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.				
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of credital 2 Standard grams of creditable g 3 Total Creditable Amount must	3 ain meal/flour and enriched mea ole grain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest	ware that serving siz oup in Exhibit A.		be converted to grams.				
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of creditable 2 Standard grams of creditable gr 3 Total Creditable Amount must Total weight (per portion) of pro	3 ain meal/flour and enriched mea ble grain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.7.50z)	ware that serving siz oup in Exhibit A.		be converted to grams.				
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of credital 2 Standard grams of creditable g 3 Total Creditable Amount must	3 ain meal/flour and enriched mea ole grain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.75oz) r portion) 2.00 oz equivalent	ware that serving siz oup in Exhibit A. quarter (0.25) oz eq.			2.00	eady for serving) pi	rovides	
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of creditable 2 Standard grams of creditable ga 3 Total Creditable Amount must Total weight (per portion) of pro Total contribution of product (pe	3 ain meal/flour and enriched mea be grain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.7502) r portion). 200 oz equivalent ion is true & correct of	ware that serving siz oup in Exhibit A. quarter (0.25) oz eq. & that a	Do <i>not</i> round up.	ounce portion	2.00			
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of creditable 3 Total arg arms of creditable 3 Total Areditable Amount must Total weight (per portion) of pro Total contribution of product (per y that the above informati	3 ain meal/flour and enriched mea be grain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.7502) roportion 2.00 oc equivalent ion is true & correct of as. I further certify that	ware that serving siz oup in Exhibit A. quarter (0.25) oz eq. & that a at non-credital	Do not round up. 5.31 De grains are not	ounce portion above 0.24 oz ec	2.00 of this product (r g. per portion. Pr	oducts with more that	n 0.24 oz	s.
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of credital 2 Standard grams of creditable 3 Total Creditable Amount must Total weight (per portion) of pro Total contribution of protout creditable Total weight (per portion) of pro Total contribution of protout creditable total weight (per portion) of protout total weight (per portion) of protout to	3 ain meal/flour and enriched mea be grain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.7502) roportion 2.00 oc equivalent ion is true & correct of as. I further certify that	ware that serving siz oup in Exhibit A. quarter (0.25) oz eq. & that a at non-credital	Do not round up. 5.31 De grains are not	ounce portion above 0.24 oz ec	2.00 of this product (r g. per portion. Pr	oducts with more that	n 0.24 oz	s.
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of creditable 3 Standard grams of creditable 3 Stotal Creditable Amount must Total weight (per portion) of pro Total contribution of product (per y that the above informati) ounce equivalent grain lent or 3.99 grams for Groups	3 ain meal/flour and enriched mea leg grain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.75co; r portion) 2.00 oz equivalent ion is true & correct ion is true & correct pups A-G or 6.99 gran	ware that serving siz oup in Exhibit A. quarter (0.25) oz eq. & that a at non-credital ms for Group	Do not round up. 5.31 Se grains are not H of non-credit	ounce portion above 0.24 oz ec able grains may	2.00 of this product (r J. per portion. Pr 7 not credit towar	oducts with more tha ods the grain requir	n 0.24 oz ements for school meal	s.
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of credital 2 Standard grams of creditable 3 Total Creditable Amount must Total weight (per portion) of pro total contribution of product total weight (per portion) of pro total weight (per portion) of pro total contribution of product total weight (per portion) of pro total weight (per portion) of pro to	3 ain meal/flour and enriched mea le grain in formula). Please be a rains from the corresponding of be rounded <i>down</i> to the nearest duct as purchased 50 g (1.75co) r portion) 2.00 oz equivalent ion is true & correct t as. I further certify the pups A-G or 6.99 gran ct Formulati	ware that serving siz oup in Exhibit A. quarter (0.25) oz eq. & that a at non-credital ms for Group	Do not round up. 5.31 Se grains are not H of non-credit	ounce portion above 0.24 oz ec able grains may	2.00 of this product (r J. per portion. Pr 7 not credit towar	oducts with more tha ods the grain requir	n 0.24 oz	s.
