text

Legal Labeling Statements/Bioengineering Disclosure *PACK COPY REQUIRED*: Text
 CONTAINS BIOENGINEERED FOOD INGREDIENTS.

Origin of Meat or Fish

Type Ingredient And Origin

ALLERGY AND DIETARY ADVICE

Allergens

Allergen	Choose One statement to best describe the highest risk of presence of the allergen in the product	Formal Control Program	Declared	Label Declaration	Species / Common Name	Source
1 Milk	Present in the Product	Yes	Yes	Contains	-	Mozzarella Cheese, White Cheddar Cheese
2 Eggs	Present in the Product	Yes	Yes	Contains	-	Egg Powder
3 Fish (Specify Type)	Not present in Product, not present on the Production Line, and not present in the Facility	Yes	No	-	-	
4 Crustacean Shellfish (Specify Type)	Not present in Product, not present on the Production Line, and not present in the Facility	Yes	No	-	-	
5 Tree Nuts (Specify Type)	Present on Production Line, but not present in the Product	Yes	No	-	ALMONDS CASHEWS COCONUT PECANS	
6 Peanuts	Not present in Product, not present on the Production Line, and not present in the Facility	Yes	No	-	-	
7 Wheat	Present on Production Line, but not present in the Product	Yes	No	-	-	
8 Soy	Not present in Product, not present on the Production Line, and not present in the Facility	Yes	No	-	-	
9 Sesame	Present in the Facility, but not present in the Product or on the Production Line	Yes	No	-	-	

Other Allergen Information: Facility is Certified Gluten-Free by GFCO

Reasons For Not Declaring

Allergen	Reason
----------	--------

Validation Overrides

Contains

	Allergen	Present in Product
1	Mustard	Yes
2	Sulfites	Yes
3	Gluten	No
4	Tartrazine	No
5	Palm Oils and/or Derivatives Of	No
6	Carmines	No
7	Cochineal	No
8	Enzymes	Yes
9	Gelatin of Animal Origin	No
10	Glycerine	No
11	Mono & Diglycerides	No
12	Irradiated Ingredients	No
13	FD&C Yellow 5	No
14	Caramel Color	No
15	Sodium Benzoate	No
16	Potassium Sorbate	No

Validation Overrides

Suitable For

	Suitable For	Suitable For
1	Vegetarians	No
2	Vegans	No
3	Coeliacs	Yes

Validation Overrides

Declaration

Declarations

CONTAINS MILK AND EGGS.

Other Allergen Declarations:

Text

Food Safety Secondary Allergen Exemption Effective Date (Do Not Place On Artwork) 10-06-23

NUTRITION

Nutrition

What format is your laboratory information provided in?: -

Nutrition Panel: Dual Food Table (NEW F

Heading Text: Amount Per Serving

Footnote: Shortened Daily Values -

Columns to be Declared: Per Serving / Dry Matter

%Daily Value Per Serving

Per Serving As Prepared

%Reference Intake Per S

1/3 Pizza (114g)

Per Serving

Per Container

Serving Size:

As Packaged Text:

As Prepared/Served Text:

Servings Per Container: 3

Amount Prepared Text: Per Container

Serving Quantity: 114 g

Serving Quantity As Prepared: 343 g

% DV Calculated based on: 2,000 Calorie Diet

% RDI Calculated based on: Adult

Calculate Amounts: Yes

Source Of Data:

Calculated via Genesis

Nutrients (GLOBAL)

