Alpha Supreme 16" Whole Grain Cheese Pizza, Thin Crust

Code No: AS162WT

| Brand Name: | Alpha Supreme |
|---------------|--|
| Manufacturer: | Alpha Foods Co. |
| Code: | AS162WT |
| Description: | 16" Whole Grain Cheese Pizza, Thin Par-Baked Crust |
| Pack / Size: | 72/ 5.31 oz |
| | |

PRODUCT DESCRIPTION:

Now Featuring "Edge to Edge Mozzarella" and Less Visible Crust. User friendly, Heat and Serve pizza, made with thin pizzeria style, slightly par-baked whole grain crust, loaded with 100% Real Mozzarella Cheese and Alpha's Italian flavored pizza sauce made with *California vine ripened tomatoes.*

MENU INNOVATIONS:

- Heat and Serve Par-baked Pizza for all grade levels.
- · Versatile, simply embellish with your choice of toppings for signature menu selections.
- Thin Pizzeria style crust adds variety and boosts participation.
- No certified artificial colors, no artificial flavors, no MSG, no high fructose corn syrup, no trans fats.

HARD BID SPECIFICATIONS:

Alpha Supreme Whole Grain THIN CRUST Cheese Pizza, 16", 64% WG, Whole Grain Rich, SLIGHTLY PAR-BAKED CRUST. (Based on 8 slices/pizza). White Whole Wheat Flour is 1st ingredient. Fully topped 16" cheese pizza, made with 100% real Mozzarella Cheese, from USDA WBSCM Material # 110244 Mozzarella, 64% whole grain raised edge, pizzeria style thin crust, and authentic Italian seasoned pizza sauce. 1-8 cut serving shall be a minimum weight of 5.31 oz and offer a minimum of 20 g Protein and a minimum of 350 Calories. 1-8 cut provides 2 oz M/MA, 2 oz eq. Grain, 1/8 c. red/orange veg.

Approved Brand: Alpha Supreme #AS162WT

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1-8 piece cut portion, 5.31 ounce, AS162WT provides: 2 oz M/MA, 2 oz equivalent Grains and 1/8 cup red/orange Vegetables.

INGREDIENTS:

CRUST: Flour blend [White whole wheat flour and enriched wheat flour (wheat flour, malted barley flour, ascorbic acid [dough conditioner], niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)], water, soybean oil, yeast, contains 2% or less of: sugar, wheat gluten, nonfat dry milk, baking powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), salt, and calcium propionate. CHEESE: Low Moisture Part-Skim Mozzarella Cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes). SAUCE: Tomatoes Ground in Puree, Concentrated Crushed Tomatoes, Water, Italian Seasoning (sugar, granulated garlic, salt, oregano, granulated onion, basil, black pepper, red pepper, parsley flakes), Food Starch Modified.

BUY AMERICAN PROVISION:

Product #: AS162WT

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 BIOENGINEERED FOOD: NO

| SHIPPING DATA: | |
|-----------------------|-------------------------------|
| UPC: | UPC# 00833026005168 |
| Storage Class: | Frozen |
| Gross Weight Lbs: | 26.33 |
| Net Weight Lbs: | 23.91 |
| Cube: | 1.56 |
| Case Dimensions: | 17.25 x 16.5 x 9.5 |
| Portions / Size: | 72/ 5.31 oz |
| Cases per Pallet: | 42 |
| TI/HI: | 6 x 7 |
| Type of Date: | manufacture |
| Format Date: | Julian Yr/day |
| Shelf Life: | 9 months frozen |
| Lead Time: | 3 weeks from receipt of order |

BAKING AND HANDLING INSTRUCTIONS:

For best results, COMPLETELY THAW THE PIZZA before baking by placing each pizza on a parchment lined baking tray or pizza screen. For best results, bake on pizza screen. ALLOW 2 HOURS FOR THAWING. Keep pizzas covered while thawing. Preheat oven. For convection oven, rotate pizza hallway through baking time for even baking. Pizza is baked when the cheese is melted and the edge of the crust is golden brown. Thawed Pizza: Convection Oven, 400 to 425 F 8 to 9 minutes. Conveyor Oven, 425 F 5 to 5 1/2 minutes. Frozen Pizza: Convection Oven, 325 F 12 to 14 minutes. Conveyor Oven, 325 F 12 to 14 minutes. For food safety and quality, cook to an internal temperature of 165°F prior to serving. Oven temperatures and cook times may vary.