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of credital 2 Standard grams of creditable 3 Total Creditable Amount must Total average of the second Total contribution of protout of protout total weight (per portion) of protout Total contribution of protout of total weight (per portion) of protout Total contribution of protout of total weight (per portion) of protout Total weight (per portion) of protout total weight (per portion) of protout Total contribution of protout of total weight (per portion) of protout total weight (per portion) of protout total weight (per portion) of protout total weight (per portion) of protout of protout of protout of total weight (per portion) of protout of protout of protout of total weight (per portion) of protout of protout of protout of total weight (per portion) of protout of total weight (pe	3 ain meal/flour and enriched mea le grain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.7500; r portion) 2.00 oz equivalent ion is true & correct a ton is true & correct a s. I further certify tha pups A-G or 6.99 gran ct Formulati aponent	ware that serving siz oup in Exhibit A. quarter (0.25) oz eq. & that a at non-credital ms for Group on State	Do not round up. 5.31 De grains are not H of non-credit Cement (PH	ounce portion above 0.24 oz ec able grains may	2.00 of this product (r J. per portion. Pr 7 not credit towar	oducts with more tha ods the grain requir	n 0.24 oz ements for school meal	s.
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of credital 2 Standard grams of creditable 3 Total Creditable Amount must Total weight (per portion) of pro Total contribution of product (p that the above informati ounce equivalent grain ent or 3.99 grams for Groc Produce I. Vegetable Com Please fill out the chart be	3 ain meal/flour and enriched mea le grain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.7500; r portion) 2.00 oz equivalent ion is true & correct a ton is true & correct a s. I further certify tha pups A-G or 6.99 gran ct Formulati aponent	ware that serving siz oup in Exhibit A. quarter (0.25) oz eq. & that a at non-credital ms for Group on State	Do not round up. 5.31 De grains are not H of non-credit Cement (PH	ounce portion above 0.24 oz ec able grains may	2.00 of this product (r J. per portion. Pr 7 not credit towar	oducts with more tha ods the grain requir	n 0.24 oz ements for school meal	s.
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of credital 2 Standard grams of creditable g 3 Total Creditable Amount must Total weight (per portion) of pro Total contribution of product (p 7 that the above informati ounce equivalent grain ent or 3.99 grams for Grc Produce I. Vegetable Com Please fill out the chart be Description of	3 ain meal/flour and enriched mea e grain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.75co; r portion) 2.00 oz equivalent ion is true & correct. s. I further certify the pups A-G or 6.99 gran ct Formulati aponent slow to determine the crec	ware that serving siz oup in Exhibit A. & that a at non-credital ms for Group on State litable amount of	Do not round up. 5.31 De grains are not H of non-credit Coment (PH	ounce portion of above 0.24 oz et able grains may	2.00 of this product (r 4. per portion. Pr 7 not credit towar Ocumentin	oducts with more that ds the grain requir	n 0.24 oz ements for school meal es and Fruits	s.
Enriched flour Total Creditable Amount Creditable grains are whole-gr (Serving size) X (% of creditable 3 Standard grans of creditable 3 Standard grans of creditable 3 Standard grans of creditable attemption of product (p that the above informati ounce equivalent grain ounce equivalent grain ounce attemption of grade L Vegetable Com Please fill out the chart be Description of Creditable Ingredient	3 ain meal/flour and enriched mea le grain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.7500; r portion) 2.00 oz equivalent ion is true & correct a ton is true & correct a s. I further certify tha pups A-G or 6.99 gran ct Formulati aponent	ware that serving siz oup in Exhibit A. & that a at non-credital ms for Group on State litable amount of	Do not round up. 5.31 le grains are not H of non-credit: ement (PH f vegetables. Ounces per R:	ounce portion of above 0.24 oz ec able grains may FS) for D aw Portion of	2.00 of this product (r J. per portion. Pr 7 not credit towar	oducts with more tha ods the grain requir	n 0.24 oz ements for school meal es and Fruits Creditable Amount	s.
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of credital 2 Standard grams of creditable g 3 Total contribution of product (p y that the above informati ounce equivalent grain ounce equivalent grain ent or 3.99 grams for Grc Produce I. Vegetable Com Please fill out the chart be Description of	3 ain meal/flour and enriched mea e grain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.75co; r portion) 2.00 oz equivalent ion is true & correct. s. I further certify the pups A-G or 6.99 gran ct Formulati aponent slow to determine the crec	ware that serving siz oup in Exhibit A. & that a at non-credital ms for Group on State litable amount of	Do not round up. 5.31 De grains are not H of non-credit Coment (PH	ounce portion of above 0.24 oz ec able grains may FS) for D aw Portion of	2.00 of this product (r 4. per portion. Pr 7 not credit towar Ocumentin	oducts with more that adds the grain requir ag Vegetabl FBG Yield /	n 0.24 oz ements for school meal es and Fruits	s.