Nutrient		Per 100 g/ml or As Fed	Per Serving / Dry Matter	% Daily Value Per 100g	% Daily Value Per Serving	Per 100g/ml As Prepared	Per Serving As Prepared	% Daily Value Per 100g As Prepared	% Daily Value Per Serving As Prepared	Daily Value	Declared
Calories		263.66	300.57			263.66	904.35				<input checked="" type="checkbox"/>
Total Fat	g	13.82	15.75	18	21	13.82	47.4	18	60	78	<input checked="" type="checkbox"/>
Saturated Fat	g	5.16	5.88	25	30	5.16	17.7	25	90	20	<input checked="" type="checkbox"/>
Trans Fat	g	0.14	0.16			0.14	0.48				<input checked="" type="checkbox"/>
Cholesterol	mg	35.86	40.88	12	13	35.86	123	12	42	300	<input checked="" type="checkbox"/>
Sodium	mg	598.87	682.71	26	30	598.87	2054.12	26	89	2300	<input checked="" type="checkbox"/>
Total Carbohydrate	g	26.5	30.2	9	11	26.5	90.8	9	33	275	<input checked="" type="checkbox"/>
Dietary Fiber	g	1.5	1.7	4	7	1.5	5.1	4	18	28	<input checked="" type="checkbox"/>
Total Sugars	g	2.4	2.7			2.4	8.2				<input checked="" type="checkbox"/>
Added Sugars	g Added Sugars	0.58	0.66	1	1	0.58	1.99	1	4	50	<input checked="" type="checkbox"/>
Protein	g	8.5	9.7			8.5	29.3				<input checked="" type="checkbox"/>
Vitamin D	mcg	0.1	0.1	0	0	0.1	0.2	0	0	20	<input checked="" type="checkbox"/>
Calcium	mg	170.54	194.42	15	15	170.54	584.95	15	45	1300	<input checked="" type="checkbox"/>
Iron	mg	0.7	0.8	4	4	0.7	2.5	4	15	18	<input checked="" type="checkbox"/>
Potassium	mg	219.2	249.89	4	6	219.2	751.86	4	15	4700	<input checked="" type="checkbox"/>

Declaration

Back of Pack Declaration

Nutrition Facts				
Servings Per Container	3			
Serving Size	1/3 Pizza (114g)			
	Amount Per Serving	Per Serving	Per Container	Per Container
		%Daily Value*		%Daily Value*
Calories	300		900	
Total Fat	16g	21%	47g	60%
Saturated Fat	6g	30%	18g	90%
Trans Fat	0g		0g	
Cholesterol	40mg	13%	125mg	42%
Sodium	680mg	30%	2050mg	89%
Total Carbohydrate	30g	11%	91g	33%
Dietary Fiber	2g	7%	5g	18%
Total Sugars	3g		8g	
Includes	Less than 1g Added Sugar	1%	2g Added Sugars	4%
Protein	10g		29g	
Vitamin D	0.1mcg	0%	0.2mcg	0%
Calcium	190mg	15%	580mg	45%

Iron	0.8mg	4%	2.5mg	15%
Potassium	250mg	6%	750mg	15%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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

Note: This representation of the nutrition declaration is not a guide to the formatting, it is intended to output compliant data only.

Supporting statements

Supporting statement to appear on the pack below the nutrition table:

Text

LABELING COPY

Products

Product Details

Legal Product Description *PACK COPY REQUIRED*:	Cauliflower Thin Crust Pepperoni Pizza
Flavor/Variety *PACK COPY REQUIRED*:	Pepperoni
Trademark Name *PACK COPY REQUIRED*:	n/a
Product Sub-descriptor *PACK COPY REQUIRED*:	made with real low-moisture part-skim mozzarella and white cheddar cheeses on a cauliflower crust
Brand:	bettergoods
Do Not Use:	-
Brand Type:	Glossary
WM 6 Digit Vendor Number:	483944

Net Quantity of Contents (Net Wt / Fl. Oz. / Metric / Count)

Quantities

Declared Quantity Type:	Fixed Weight
Units Printing:	Preprinted
Declared Quantity (as Displayed on Package) *PACK COPY REQUIRED*:	12.1 OZ (343g)
Location:	Front of Pack
Not Required:	-
Drained Weight *PACK COPY REQUIRED - IF APPLICABLE*:	-
Location:	-
Print Height:	4mm

