

Alpha Gold 16" Cheese Pizza Kit

Code No: 1501

Brand Name: Alpha Gold
Manufacturer: Alpha Foods Co.
Code: 1501
Description: 16" Cheese Pizza Kit
Pack / Size: 96/ 6.12 oz



PRODUCT DESCRIPTION:

The Alpha Gold 16" Cheese Pizza Kits contain all of the component ingredients required to make fresh pizzas, packed in one convenient case. Each pizza kit is packed with par-baked 16" pizza dough, 100% real part skim mozzarella cheese (diced for quick application), fresh packed California sauce, from vine ripened tomatoes, and Italian seasoning. No need to source out separate pizza components, these streamlined and space saving pizza component kits are designed with the user in mind.

MENU INNOVATIONS:

- Feature delicious freshly prepared pizza on the menu daily.
- Embellish with your choice of favorite ingredients for signature menu options

HARD BID SPECIFICATIONS:

Alpha Gold 16" Cheese Pizza Kit. Component Kit complete with 100% real diced Mozzarella Cheese, from USDA WBCSM Material # 110244 Mozzarella, 16" par-baked pizzeria style crust, pouch packed pizza sauce and Italian seasoning. 1-8 piece cut to provide 2 oz M/MA, 3 oz eq Grain, 1/8 c. red/orange veg.

Approved Brand: Alpha Gold #1501

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1 each, 6.12 ounce portion of 1501 Alpha Gold 16" Cheese Pizza Kit, provides: 2 oz M/MA, 3.0 oz equivalent Grains and 1/8 cup red/orange Vegetables.

INGREDIENTS:

CRUST: Enriched Wheat Flour (contains niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour, ascorbic acid), Water, Soybean Oil, Sugar, may contain 2% Or Less Of: Yeast, Salt, Nonfat Dry Milk, Dough Conditioner [vegetable gum, soy flour, monoglycerides, l-cysteine, enzymes (amylase)], Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Calcium Propionate (to maintain freshness). **CHEESE:** Low Moisture Part-Skim Mozzarella Cheese (cultured pasteurized part- skim milk, salt and enzymes) and Powdered Cellulose (anti-caking agent). **SAUCE:** Vine-Ripened Fresh Tomatoes, Tomato Puree, Salt, Ascorbic Acid (vitamin C). **SEASONING:** Sugar, Granulated Garlic, Salt, Oregano, Granulated Onion, Basil, Black Pepper, Red Pepper, Parsley Flakes.

BUY AMERICAN PROVISION: Product #: 1501

Alpha Foods Co. certifies that the product number identified above was processed in the U.S. and contains 100% of its agricultural food component, by weight or volume, from the U.S.

ALLERGENS: CONTAINS: MILK, WHEAT, SOY

SHIPPING DATA:

| | |
|--------------------------|-------------------------------|
| UPC: | UPC# 00833026001603 |
| Storage Class: | Frozen |
| Gross Weight Lbs: | 38.63 |
| Net Weight Lbs: | 36.72 |
| Cube: | 1.72 |
| Case Dimensions: | 24 X 16 X 7.75 |
| Portions / Size: | 96/ 6.12 oz |
| Cases per Pallet: | 40 |
| TI/Hi: | 5 X 8 |
| Type of Date: | manufacture |
| Format Date: | Julian Yr/day |
| Shelf Life: | 9 months frozen |
| Lead Time: | 6 weeks from receipt of order |

Nutrition Facts

| | |
|--|------------------------------------|
| Serving Size 6.12 oz (173g) | |
| Servings Per Container 8 | |
| Amount Per Serving | |
| Calories 360 | Calories from Fat 50 |
| % Daily Value* | |
| Total Fat 6g | 9% |
| Saturated Fat 3g | 15% |
| Trans Fat 0g | |
| Cholesterol 5mg | 2% |
| Sodium 740mg | 31% |
| Total Carbohydrate 58g | 19% |
| Dietary Fiber 7g | 28% |
| Sugars 1g | |
| Protein 20g | |
| Vitamin A 0% | Vitamin C 2% |
| Calcium 25% | Iron 2% |
| *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 |
| Saturated Fat | Less Than 20g 25g |
| Cholesterol | Less Than 300mg 300 mg |
| Sodium | Less Than 2,400mg 2,400mg |
| Total Carbohydrate | 300g 375g |
| Dietary Fiber | 25g 30g |
| Calories per gram: | |
| | Fat 9 • Carbohydrate 4 • Protein 4 |

BAKING AND HANDLING INSTRUCTIONS:

For best results, bake on pizza screen. Preheat oven. For convection oven, 375 F 8 to 10 minutes Conveyor Oven 425 F 5 to 5 1/2 minutes. Oven temperatures and cook times may vary. For convection oven rotate halfway through baking time for even baking. Pizza is baked when the cheese is melted and the edge of the crust is golden brown. For food safety and quality, cook to an internal temperature of 165°F prior to serving.