Enriched flour Total Creditable Amount * Creditable grains are wholege 1 (Serving size) X (8 of credital 2 Standard grams of creditable g 3 Total contribution of product (p y that the above informati ounce equivalent grain ent or 3.99 grams for Grc Produce I. Vegetable Com Please fill out the chart be Description of Creditable Ingredient per Food Buying Guide (FBG) Tomato, Canned Purce	3 ain meal/flour and enriched mea ole grain in formula). Please be rains from the corresponding for be rounded <i>down</i> to the nearest duct as purchased 50 g (1.75co) r portion) 2.00 or equivalent ison is true & correct as. I further certify tha ups A-G or 6.99 gran ct Formulati ponent clow to determine the crect Vegetable Sub	ware that serving is; oup in Exhibit A. quarter (0.25) oz eq. & that a at non-credital ms for Group on State ditable amount of orgroup	Do not round up. 5.31 De grains are not H of non-credit Creditables. Ounces per R: Creditable	ounce portion of above 0.24 oz ec able grains may FS) for D aw Portion of Ingredient	2.00 of this product (r 9. per portion. Pr 9 not credit towar Ocumentin Multiply	oducts with more that adds the grain requir ag Vegetabl FBG Yield / Purchase Unit	n 0.24 oz ements for school meal es and Fruits Creditable Amount (quarter cups)	s.
Enriched flour Total Creditable Amount Creditable grains are whole-gr 1 (Serving size) X (% of credital Standard grams of creditable 2 Storal Creditable Amount must Total weight (per portion) of pro Total contribution of product (per that the above information of a strength size) and the strength size of the strength size	3 ain meal/flour and enriched mea e grain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.75co; r portion) 2.00 oz equivalent ion is true & correct. s. I further certify the pups A-G or 6.99 gran ct Formulati aponent slow to determine the crec	ware that serving is; oup in Exhibit A. quarter (0.25) oz eq. & that a at non-credital ms for Group on State ditable amount of orgroup	Do not round up. 5.31 le grains are not H of non-credit: ement (PH f vegetables. Ounces per R:	ounce portion of above 0.24 oz ec able grains may FS) for D aw Portion of Ingredient	2.00 of this product (r 4. per portion. Pr 7 not credit towar Ocumentin	oducts with more that adds the grain requir ag Vegetabl FBG Yield /	n 0.24 oz ements for school meal es and Fruits Creditable Amount	s.
Enriched flour Total Creditable Amount Creditable grains are whole-gr (Serving size) X (% of credital Sundard grans of creditable grains are whole-gr (Serving size) X (% of credital Sundard grans of creditable Amount must total weight (per portion) of pro Total contribution of product (p that the above informati ounce equivalent grain ent or 3.99 grams for Grc U Vegetable Com Please fill out the chart be Description of Creditable Ingredient per Food Buying Guide (FBG) Tomato, Canned Puree 8% to 24% NTSS Tomato, Canned	3 ain meal/flour and enriched mea ole grain in formula). Please be rains from the corresponding for be rounded <i>down</i> to the nearest duct as purchased 50 g (1.75co) r portion) 2.00 or equivalent ison is true & correct as. I further certify tha ups A-G or 6.99 gran ct Formulati ponent clow to determine the crect Vegetable Sub	ware that serving iz; av oup in Exhibit A. quarter (0.25) oz eq. & that a at non-credital ms for Group on State litable amount of group	Do not round up. 5.31 De grains are not H of non-credit Creditables. Ounces per R: Creditable	ounce portion above 0.24 oz ec able grains may SS) for D aw Portion of Ingredient	2.00 of this product (r 9. per portion. Pr 7 not credit towar Ocumentin Multiply	oducts with more that adds the grain requir ag Vegetabl FBG Yield / Purchase Unit	n 0.24 oz ements for school meal es and Fruits Creditable Amount (quarter cups)	s.