Icons, Claims and Logos

Icons, Claims and Logos *PACK COPY REQUIRED*

Logo:	-	
Icons		
Icons	Additional information (not in Glossary)	Use on Pack
{}	PREHEAT 425 F PREHEAT	Back of Pack
{}	Ready in 13-15 minutes	Both
Nutrition Claims		
Text		Use on Pack
300 Calories per Serving		Front of Pack
Nutrition Icons		
Icon	Additional information (not in Glossary)	Use on Pack
Claims / Statements		
Text		Use on Pack
See nutrition panel for total fat, saturated fat and sodium content.		Front of Pack
Made without artificial colors, artificial flavors		Front of Pack
This gluten-free pizza is made with a real cauliflower crust, topped with a rich tomato sauce, real low-moisture part-skim mozzarella, real white cheddar and pepperoni		Back of Pack
made with real low-moisture part-skim mozzarella and white cheddar cheeses on a cauliflower crust		Front of Pack
"This product contains ¼ cup of vegetables per serving. One serving of this product does not provide a significant amount (1/2 cup) of the Dietary Guidelines for Americans daily recommendations of vegetables"		Front of Pack
Gluten Free		Front of Pack
Made with real cauliflower		Front of Pack
Ready to Cook from Frozen		Front of Pack
Safety and Warning Phrases		
Text	Use on Pack	

Sustainability

Text	Use on Pack
Taste Icons	
Icon	Additional information (not in Glossary) Use on Pack
Other Icons	
Icon	Additional information (not in Glossary) Use on Pack
Additional Icon : {Enter Your Icon or Logo details in the supporting statements }	GFCO Certified Back of Pack
USDA Inspection Legend	Meat Legend (Open Code) Front of Pack
Additional Icon : {Enter Your Icon or Logo details in the supporting statements }	establishment # will be printed at time of production Back of Pack
Serving Suggestion Required:	Yes
Air Freighted Product:	No

Cooking & Prep

Cooking & Preparation

Oven	
Time:	-
Temp (C):	-
Temp (F):	-
Temp (G):	-
Oven Instructions	
Oven From Frozen	

Time:	13-15 Minutes
Temp (°C):	-
Temp (°F):	425
Temp (°G):	-
Oven From Frozen Instructions	
1. Preheat oven to 425°F.	
2. Remove pizza from packaging.	
3. Place frozen pizza on center rack of oven.	
4. Bake for 13-15 minutes. Cooking time may vary with oven. Crust and cheese should be golden brown.	
5. Allow cooked pizza to stand 1-2 minutes before eating.	

Microwave	
Step	650w/Cat B 750w/Cat D 850w/Cat E
Microwave Instructions	
Microwave From Frozen	
Step	650w/Cat B 750w/Cat D 850w/Cat E
Microwave From Frozen Instructions	

Grill
Barbeque
Shallow Fry
Deep Fry
Stir Fry
Steam
Poach
Stovetop
Boil
Other

Cooking Icons		
Icon	Additional information (not in Glossary)	Use on Pack
-	PREHEAT 425 F PREHEAT	Back of Pack

Cooking Warnings		
Text		Use on Pack
Cook thoroughly. For food safety, the product should be heated to 165°F prior to eating.		Back of Pack

Preparation Guidelines	
Preparation Guidelines:	Oven Instructions:
	FROM FROZEN
	1. Preheat oven to 425°F.
	2. Remove pizza from packaging.
	3. Place frozen pizza on center rack of oven.

- 4. Bake for 13-15 minutes. Cooking time may vary with oven. Crust and cheese should be golden brown.
- 5. Allow cooked pizza to stand 1-2 minutes before eating.

For food safety, the product should be heated to 165°F prior to eating.

Serving & Recipe

Serving and Recipe Information

Serving Suggestions: -
 Serves: -
 Recipe Suggestions: -

Storage/Lot/Batch Coding

Storage/Lot/Batch Coding

Storage Statements		
Text		
KEEP FROZEN		
Are standard frozen product storage guidelines required?:	Yes	
Home Freezing Guidelines		
Text		
Defrosting Guidelines		
Text		
Storage Icons		
Storage Icon	Supporting Text	Use on Pack
Product Coding		
Statement		Use on Pack
BEST If Used By MMM DD YYYY		Back of Pack
Location of Product Code:	Elsewhere On Packaging	
Storage Text:	-	

Additional

DO NOT USE\n			
Code			
Shipping Case Code			
Code			
10194346207791			
Certificates			
Type	Certificate No.	Icon	Use on Pack
Gluten-Free (GFCP)	80804	-	Do Not Use
Country of Origin Statement 1:	Not Required		
Country of Origin Country 1:	United States		
Country of Origin Statement 2:	-		
Country of Origin Country 2:	-		
Primary Ingredients Country of Origin:	Text		
Distribution Text:	DISTRIBUTED BY: Walmart Inc., Bentonville, AR 72716		
ProSpec Code on Pack:	No		
Site Code on Pack:	No		
Copyright Year:	2024		
Price Box:	Price Box Not Required		
Standard Price:	-		
Launch Promo Price:	-		
Any Other Information Front of Pack:	-		
Any Other Information Back of Pack:	-		