Nutrition Facts

| Serving size 1 sl | ice (151g) |
|--------------------------------|---------------|
| Amount Per Serving Calories | 350 |
| | % Daily Value |
| Total Fat 15g | 19% |
| Saturated Fat 7g | 35% |
| Trans Fat 0g | |
| Cholesterol 30mg | 10% |
| Sodium 520mg | 23% |
| Total Carbohydrate 33g | 12% |
| Dietary Fiber 3g | 11% |
| Total Sugars 3g | |
| Includes 0g Added Sugars | 0% |
| Protein 21g | 42% |
| Vitamin D 0.2mcg | 0% |
| Calcium 500mg | 40% |
| Iron 2mg | 10% |
| Potassium 80mg | 2% |

serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 9ct/16" Pizzas/ 72 serv/ 5.31 oz (8 sl/pizza)

| | | oduct Fo | rmulation | Statement | for Meat/I | Meat Alterna | te (M/MA) Pro | oducts |
|--|---|---|--|--|---|--|--|-------------------------|
| at/Meat Alternate | 1 P. 11 | | | | | | | |
| Please fill out the chart below to Description of | | t of Meat/Meat Alter | nate | | | | | |
| Creditable Ingredients | Ounces per Raw Portion of Creditable | Multiply | Food Buying | Creditable | | | | |
| per Food Buying | Ingredient | Multiply | Guide Yield | Amount* | | | | |
| Guide Cheese, Mozzarella | 2.00 | Х | 16/16 | 2.00 | | | | |
| Cneese, Mozzarella | 2.00 | А | 10/10 | 2.00 | | | | |
| | | | | | | | | |
| | | | | | | | | |
| A. Total Creditable A *Creditable Amount-Multiply of | | la ingradiant by the l | Food Puring Guida viald | 2.00 | | | | |
| ternate Protein Prod | | ne nigretient by the i | ood Buying Guide yield | | | | | |
| If the product contains APP plea | | ermine the creditable | amount of APP If APP | is used you must provid | de documentation as descr | ibed in Attachment A for each | APP used | |
| Description of APP, | | | | | | | | |
| manufacture's name, | Ounces Dry APP Per Portion | Multiply | % of Protein AS- Is* | Divide by 18** | Creditable Amount APP*** | | | |
| and code number | roruon | | 10 | | | | | |
| B. Total Creditable Amo | unt (1) | | | | | | | |
| C. Total Creditable Amo | | | | | 2.00 | | | |
| *Percent of Protein As-Is is prov | | | | | 2.00 | | | |
| **18 is the percent of protein wh ***Creditable amount of APP ed | | liad by the persent of | protain as is divided by | 19 | | | | |
| (1) Total Creditable Amount mu | | | | | ot round up. If you are cr | diting both M/MA and APP. | you do not need to round down | |
| in box A until after you have add | | | | 1 | | , | | |
| eight (per portion) of pr | - | | 5.31 | | | | | |
| reditable amount of proc | | | 2.00 | OZ | | | | |
| (Reminder: Total creditable amo that the above informat | | | 5.31 | ounce cerving | of the above pro | duct (ready for ser | wing) contains | 2.00 |
| valent meat/meat alterna | te when prepared a | a cording to d | lirections. I furt | ther certify that | t any APP used | in this product con | forms to Food and Ni | trition |
| e Regulations (7CFR Par | ts 210, 220, 225 or 2 | 26. Appendix | A) as demonstra | rated by the at | tached supplier | locumentation. | | |
| T 1 . 4 [•] (| | D | | | | · • 1 D | | 0 0014 |
| Formulation | statement for | Docume | nting Gra | ins in Scho | ool Meals R | equired Beg | inning SY 2013 | 5-2014 |
| | | (Creditin | ng Standards Ba | sed on Grams o | of Creditable Gra | ins) | | |
| I. Does the product | | | | Yes | X | No | _ | |
| (Refer to SP 30-2012 Grain Req | | | | | | | _ | |
| II. Does the product (Products with more than 0.24 of | | | Yes | | | | ny grams: | |
| (Products with more than 0.24 c | z equivalent or 5.99 grams for (| Groups A-G or 0.99 | grams for Group H of no | m-creatiable grains ma | y noi creati towaras the g | ain requirements for school n | neais.) | |
| Description of Creditable Grain Ingredient* | Grams of Creditable G per Portion A | | (16g or | Grain per oz equivalent (16g or 28g) 2 B | | | | |
| Whole wheat flour | 22.5 | | | 6 | A ÷ B 1.40625 | | | |
| whole wheat hour | | | 1 | | 0.78125 | | | |
| Enriched flour | 12.5 | | | | 2.1875 | | | |
| | 12.5 | | | | 2.1875 | | | |
| Enriched flour | | | | | | | | |
| Enriched flour Total Creditable Amount * Creditable grains are whole-gr | 3 ain meal/flour and enriched mea | | | | 2.1875 | | | |
| Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of credital | 3 ain meal/flour and enriched mea ble grain in formula). Please be a | ware that serving siz | es other than grams must | be converted to grams. | | | | |
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ALPHA SUPREME® Superior Quality Pizza 16" WHOLE GRAIN THIN CHEESE PIZZA AS162WT KEEP FROZEN