Enriched flour Total Creditable Amount Creditable grains are whole-gr 1 (Serving size) X (% of credital 2 Sundard grans of creditable grains are whole-gr 3 Total veight (per portion) of pro Total contribution of product (p y that the above informati ounce equivalent grain ent or 3.99 grams for Gred I. Vegetable Com Please fill out the chart be Description of Creditable Ingredient per Food Buying Guide (FBG) Tomato, Canned 24%-28% NTSS	3 ain meal/flour and enriched mea esprain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 59 (1.75:00) r portion) 2.00 oz equivalent ion is true & correct 4 son is true & correct 4 son is true & correct 4 pups A-G or 6.99 gran ct Formulati ponent clow to determine the crect Vegetable Sub Red/Orang Red/Orang	ware that serving iz; av oup in Exhibit A. quarter (0.25) oz eq. & that a at non-credital ms for Group on State litable amount of group	Do not round up. 5.31 De grains are not H of non-credit ement (PF f vegetables. Ounces per R. Creditable 0.2:	ounce portion above 0.24 oz ec able grains may SS) for D aw Portion of Ingredient	2.00 of this product (r j. per portion. Pr y not credit towar ocumentin Multiply X	pducts with more that ds the grain requir ng Vegetabl FBG Yield / Purchase Unit 14.40/16	ements for school meal es and Fruits Creditable Amount (quarter cups) 0.2338 0.4482	s.
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of credital 2 Standard grams of creditable ga 3 Total Creditable Amount must Total weight (ep portion) of por Total contribution of product (p that the above informatic) ounce equivalent grain ent or 3.99 grams for Gred I. Vegetable Com Please fill out the chart be Description of Creditable Ingredient per Food Buying Guide (FBG) Tomato, Canned 24%-28% NTSS Total Creditable Vegeta	3 ain meal/flour and enriched mea be grain in formula). Please be a rains from the corresponding G be rounded down to the nearest duct as purchased 50 g (1.75:00) r portion) 2.00 or equivalent ion is true & correct is. I further certify the sups A-G or 6.99 gran ct Formulati sups A-G or 6.99 gra	ware that serving is; oup in Exhibit A. quarter (0.25) oz eq. & that a at non-credital ms for Group on State ditable amount of ogroup	Do not round up. 5.31 De grains are not H of non-credit ement (PH f vegetables. Ounces per R. Creditable 0.2: 0.2:	ounce portion above 0.24 oz ec able grains may SS) for D aw Portion of Ingredient	2.00 of this product (r j. per portion. Pr y not credit towar ocumentin Multiply X	pducts with more that ds the grain requir ng Vegetabl FBG Yield / Purchase Unit 14.40/16	ements for school meal es and Fruits Creditable Amount (quarter cups) 0.2338 0.4482 0.682	s.
Enriched flour Total Creditable Amount Creditable grains are whole-gr (Serving size) X(% of credital 2 Standard grams of creditable g 3 Total Creditable Amount my total contribution of product (p total contribution of p total contribution of product (p total contribution of p to	3 ain meal/flour and enriched mea legrain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.7500) r portion) 2.00 oz equivalent ion is true & correct of so, I further certify the pups A-G or 6.99 gran ct Formulati apponent clow to determine the cree Vegetable Sub Red/Orang Red/Orang ble Amount: are in quarter cups. See chart be credit on volume served	ware that serving iz; av oup in Exhibit A. quarter (0.25) oz eq. & that a at non-credital ms for Group On State ditable amount of group ge ge elow for quarter cup t	Do not round up. 5.31 De grains are not H of non-credit Cement (PF f vegetables. 0unces per R Creditable 0.2: 0.2: 0 cup conversions	ounce portion above 0.24 oz ec able grains may SS) for D aw Portion of Ingredient	2.00 of this product (r j. per portion. Pr y not credit towar ocumentin Multiply X	pducts with more that ds the grain requir ng Vegetabl FBG Yield / Purchase Unit 14.40/16	ements for school meal es and Fruits Creditable Amount (quarter cups) 0.2338 0.4482 0.682 Total Cups	s. 1/8 cup