Product Analysis Sheet/Product Formulation Statement for Meat/Meat Alternate (M/MA) Products

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

| Description of Creditable Ingredients per Food Buying Guide | Ounces per Raw Portion of Creditable Ingredient | Multiply | Food Buying Guide Yield | Creditable Amount* |
|---|---|----------|-------------------------|--------------------|
| Cheese, Mozzarella | 2.00 | X | 16/16 | 2.00 |
| | | | | |
| | | | | |
| A. Total Creditable Amount | | | | 2.00 |

*Creditable Amount-Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

| Description of APP, manufacturer's name, and code number | Ounces Dry APP Per Portion | Multiply | % of Protein As-Is* | Divide by 18** | Creditable Amount APP*** |
|--|----------------------------|----------|---------------------|----------------|--------------------------|
| | | | | | |
| B. Total Creditable Amount (1) | | | | | |
| C. Total Creditable Amount (A+B rounded down to nearest 1/4 oz) | | | | | 2.00 |

*Percent of Protein As-Is is provided on the attached APP documentation

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

(1) Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased: 6.12 oz
Total creditable amount of product (per portion): 2.00 oz

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true & correct & that a 6.12 ounce serving of the above product (ready for serving) contains 2.00 ounce of equivalent meat/meat alternate when prepared according to directions. I further certify that any APP used in this product conforms to Food and Nutrition Service Regulations (7CFR Parts 210, 220, 225 or 226. Appendix A) as demonstrated by the attached supplier documentation.

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

I. Does the product meet the Whole Grain-Rich Criteria: Yes _____ No X

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes _____ No X **How many grams:** _____

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Group A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate to which Exhibit A Group (A-I) the Product Belongs: **B**

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion 1 | Gram Standard of Creditable Grain per oz equivalent | | Creditable Amount A ÷ B |
|---|--|---|-------|-------------------------|
| | | (16g or 28g) 2 | B | |
| Enriched flour | 48.13 | 16 | 3.008 | 3.008 |
| Total Creditable Amount 3 | | | | 3.00 |

* Creditable grains are whole-grain meal/flour and enriched meal/flour.

1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

2 Standard grams of creditable grains from the corresponding Group in Exhibit A.

3 Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased 50 g (1.75oz)

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true & correct & that a 6.12 ounce portion of this product (ready for serving) provides 3.00 ounce equivalent grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

| Description of Creditable Ingredient per Food Buying Guide (FBG) | Vegetable Subgroup | Ounces per Raw Portion of Creditable Ingredient | Multiply | FBG Yield / Purchase Unit | Creditable Amount (quarter cups) | |
|--|--------------------|---|----------|---------------------------|----------------------------------|----------------|
| Tomato, Canned Puree 8% to 24% NTSS | Red/Orange | 1.11 oz | X | 14.40/16 | 0.999 | |
| Total Creditable Vegetable Amount: | | | | | | |
| FBG calculations for vegetables are in quarter cups. See chart below for quarter cup to cup conversions Vegetables and vegetable purees credit on volume served At least 1/4 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not a both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. | | | | | | |
| | | | | | Total Cups Red/Orange | 1/8 cup |

I certify the above information is true and correct and that a 6.12 ounce serving of the above product contains 1/8 cup(s) red/orange vegetables.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = 1/2 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups = 1/4 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

Signature: George A. Sarandos

Title: CEO

Printed Name: George A. Sarandos

Date: 1/4/2021



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ALPHA GOLD®
Superior Quality Pizza Kit
16" CHEESE PIZZA KIT

1501

KEEP FROZEN

Net Wt. 36.72 lbs.

18274



00833026001603

ALPHA GOLD®
Superior Quality Pizza Kit
16" CHEESE PIZZA KIT

Calcium Propionate added to retard spoilage of crust

INGREDIENTS: CRUST: Enriched Wheat Flour (contains niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour, ascorbic acid), Water, Soybean Oil, Sugar, may contain 2% or less of: Yeast, Salt, Nonfat Dry Milk, Dough Conditioner [vegetable gum, soy flour, monoglycerides, L-cysteine, enzymes (amylase)], Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Calcium Propionate (to maintain freshness). **CHEESE:** Low Moisture Part-Skim Mozzarella Cheese (cultured pasteurized part-skim milk, salt and enzymes) and Powdered Cellulose (anti-caking agent). **SAUCE:** Vine-Ripened Fresh Tomatoes, Tomato Puree, Salt, Ascorbic Acid (vitamin C). **SEASONING:** Sugar, Granulated Garlic, Salt, Oregano, Granulated Onion, Basil, Black Pepper, Red Pepper, Parsley Flakes. **CONTAINS: MILK, WHEAT and SOY.**

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For Food Safety and Quality, Follow Baking Instructions.
Cook to internal temperature of 165 degrees F prior to serving.

1501

Net Wt. 36.72 lbs.

INSTITUTIONAL USE ONLY
KEEP FROZEN



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Manufactured by: Alpha Foods Co. Waller, TX 77484