9/42.50 oz. Pizzas Net Wt. 23.91 lbs.



ALPHA SUPREME® Superior Quality Pizza 16" THIN WHOLE GRAIN CHEESE PIZZA

Calcium Propionate added to retard spoilage of crust

INGREDIENTS: CRUST: Flour blend [white whole wheat flour and enriched wheat flour (wheat flour, malted barley flour, ascorbic acid [dough conditioner], niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid]], water, soybean oil, yeast, contains 2% or less of: sugar, wheat gluten, nonfat dry milk, baking powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), salt, and calcium propionate. CHEESE: Low Moisture Part-Skim Mozzarella Cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes). SAUCE: Tomatoes Ground in Puree, Concentrated Crushed Tomatoes, Water, Italian Seasoning (sugar, granulated garlic, salt, oregano, granulated onion, basil, black pepper, red pepper, parsley flakes), Food Starch Modified. CONTAINS: MILK, WHEAT and SOY.

BAKING INSTRUCTIONS: For best results, COMPLETELY THAW THE PIZZA before baking by placing each pizza on a parchment lined baking tray or pizza screen. For best results, bake on pizza screen. ALLOW 2 HOURS FOR THAWING. Keep pizzas covered while thawing. Preheat oven. For convection oven rotate pizza halfway through baking time for even baking. Pizza is baked when the cheese is melted and the edge of the crust is golden brown. Oven temperatures and cook times may vary. Thawed Pizza: Convection Oven, 400 to 425 F 8 to 9 minutes. Conveyor Oven, 425 F 5 to 5 1/2 minutes. Frozen Pizza: Convection Oven 325 F 12 to 14 minutes. Conveyor Oven 325 F 12 to 14 minutes.

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

AS162WT 9/42.50 oz. Pizzas Net Wt. 23.91 lbs.

INSTITUTIONAL USE ONLY KEEP FROZEN



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Manufactured by: Alpha Foods Co. Waller, TX 77484