Enriched flour Total Creditable Amount Creditable grains are whole-gr 1 (Serving size) X (% of credital Standard grans of creditable Amount must Total weight (per partion) of prot Total contribution of product (per y that the above informati ounce equivalent grain ent or 3.99 grams for Gre Regulation of Creditable Amount of Description of Creditable Ingredient per Food Buying Guide (FBG) Tomato, Canned Purce 8% to 24% NTSS Total Creditable Vegetable FBG calculations for vegetables Vegetables and vegetable press Vegetables and vegetable press Vegetables and vegetable press Vegetables and vegetable	3 ain meal/flour and enriched mea legrain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.7500; r portion) 2.00 oz equivalent ion is true & correct of as. I further certify tha pups A-G or 6.99 gran ct Formulati apponent elow to determine the creco Vegetable Sub Red/Orang Red/Orang ble Amount: are in quarter cups. See chart be credit on volume served getable is required to contribute	ware that serving siz oup in Exhibit A. quarter (0.25) oz eq. & that a at non-credital ms for Group On State litable amount of group ge ge elow for quarter cup t e towards the vegetab	Do not round up.	ounce portion of above 0.24 oz ec able grains may FS) for Do aw Portion of Ingredient 598 598	2.00 of this product (r q. per portion. Pr v not credit towar ocumentin Multiply X X X	pducts with more that ds the grain requir ng Vegetabl FBG Yield / Purchase Unit 14.40/16	ements for school meal es and Fruits Creditable Amount (quarter cups) 0.2338 0.4482 0.682	
Enriched flour Total Creditable Amount Creditable grains are whole-gr 1 (Serving size) X (% of credital Standard grams of creditable and the size of t	3 ain meal/flour and enriched mea ble grain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.75:00; r portion) 2.00 or equivalent ion is true & correct is. I further certify the upps A-G or 6.99 gran ct Formulati sponent slow to determine the crece Vegetable Sub Red/Orang ble Amount: are in quarter cups. See chart be credit on volume served egetable is required to contribute yb eme with any additional ar rany vegetable subgroup to measure to the subgroup on the subgroup to measure provident subgroup to measure to the with any additional ar rany vegetable subgroup to measure ble for the subgroup to measure	ware that serving is; available and an an and an	Do not round up. 5.31 De grains are not H of non-credit ement (PF vegetables. Ounces per R Creditable 0.2; 0.2; 0.cup conversions le component or a speci green, red/orange, and be additi	ounce portion above 0.24 oz ec able grains may 5S) for Do aw Portion of Ingredient 598 598	2.00 of this product (r g. per portion. Pr y not credit towar occumentin Multiply X X X	pducts with more that ds the grain requir ng Vegetabl FBG Yield / Purchase Unit 14.40/16 27.60/16	n 0.24 oz ements for school meal es and Fruits Creditable Amount (quarter cups) 0.2338 0.4482 0.682 Total Cups Red/Orange	
Enriched flour Total Creditable Amount Creditable grains are whole-gr (Gerving size) X (% of credital Standard grans of creditable grains are whole-gr attable Amount must Total weight (per portion) of pro Total contribution of product (per y that the above informati ounce equivalent grain ent or 3.99 grams for Gred Usegetable Com Please fill out the chart be Description of Creditable Ingredient per Food Buying Guide (FBG) Tomato, Canned Puree 8% to 24% NTSS Total Creditable Vegetable Vegetables and vegetable Vegetables Vegetables and vegetable Vegetables Vegetables and vegetable Vegetables Vegetables and vegetable Vegetables Vegetable Vegetables Vegeta	3 ain meal/flour and enriched mea legrain in formula). Please be arains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.75:00) r poriion) 2.00 oz equivalent ion is true & correct / so is is further certify the pups A-G or 6.99 gran ct Formulati apponent clow to determine the creco Vegetable Sub Red/Orang Ble Amount: are in quarter cups. See chart be credit on volume served egetable is required to contribute up be met with any additional an r any vegetable subgroup to mee vegetable subgroup to mee	ware that serving siz oup in Exhibit A. quarter (0.25) oz eq. & that a at non-credital ms for Group On Statte litable amount of group ge ge elow for quarter cup i convards the vegetab pounts from the dark, t the total weekly response	Do not round up. 5.31 The grains are not H of non-credit Comment (PF regetables. Ounces per Ri Creditable 0.22 0.22 0.22 0.22 0.22 0.22 0.22 0.	ounce portion of above 0.24 oz ec able grains may FS) for Do aw Portion of Ingredient 598 598	2.00 of this product (r j. per portion. Pr v not credit towar occumentia Multiply X X etable subgroups.	bducts with more that ds the grain requir ag Vegetabl FBG Yield / Purchase Unit 14.40/16 27.60/16	n 0.24 oz ements for school meal es and Fruits Creditable Amount (quarter cups) 0.2338 0.4482 0.682 Total Cups Red/Orange rds the vegetable	
