

Pepperoni Pizza Senior 1998 State Contest

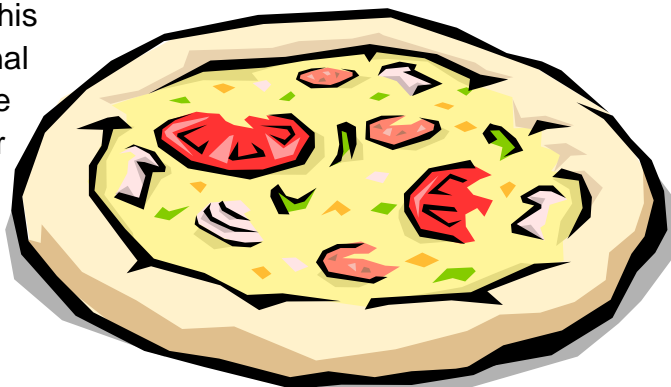
Molly is having friends over for pizza before the basketball game.

They all like pepperoni pizza; however Molly knows that pepperoni pizza is often high in fat and salt so she will be watching the label carefully.

Since they want to get to the game a little early, Molly is also concerned about the time it will take to make this pizza and she wants to keep the price per serving as reasonable as possible.

Which kind of pizza should molly buy?

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#1

Freschetta Pepperoni Pizza

Fat – 15 grams

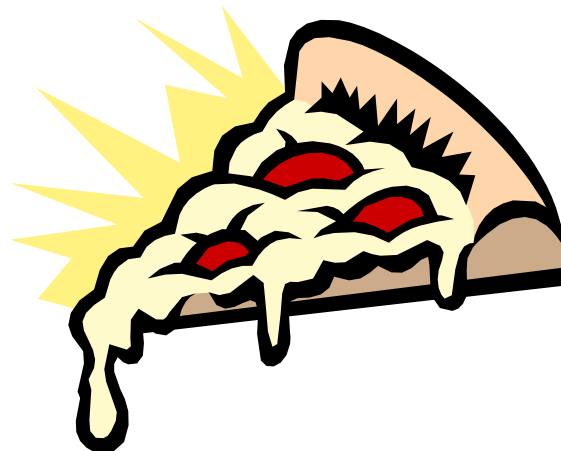
Sodium – 800 mg

Protein – 15 grams

Calcium – 20% Recommended Daily Allowance

Price - 97¢ per serving

Time to prepare: 25 minutes



#2

**Pillsbury Refrigerated Pizza Crust
Turkey Pepperoni
IGA Mozzarella Cheese
Pizza Sauce**

Fat – 11.5 grams

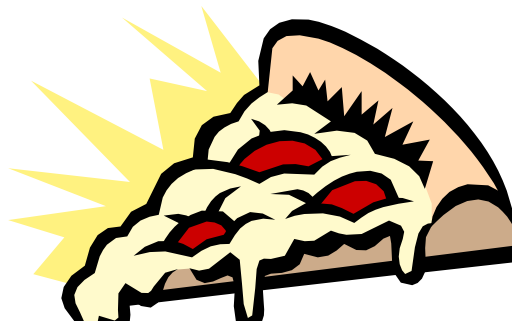
Sodium – 1400 mg

Protein – 23 grams

Calcium – 22% Recommended Daily Allowance

Price - \$1.05 per serving

Time to Prepare: 30 minutes



#3

Red Baron Deep Dish Single Pepperoni Pizza

Fat – 31 grams

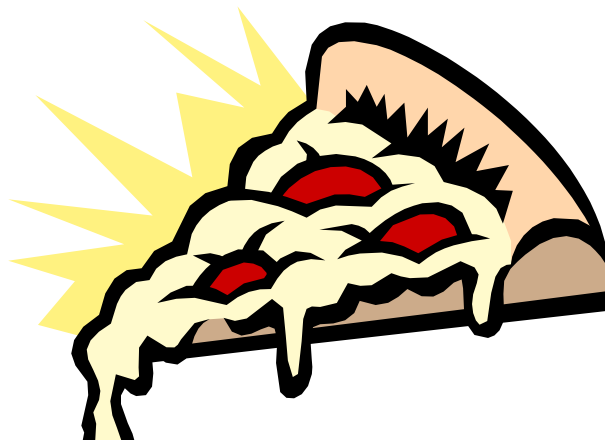
Sodium – 990 mg

Protein – 18 g

Calcium – 20% Recommended Daily Allowance

Price - \$1.50 per serving

Time to prepare – 5 minutes



#4

Tombstone Pepperoni Pizza

Fat – 19 grams

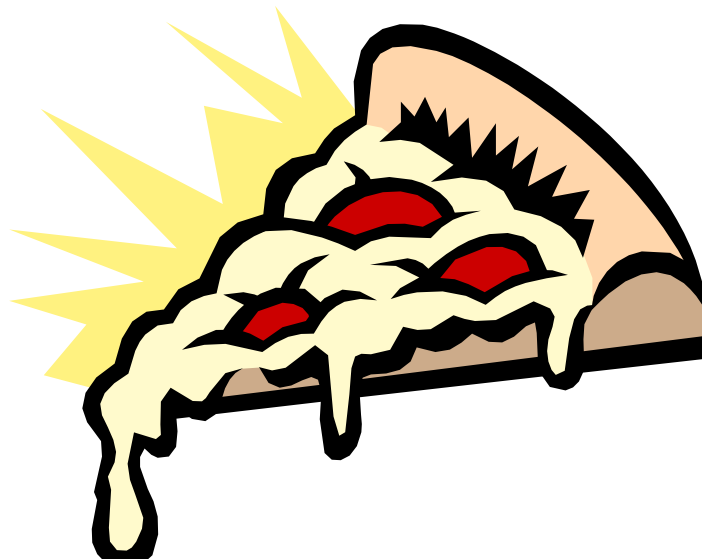
Sodium – 810 mg

Protein – 18 g

Calcium – 35% Recommended Daily Allowance

Price - 85¢ per serving

Time to prepare – 15 minutes



Pepperoni Pizza Senior 1998 State Contest Official Placing

Placing: 1-4-2-3
Cuts: 1-2-3

I place this class of Pepperoni Pizzas 1-4-2-3.

At the top of the this class I place 1 because it meets all of the criteria which are: it is low in fat and has the least amount of sodium of the four options, is reasonable in cost and can be prepared and baked within half an hour.

In the top pair I place 1 over 4 because it is lower in fat and sodium, which are the two most important criteria. I grant that 4 is the least expensive and takes less preparation time.

In the middle pair I place 4 over 2 because it is much lower in sodium, is the lowest in cost and has a shorter preparation time. I grant that 2 is lower in fat content.

In the bottom pair I place 2 over 3 because 2 has the lowest fat content which is the first criteria and is less costly. I grant that 3 has a short preparation time.

I place 3 at the bottom of this class because it is high in fat and sodium and is the most expensive.

For these reasons I place this class of pepperoni pizza 1-4-2-3.

1234 - 43
1243 - 48
1324 - 40
1342 - 42
1423 - 50
<u>1432 - 47</u>
2134 - 40
2143 - 45
2314 - 34
2341 - 33
2413 - 44
<u>2431 - 38</u>
3124 - 34
3142 - 36
3214 - 31
3241 - 30
3412 - 35
<u>3421 - 32</u>
4123 - 49
4132 - 46
4213 - 46
4231 - 40
4312 - 40
4321 - 37