

Alpha Gold Pizza Dough Ball, (White) 24 oz

Code No: 655060 (324)

Brand Name: Alpha Gold
Manufacturer: Alpha Foods Co.
Code: 655060 (324)
Description: Pizza Dough Ball 24 oz
Pack / Size: 18ct/ 24 oz per dough ball



PRODUCT DESCRIPTION:

The Alpha Gold Pizza Dough Ball 24 oz. Perfect for making 16" pizzas for that made from scratch flavor, texture and appearance. Consistent quality, labor saving and delicious. Designed with the user in mind.

HARD BID SPECIFICATIONS:

Alpha Gold Pizza Dough Ball, White. Must be 24 oz each per dough ball. Shall bake to a golden color with a tender texture. Individually bagged in plastic bags within master carton. Each 1/8 slice serving of pizza dough must have less than 300 mg sodium with 1 g or less sugar and 6 g of protein. Must provide 3.00 oz equivalent grains per 1/8 serving of dough. Packed 18 ct/24.00 oz per dough ball.

Approved Brand: Alpha Gold #655060 (324)

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1/8th slice of dough, 3.00 ounce portion of 655060 (324) Alpha Gold Pizza Dough Ball, provides: 3.00 oz equivalent Grains.

Nutrition Facts	
Serving Size 1/10th of Pizza (58g) Servings Per Container	
Amount Per Serving	% Daily Value*
Calories 140	Calories from Fat 10
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 290mg	12%
Total Carbohydrate 29g	10%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 6g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 10%

*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	300mg
Sodium:	Less than 2,400mg	2,400mg
Total Carbohydrate:	300g	375g
Dietary Fiber:	25g	30g

Calor es per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Nutrition Facts	
Serving Size 1/8th of Pizza (73g) Servings Per Container	
Amount Per Serving	% Daily Value*
Calories 180	Calories from Fat 10
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 360mg	15%
Total Carbohydrate 35g	12%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 7g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	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
Saturated Fat:	Less than 20g	25g
Cholesterol:	Less than 300mg	300mg
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Calor es per gram:
Fat 9 • Carbohydrate 4 • Protein 4

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 16 grams 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	
		(16g or 28g) 2	Creditable Amount A ÷ B
Enriched flour	50.88	16	3.18
			3.18
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 3.00 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.

INGREDIENTS: Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, enzymes, folic acid), Water, Yeast, Salt, Wheat Gluten, Sugar, Soybean Oil, Dough Conditioners (mono-and diglycerides, L-Cysteine, Potassium Iodate, enzymes), Dextrose, Corn Starch, Rye Flour.

BUY AMERICAN PROVISION: Product #: 655060 (324)

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: WHEAT

SHIPPING DATA:

UPC: UPC# 00833026000316
Storage Class: Frozen
Gross Weight Lbs: 28
Net Weight Lbs: 27
Cube: 0.95
Case Dimensions: 17 X 11 1/2 X 8
Portions / Size: 18/ 24.00 oz
Cases per Pallet: 63
TI/Hi: 9 X 7
Type of Date: manufacture
Format Date: Julian Yr/day
Shelf Life: 12 months frozen
Lead Time: 3 weeks from receipt of order

BAKING AND HANDLING INSTRUCTIONS:

For best results, bake on pizza screen. Preheat oven. For Convection Oven, 425 F to 450 F 6 to 8 minutes. For Conveyor Oven, 425 F to 450 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 edge of the dough is golden. For food safety and quality, cook to an internal temperature of 165°F prior to serving.



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