Enriched flour Total Creditable Amount Creditable grains are whole-gr (Serving size) X (% of credital 2 Standard grans of creditable 2 Standard grans of creditable amount must Total weight (per portion) of pro Total contribution of product (per y that the above information of motion to the state of th	3 ain meal/flour and enriched mea leg grain in formula). Please be a rains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.7500; r portion) 2.00 oz equivalent ion is true & correct i so, is further certify tha pups A-G or 6.99 gran ct Formulati apponent elow to determine the creco Vegetable Sub Red/Orang Red/Orang ble Amount: are in quarter cups. See chart be credit on volume served egetable is required to contribut ay emer with any additional an r any vegetable scuedir as haft the volu component, but not a both in thin how legumes contribute towards	ware that serving siz oup in Exhibit A. quarter (0.25) oz eq. & that a at non-credital ms for Group On Statte litable amount of group ge ge elow for quarter cup 1 et towards the vegetab booms from the dark the total weekly req measured in school e same meal. The sch	Do not round up. 5.31 The grains are not H of non-credit Cement (PI vegetables. 0 unces per R. Creditable 0.2: 0 cup conversions le component or a speci green, red/orange, and b uirement for the additi meals (for example: 1 cu ood menu planner will d net and the meat alternar	ounce portion of above 0.24 oz ec able grains may FS) for Do aw Portion of Ingredient 598 598	2.00 of this product (r j. per portion. Pr r not credit towar occumentia Multiply X X x etable subgroups.	boducts with more that ds the grain requir ag Vegetabl FBG Yield / Purchase Unit 14.40/16 27.60/16	n 0.24 oz ements for school meal es and Fruits Creditable Amount (quarter cups) 0.2338 0.4482 0.682 Total Cups Red/Orange rds the vegetable	
Enriched flour Total Creditable Amount Creditable grains are whole-gr (Gerving size) X (% of credital 2 Sundard grams of creditable 3 Stand Creditable Amount must Total weight (per portion) of pro Total contribution of product (pt y that the above informati cource equivalent grain ent or 3.99 grams for Grc Procduce I. Vegetable Corre Please fill out the chart be Description of Creditable Ingredient per Food Buying Guide (FBG) Total Creditable Vegetable FBC calculations for vegetables FBC calculations	3 ain meal/flour and enriched mea legrain in formula). Please be arains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 59 (1.75:00) r portion) 2.00 oz equivalent ion is true & correct 4 sons is further certify the pups A-G or 6.99 gran ct Formulati sponent clow to determine the crect Vegetable Sub Red/Orang Red/Orang ble Amount: are in quarter cups. See chart be credit on volume served egetable is required to contribute y be met with any additional any additional any ar any vegetable subgroup to mee vegetables cupication as haff the volu component, but not a both in th how legumes contribute towards may be used to document hoot	ware that serving iz; and op in Exhibit A. quarter (0.25) oz eq. & that a at non-credital ms for Group On State ditable amount of bitable amount of group ge elow for quarter cup 1 e towards the vegetab e towards the vegetable compo geames contribute to seame meal. The sch the vegetable compo egames contribute to	Do not round up. 5.31 I grains are not H of non-credit Cement (PF vegetables. 0unces per R: Creditable 0.2: 0.2: 0.2: 0 cup conversions le component or a speci green, red/orange, and b uirement for the additi uirement for the additi uirement for the additi wards the meat alternat wards the meat alternat	ounce portion of above 0.24 oz ec able grains may SS) for Do aw Portion of Ingredient 598 598 598	2.00 of this product (r j. per portion. Pr r not credit towar occumentia Multiply X X ctable subgroups.	boducts with more that ds the grain requir ag Vegetabl FBG Yield / Purchase Unit 14.40/16 27.60/16	n 0.24 oz ements for school meal es and Fruits Creditable Amount (quarter cups) 0.2338 0.4482 0.682 Total Cups Red/Orange rshould	1/8 cup
Enriched flour Total Creditable Amount Creditable grains are whole-gr I (Serving size) X (% of credital 2 Standard grams of creditable 2 3 Total Corelitable Amount must Total weight (per portion) of pro Total contribution of product (per (that the above information) ounce equivalent grain ent or 3.99 grams for Gre Please fill out the chart be Description of Creditable Ingredient per Food Buying Guide (FBG) Tomato, Canned Puree 8 to 124% NTSS Total Caculations for vegetables Vegetables and vegetable purges At least V.eup of recognizable v The other vegetable subgroup m School food authorities may offe Please not that raw leady green component or the meat alternate provide documentation to show	3 ain meal/flour and enriched mea legrain in formula). Please be arains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 59 (1.75:00) r portion) 2.00 oz equivalent