SCREAMIN' SICILIAN PIZZA CO.

SUPREMUS MAXIMUS
SUPREME

Questions/Comments on your Screamin' Stromboli?
Scream at us: 1.855.972.7326
www.screaminsicilian.com
#screaminsicilianstromboli

0 75706 15202 5

2 pack

SUPREMUS MAXIMUS

STROMBOLI

Enjoy By:

SCREAMIN' SICILIAN PIZZA CO.

SCREAMIN' SICILIAN PIZZA CO.

2 pack

STROMBOLI

STROMBOLI

ITALIAN SANDWICH

SUPREMUS MAXIMUS

2 pack

SCREAMIN' SICILIAN PIZZA CO.

STROMBOLI

SUPREMUS MAXIMUS
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PEPPERONI & ITALIAN SAUSAGE
TOMATO SAUCE & BLACK OLIVES
ONIONS, GREEN & RED BELL PEPPERS
MOZZARELLA, PROVOLONE, PARMESAN & ROMANO CHEESES

Keep Frozen
Cook Thoroughly

MADE WITH 100% REAL CHEESE

2-9.25 oz (262g) NET WT. 18.5 oz (1lb 2.5oz) 524g

Nutrition Facts

Serving Size 1/2 Stromboli (130g)
Servings Per Container 4

Calories 360
Calories From Fat 160

Amount/Serving	%DV*
Total Fat 18g	28%
Sat. Fat 8g	40%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 880mg	37%

Amount/Serving	%DV*
Total Carbohydrate 32g	11%
Dietary Fiber 2g	8%
Sugars 2g	
Protein 17g	

Vitamin A 8% • Vitamin C 25% • Calcium 25% • Iron 15%

*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

INGREDIENTS: CRUST: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS 2% OR LESS OF SOYBEAN OIL (WITH CITRIC ACID ADDED AS A PRESERVATIVE), PALM OIL, YEAST [YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID], BAKING POWDER (CORN STARCH, SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE), SALT, SUGAR, DEGERMED WHITE CORN MEAL, GARLIC POWDER, YEAST, DOUGH CONDITIONER (WHEAT FLOUR, ASCORBIC ACID, ENZYMES). FILLING: PART SKIM MOZZARELLA CHEESE [PASTEURIZED PART SKIM MILK, CULTURES, SALT, ENZYMES], PEPPERONI [PORK AND BEEF, SALT, FLAVORINGS, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, SODIUM NITRITE, BHA, BHT, CITRIC ACID TO PROTECT FLAVOR], MAY CONTAIN DEXTROSE, NATURAL FLAVORING, NATURAL SMOKE FLAVORING, SODIUM ASCORBATE (VITAMIN C), SPICES, GARLIC POWDER, SUGAR], CONDITIONED SAUSAGE [PORK, PORK FAT, DEXTROSE, SPICES, SALT, FLAVORINGS, SODIUM PHOSPHATES, YEAST EXTRACT], PROVOLONE CHEESE [PASTEURIZED MILK, CULTURES, SALT, ENZYMES], MARINARA SAUCE [CRUSHED TOMATOES (WATER, CONCENTRATED CRUSHED TOMATOES), TOMATO PUREE (WATER, TOMATO PASTE), DICED TOMATOES, SUGAR, SALT, SOYBEAN OIL, SPICES, FOOD CORN MODIFIED, PARMESAN CHEESE FLAVOR (PARMESAN CHEESE (MILK, CHEESE CULTURES, SALT, ENZYMES), WATER, DISODIUM PHOSPHATE, ENZYMES), GARLIC, ONION POWDER, GRANULATED GARLIC, CITRIC ACID], ONIONS, GREEN BELL PEPPERS, BLACK OLIVES (RIPE OLIVES, WATER, SALT AND FERROUS GLUCONATE ADDED TO STABILIZE COLOR), RED BELL PEPPERS, GUAR GUM. TOPPING: PARMESAN & ROMANO CHEESE BLEND (PARMESAN CHEESE [MADE FROM COW'S MILK, SALT, ENZYMES], ROMANO CHEESE [MADE FROM COW'S MILK, SALT, ENZYMES], POWDERED CELLULOSE/STARCH BLEND ADDED TO PREVENT CAKING), PARSLEY.

CONTAINS MILK, SOY, WHEAT.

P7120

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I'm Fast and Easy

SCREAMIN' SICILIAN™

PIZZA CO.

SCREAMIN' SICILIAN™

STROMBOLI

BAKING INSTRUCTIONS

Oven

Cook from frozen. Keep Stromboli in clear outer wrapping to bake. Bake in preheated oven at 400° F for 30-32 minutes.

Microwave & Oven

(PREFERRED COOKING METHOD FOR CRISPINESS)

Cook from frozen. Keep Stromboli in clear outer wrapping while cooking in microwave & oven.

MICROWAVE

Vent one end of outer wrapping. Place on microwave safe plate & heat for 2 minutes and 30 seconds at 70% power. Transfer to oven.

OVEN

Place directly on center oven rack in outer wrapping. Bake in preheated oven at 400° F for 9-13 minutes.

Microwave

Cook from frozen. Remove Stromboli from clear outer wrapping. Wrap in paper towel and place on microwave safe plate. Microwave for 4 minutes at 70% power.

PROCEED WITH CAUTION: This will be Screamin' HOT! Save your fingers and tongue, let Stromboli rest for 1 minute before serving. Microwaves and conventional ovens may vary. Rely on finished appearance. Internal Stromboli temperature should reach 165° F.