Non Copy Information

Non Copy Information	
Pack Copy to be forwarded to:	Equator - Grocery (Great Value Organic), Premium Grocery (bettergoods, Sam's Choice) Fresh (Marketside , Marketside Organic, Freshness Guaranteed)

Design Comments: -
 Reason for Issue: New Supplier/Formula
 Details of other documents to be sent separately (e.g. leaflets): -

Dielines, Print Specs and Supporting Information (i.e. How2Recycle icons, Kosher Symbol etc.) attachments should be uploaded into ProSpecArt.

CAD Ref: -

Dielines, Print Specs and Supporting Information (i.e. How2Recycle icons, Kosher Symbol etc.) attachments should be uploaded into ProSpecArt.

Section	Download	File Name or URL	Description	Bytes	Attached By	Attached On
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Other Details

Packaging Design Date: -
 Film to Printer Date: -
 Pack Copy Status: -
 (If not ready, provide date when it will be ready)
 Will specified board and inks be used?: No
 If no, give reasons: -
 Primary pack format - list items: -
 Photography - confirmation of when products will be ready to shoot: -
 Shelf Ready Packaging - Is product in SRP? (if not give reason): Yes
 Current/Proposed Format: -
 Current/Proposed Material: -

Printers

Name	Contact Name	Email	Phone	Fax		
Accord	Brian Krzebiot	brian@accordcarton.com	708-272-3050	-		
Country	Address Line 1	Address Line 2	City / Town	State	Zip Code	
<input type="checkbox"/> United States	-	-	-	-	-	
GPS Latitude	GPS Longitude					
-	-					
Packaging Component	Print process	Print substrate	Packaging format	Colors		
-	Off Set	Paperboard	Retail carton	4 Color Process		

Approval Details

Walmart Approval-Name: Jamie Perez
 Walmart Approval Position: Sr. Manager Product Development, Pets, Private Brands - 9452
 Walmart Approval-Date: 1/3/24
 Pack Copy Version: A

FINISHED PRODUCT STANDARDS

Sensory Requirements (PD/QA)

As Sold

Attribute	Description	Method	Frequency
Appearance	Cheese shreds and 10 slices of Pepperoni evenly distributed with over red sauce on a crust. Crust has small docking holes/dimples visible from bottom.	Visual	At startup and continuous on line
Aroma	Cheese and "baked bread" aroma.	Organoleptic	As needed
Color	White cheese with pepperoni slices over red sauce and a golden-brown crust.	Visual	At startup and continuous on line
Texture	Soft with a crisp bottom; chewy outer crust.	Organoleptic	As needed
Flavor	Cheese and tomato flavor with pepperoni flavor.	Organoleptic	As needed
Additional Attributes			
Attribute	Description	Method	Frequency

Benchmarks

Benchmark

Product: D91 bettergoods	Gluten Free Cauliflower Crust Pepperoni Pizza	Brand	Description	Justification	User	Date
1. National Brand Equivalent (NBE exact match)	Caulipower Pepperoni Pizza 11 oz.			Like item in flavor and size	Jamie Perez	11/20/23 10:51 AM

Physical Requirements (PD/QA)

Physical Requirements (PD/QA)

Test	Minimum	Target	Maximum	Units	Method	Frequency
Crust Diameter	9.0	9.5	10	Inch	Measurement	Hourly
Crust Weight	6.0	6.3	6.5	Ounces	Weighed using a Weighing Balance.	Every 30 minutes
Sauce Weight	2.5	2.8	3.0	Ounces	Weighed using a Weighing Balance.	Every 30 minutes
Cheese Blend	2.2	2.4	2.6	Ounces	Weighed using a Weighing Balance.	Every 30 minutes
Pepperoni, slices	8	10	12	Slices	Weighed using a Weighing Balance.	Every 30 minutes

Other Physical Requirements (PD/QA):

-

Chemical Requirements (PD/QA)

Chemical Requirements (PD/QA)

Parameter	Minimum	Target	Maximum	Units	Method	Frequency
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Other Chemical Requirements (PD/QA):

We do not perform any chemical testing.