ion is true & correct 4 sons is further certify the pups A-G or 6.99 gran ct Formulati sponent clow to determine the crect Vegetable Sub Red/Orang Red/Orang ble Amount: are in quarter cups. See chart be credit on volume served egetable is required to contribute y be met with any additional any additional any ar any vegetable subgroup to mee vegetables cupication as haff the volu component, but not a both in th how legumes contribute towards may be used to document hoot	ware that serving iz; and op in Exhibit A. quarter (0.25) oz eq. & that a at non-credital ms for Group On State ditable amount of bitable amount of group ge elow for quarter cup 1 e towards the vegetab e towards the vegetable compo geames contribute to seame meal. The sch the vegetable compo egames contribute to	Do not round up. 5.31 Tegrains are not H of non-credit Cement (PF Creditables. 0unces per R Creditable 0.2: 0.2: 0 cup conversions be component or a spece green, red/orange, and be uirement for the additi meals (For example: 1 cu ool menu planner will d nent and the meat alternat 5.31	ounce portion of above 0.24 oz ec able grains may SS) for Do aw Portion of Ingredient 598 598 598	2.00 of this product (r j. per portion. Pr y not credit towar occumentin Multiply X X X etable subgroups. % cup dark green vegetat eigames into the school rt on the following page fo g of the above pr	boducts with more that ds the grain requir ag Vegetabl FBG Yield / Purchase Unit 14.40/16 27.60/16	n 0.24 oz ements for school meal es and Fruits Creditable Amount (quarter cups) 0.2338 0.4482 0.682 Total Cups Red/Orange rshould	
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of credital 2 Standard grans of creditable grains are whole-gr 3 Total contribution of product (pr total contribution of pr total contribution of product (pr total contribution of pr total	3 ain meal/flour and enriched mea legrain in formula). Please be arains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 59 (1.75:00) r portion) 2.00 oz equivalent ion is true & correct 4 sons is further certify the pups A-G or 6.99 gran ct Formulati sponent clow to determine the crect Vegetable Sub Red/Orang Red/Orang ble Amount: are in quarter cups. See chart be credit on volume served egetable is required to contribute y be met with any additional any additional any ar any vegetable subgroup to mee vegetables cupication as haff the volu component, but not a both in th how legumes contribute towards may be used to document hoot	ware that serving is; avant and serving is; avant avant (0.25) oz eq. ware (0.25) oz eq.	Do not round up. 5.31 Defendence of the second sec	ounce portion of above 0.24 oz ec able grains may SS) for Do aw Portion of Ingredient 598 598 598 598	2.00 of this product (r j. per portion. Pr r not credit towar occumentia Multiply X X stable subgroups. St Cup dark green vegeta c legumes into the school rt on the following page fo g of the above pr revisors* of equivalent meat alterna	boducts with more that ds the grain requir ag Vegetabl FBG Yield / Purchase Unit 14.40/16 27.60/16 ble. Legumes may credit towa neal. However, a manufacture r conversion factors boduct contains	n 0.24 oz ements for school meal es and Fruits Creditable Amount (quarter cups) 0.2338 0.4482 0.682 Total Cups Red/Orange rshould	1/8 cup
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of credital 2 Standard grans of creditable g 3 Total Creditable Amount must Total weight (per porion) of pro Total contribution of product (p that the above informati ounce equivalent grain ent or 3.99 grams for Gro Please fill out the chart be Please fill out the chart be Description of Creditable Ingredient per Food Buying Guide (FBG) Tomato, Canned 24%-28% NTSS Total Creditable Vegetable FBG calculations for vegetables Vegetables and vegetable purces At least ½ cup of preognizable v The other vegetable subgroup m School food authorities may offe Please net that raw leafy green component or the meat alternate provide documentation to show The PFS for meat/meat alternate	3 ain meal/flour and enriched mea legrain in formula). Please be arains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 59 (1.75:00) r portion) 2.00 oz equivalent ion is true & correct 4 sons is further certify the pups A-G or 6.99 gran ct Formulati sponent clow to determine the crect Vegetable Sub Red/Orang Red/Orang ble Amount: are in quarter cups. See chart be credit on volume served egetable is required to contribute y be met with any additional any additional any ar any vegetable subgroup to mee vegetables cupication as haff the volu component, but not a both in th how legumes contribute towards may be used to document hoot	ware that serving is; avant and serving is; avant avant (0.25) oz eq. ware (0.25) oz eq.	