Food Safety Microbiological / Chemical Requirements

Food Safety Microbiological / Chemical Requirements

PLEASE LEAVE THIS SECTION BLANK:

Test	Accept (m)	Reject (M)	n (number tests)	c (between m - M)	Row Comments (method)
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Other Standards:

We do not perform any microbiological testing. The product does not have kill step and is not Ready-To-Eat.

STORAGE/LOT/BATCH CODING

Storage/Lot/Batch Coding

Storage Details

Pack coding from date of:	Manufacture					
Period:	DAYS					
Format:	MMM DD YYYY					
Pack Coding:						
Display Until Code	Number (DAYS)	Outer case	Product Code	Number (DAYS)	Outer case	Comments
-	-	Yes	BEST If Used By MMM DD YYYY	365	-	-
Minimum Life into: - DAYS: -						
Format of batch coding on Product: -						

Work In Progress

Process Stage	Min Time	Max Time	Period	Min Temp (F)	Max Temp (F)
Comments:	-				

Finished Product Storage

Stage	Min Temp (F)	Max Temp (F)	Min Humidity (%RH)	Max Humidity (%RH)
Frozen Storage	-10	10	-	-
Comments:	-			
Retailer Distribution Chain:	Frozen			

PROCESS CONTROLS

Process Steps

Process Steps

Ingredients are mixed to create dough. The dough is transported from the mixer to a dough extruder in metal buggies. Dough balls from the dough extruder are weighed to ensure correct starting weight. Dough balls are pressed into shape and travel along a conveyor belt through the oven. Baked crusts are visually inspected for proper color and a sample is taken to be weighed to ensure correct finished weight. If finished weights are off, starting dough ball weights are adjusted. Crusts are frozen and packed into bags, which are placed in a tote. Totes are stored in freezer. Crusts are removed from the totes and bags and are sent through sauce and topping dispensers. Samples are taken to be weighed at each step of the topping process and dispensers are adjusted if weights are too high or too low. Topped pizzas are frozen. Frozen pizzas are wrapped in a plastic shrink film. Wrapped pizzas go through a metal detector and an x-ray machine, as well as a scale which kicks off products that are the wrong weight. Then the pizzas are put into paperboard boxes, which are sealed and packed in cardboard case.

Critical Control Points

Critical Control Points

Process Step	CCP No.	Hazard	Control Measures	Critical Limits	Monitoring Procedures	Corrective Actions
Metal Detection	-	Foreign Metal Objects	To reduce the risk of metal and other foreign material in finished goods	4.0mm Ferrous 4.0mm Non-ferrous 4.0mm SS	The appropriate test cards shall each be passed through the metal detector or x-ray 3x/check to ensure the unit is operating correctly. All diverted product/packages shall be evaluated by re-running them through a functioning metal detector/x-ray unit. All findings will be documented.	Remove item; inspect for foreign object to determine from where it came
X-Ray	-	Foreign Objects	To reduce the risk of metal and other foreign material in finished goods	2.5 mm Glass 2.5 mm Aluminum	The appropriate test cards shall each be passed through the metal detector or x-ray 3x/check to ensure the unit is operating correctly. All diverted product/packages shall be evaluated by re-running them through a functioning metal detector/x-ray unit. All findings will be documented.	Foreign Objects
Meat Temperature Monitoring	-	Biological	To reduce the risk of a biological hazard in finished goods	Maximum Temperature is < 40F	Using a calibrated thermometer to measure temperature of meat during production.	If the product temperature is greater than 40F, the product shall be placed back into the freezer. Document action taken.

Quality Control Points

Quality Control Points

Process Step	Legal / Quality Issue	Control Measures	Tolerance	Monitoring Procedures	Corrective Actions
Sensory Testing	-	-	-	-	-

PACKAGING

Packaging Components

Packaging Component

Packaging Description: Display carton with shrink wrapped pizza to a Circle					
<input type="checkbox"/> Component Description	Level	Food Contact	Specification	Component Weight (g)	% Recycled Content
Shrink Film		Yes	Transparent heat-sealed plastic film.	0	0
Print Method	Weight of Recycled Content (g)	Packaging Supplier	Country of Origin	Certification	Material
		Shorr	United States		PLASTIC - FLEXIBLE - POLYOLEFIN
<input type="checkbox"/> Component Description	Level	Food Contact	Specification	Component Weight (g)	% Recycled Content
Inner Carton		No	10.125 X 1.125 X 10.125	65	0
Print Method	Weight of Recycled Content (g)	Packaging Supplier	Country of Origin	Certification	Material
Off Set		Accord	United States		PAPER - BOARD
<input type="checkbox"/> Component Description	Level	Food Contact	Specification	Component Weight (g)	% Recycled Content
Cardboard Case	SECONDARY - SHIPPER CASE	No		346	70
Print Method	Weight of Recycled Content (g)	Packaging Supplier	Country of Origin	Certification	Material
		Pratt	United States		CORRUGATE - C FLUTE
<input type="checkbox"/> Component Description	Level	Food Contact	Specification	Component Weight (g)	% Recycled Content
Pallet	TERTIARY - PALLET - CHEP	No		16000	0
Print Method	Weight of Recycled Content (g)	Packaging Supplier	Country of Origin	Certification	Material
		Local Pallet Vendor	United States		WOOD - OTHER

How2Recycle Information

Text	Supporting Text	Used on Pack
How2Recycle Rating - Optimally Recyclable (Dark Green Rating) -		Front of Pack

Palletization

Details

Crate/Shipper/Dolly Type:	-
Units per Consumer Pack:	1
Units Per Case/Crate/Shipper:	8
Crates/Cases per Pallet Layer:	12
Layers per Pallet:	4
Pallet Height:	91
Method of Pallet Wrap & Stabilization:	Lantech Semi-automatic stretch wrap machine
Comments:	-
Total Cases Per Pallet:	48
Maximum Pallet Stack:	2

Project Links

Project Title	Activity Name	Project Status	Date Link Created	Project Id
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Change History

Change History Status

Status Before	Status After	Changed On	Changed By	Comments
Supplier Authorised	Active	05/20/24 08:51 AM	Micki Till	-
Ready For Authorization	Supplier Authorized	05/14/24 05:53 AM	Rebecca Harter	-
Collaborative Draft	Ready For Authorization	05/13/24 11:12 AM	Micki Till	-
Pack Copy Sent	Collaborative Draft	01/18/24 03:28 PM	Jonathan Wohlt	-
Collaborative Draft	Pack Copy Sent	01/03/24 09:52 AM	Jamie Perez	-
Supplier Draft	Collaborative Draft	11/29/23 05:36 PM	Eloisa Medina-Hernandez	-

Change History Revisions

Created On:	11/22/23 08:21 AM	Created By:
Changed On:	05/20/24 08:51 AM	Changed By:




Modified	Modified by	Section	Spec Status	No. Of Field Changes
11/22/23 08:21 AM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	-	-	0
11/22/23 08:21 AM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	-	-	0
11/22/23 08:27 AM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Allergy and Dietary Advice	Supplier Draft	1
11/22/23 08:27 AM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	-	-	0
11/22/23 08:27 AM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	-	-	0
11/22/23 08:27 AM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	-	-	0
11/22/23 08:30 AM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Nutrition	Supplier Draft	1
11/22/23 08:46 AM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Labeling Copy	Supplier Draft	6
11/22/23 08:48 AM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Finished Product Standards	Supplier Draft	0
11/22/23 09:19 AM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Process Controls	Supplier Draft	1
11/22/23 09:28 AM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Process Controls	Supplier Draft	0
11/22/23 09:28 AM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Packaging	Supplier Draft	0
11/29/23 05:18 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Formula and Raw Materials	Supplier Draft	3
11/29/23 05:21 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Nutrition	Supplier Draft	1
11/29/23 05:21 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Packaging	Supplier Draft	0
11/29/23 05:36 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Main Details	Collaborative Draft	2
01/02/24 03:37 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Formula and Raw Materials	Collaborative Draft	3
01/02/24 03:37 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Formula and Raw Materials	Collaborative Draft	1
01/02/24 03:56 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Nutrition	Collaborative Draft	0
01/03/24 09:52 AM	Jamie Perez (Jamie.Perez@walmart.com)	Main Details	Collaborative Draft	1
01/03/24 09:52 AM	Jamie Perez (Jamie.Perez@walmart.com)	Main Details	Pack Copy Sent	3
01/12/24 09:01 AM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Main Details	Pack Copy Sent	0
01/18/24 03:28 PM	Jonathan Wohlt (Jonathan.Wohlt@walmart.com)	Main Details	Collaborative Draft	3
01/23/24 03:36 PM	Rebecca Harter (rharter@urbanfarmer.net)	Labeling Copy	Collaborative Draft	0
01/23/24 03:36 PM	Rebecca Harter (rharter@urbanfarmer.net)	Labeling Copy	Collaborative Draft	1
02/23/24 07:26 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Labeling Copy	Collaborative Draft	1
02/23/24 07:26 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Labeling Copy	Collaborative Draft	0
02/23/24 08:53 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Labeling Copy	Collaborative Draft	0
02/23/24 08:54 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Labeling Copy	Collaborative Draft	0
02/23/24 08:55 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Labeling Copy	Collaborative Draft	1
02/23/24 08:56 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	-	-	0
02/23/24 09:12 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Labeling Copy	Collaborative Draft	0
02/23/24 09:12 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Main Details	Collaborative Draft	1
02/23/24 09:34 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Formula and Raw Materials	Collaborative Draft	3
02/23/24 09:35 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Formula and Raw Materials	Collaborative Draft	1
02/23/24 09:47 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Formula and Raw Materials	Collaborative Draft	2
02/23/24 10:34 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Labeling Copy	Collaborative Draft	0
02/23/24 11:43 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Labeling Copy	Collaborative Draft	0
02/23/24 11:43 PM	Eloisa Medina-Hernandez (ehernandez@urbanfarmer.net)	Formula and Raw Materials	Collaborative Draft	0
03/04/24 01:01 PM	Rebecca Harter (rharter@urbanfarmer.net)	Labeling Copy	Collaborative Draft	0
03/11/24 09:33 AM	Rebecca Harter (rharter@urbanfarmer.net)	-	-	0
03/12/24 06:29 AM	Rebecca Harter (rharter@urbanfarmer.net)	Nutrition	Collaborative Draft	2
03/12/24 06:31 AM	Rebecca Harter (rharter@urbanfarmer.net)	Formula and Raw Materials	Collaborative Draft	1
03/12/24 06:38 AM	Rebecca Harter (rharter@urbanfarmer.net)	Labeling Copy	Collaborative Draft	0
03/12/24 06:41 AM	Rebecca Harter (rharter@urbanfarmer.net)	Labeling Copy	Collaborative Draft	0
05/13/24 11:11 AM	Micki Till (Micki.Till@walmart.com)	Main Details	Collaborative Draft	1
05/13/24 11:12 AM	Micki Till (Micki.Till@walmart.com)	Nutrition	Collaborative Draft	1

05/13/24 11:12 AM	Micki Till (Micki.Till@walmart.com)	Main Details	Ready For Authorization	3
05/14/24 05:53 AM	Rebecca Harter (rharter@urbanfarmer.net)	Main Details	Ready For Authorization	3
05/14/24 05:53 AM	Rebecca Harter (rharter@urbanfarmer.net)	Main Details	Supplier Authorized	2
05/20/24 08:51 AM	Micki Till (Micki.Till@walmart.com)	Main Details	Supplier Authorized	4
05/20/24 08:51 AM	Micki Till (Micki.Till@walmart.com)	Main Details	Active	2

Section Changes

Changed On	Changed By	Section	Spec Status	Change
-	-	-	-	-

Attachments

Section	Download	File Name / URL	Description	Bytes	Attached By Id	Attached On
Attachments		GFCO_FullLogo_Black_White R-PDF.pdf	GFCO Logo	12578	Eloisa Medina-Hernandez	02/23/24
Labeling Copy		230926_Cert_Walmart Corporation_Urban Farmer - Boudreau (Site 2 of 2).pdf	UF GFCO Certification for BG Pepperoni through 9/24	68459	Rebecca Harter	03/11/24
Allergy and Dietary Advice		Urban Farmer - PALE Partial Approval Letter Allergen Exemption 100623.pdf	Allergen Exemption Letter	335716	Eloisa Medina-Hernandez	11/22/23