Do not round up. 5.31 Defendence of the second sec	ounce portion of above 0.24 oz ec able grains may SS) for Do aw Portion of Ingredient 598 598 598 598	2.00 of this product (r j. per portion. Pr r not credit towar occumentia Multiply X X etable subgroups.	boducts with more that ds the grain requir ag Vegetabl FBG Yield / Purchase Unit 14.40/16 27.60/16 ble. Legumes may credit towa neal. However, a manufacture r conversion factors boduct contains	n 0.24 oz ements for school meal es and Fruits Creditable Amount (quarter cups) 0.2338 0.4482 0.682 Total Cups Red/Orange rshould	1/8 cup
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of credital 2 Standard grans of creditable grains are whole-gr 3 Total Creditable Amount must Total weight (per portion) of pro Total contribution of product (pr that the above informati ounce equivalent grain ent or 3.99 grams for Grc Produce 1. Vegetable Comp Please fill out the chart be Description of Creditable Ingredient per Food Buying Guide (FBG) Tomato, Canned Puree 8% to 24% NTSS Total Creditable Vegetable Vegetables and vegetables Vegetables and vegetables Vegetables and vegetable purces A least W cup of recognizable v The other vegetable subgroup m School food authorities may offe Please net that raw leady green component or the meat alternate y the above information i	3 ain meal/flour and enriched mea legrain in formula). Please be arains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.75:00). To portion) 2.00 oz equivalent ion is true & correct 4 and the corrective of the poper of the corrective of the corrective vegetable scale is required to contribute two legents occurribute to wards may be used to document how 1 is the vegetable scale as half the volu	ware that serving is a oup in Exhibit A. quarter (0.25) oz eq. & that a at non-credital ms for Group On State Itiable amount of group ge ge elow for quarter cup t e towards the vegetab counts from the dark the total weekly reg mes erved in school is ame meal. The sch the total weekly comp gegumes contribute to d that a 0.5 Qua	Do not round up. 5.31 The grains are not H of non-credit Cement (PI vegetables. 0 unces per R. Creditable 0.2: 0.2: 0.2: 0 cup conversions le component or a speci green, red/orange, and b uirement for the additi meals (for example: 1 cu colon menu planner will d uirement for the additi meals (for example: 1 cu colon menu planner will d uiremeals (for example: 1 cu colon menu planner will d uiremeals (for example: 1 cu colon menu planner will d uiremeals (for example: 1 cu colon menu planner will d uiremeals (for example: 1 cu colon menu planner will d uiremeals (for example: 1 cu colon menu planner will d uiremeals (for example: 1 cu colon example: 1 cu colon menu planner will d uiremeals (for example: 1 cu colon example: 1 cu colon menu planner will d uiremeals (for example: 1 cu colon e	ounce portion of above 0.24 oz ec able grains may SS) for Do aw Portion of Ingredient 598 598 598 598	2.00 of this product (r j. per portion. Pr r not credit towar occumentia Multiply X X stable subgroups. St Cup dark green vegeta c legumes into the school rt on the following page fo g of the above pr revisors* of equivalent meat alterna	boducts with more that ds the grain requir ag Vegetabl FBG Yield / Purchase Unit 14.40/16 27.60/16 ble. Legumes may credit towa neal. However, a manufacture r conversion factors boduct contains	n 0.24 oz ements for school meal es and Fruits Creditable Amount (quarter cups) 0.2338 0.4482 0.682 Total Cups Red/Orange rshould	1/8 cup
Enriched flour Total Creditable Amount Creditable grains are whole-gr it (serving size) X (% of credital 2 Standard grams of creditable 3 3 Total contribution of productly of pro Total contribution of productly of pro Total contribution of product (per portion) of pro Creditable Amount must Total weight (per portion) of pro Creditable Amount must Description of Creditable Ingredient per Food Buying Guide (FBG) Tomato, Canned Puree 8% to 24% NTSS Total Cancelitable Vegetable ProCatculators for vegetables Vegetables and vegetables Vegetables and vegetables Vegetables and vegetables Vegetables and vegetable purces At least Y exp of congriszible v The other vegetable subgroup m School food authorities may offe Please note that raw leady green component or the meat alternate provide documentation to show The PFS for meat/meat alternate Signature: Guevy	3 ain meal/flour and enriched mea legrain in formula). Please be arains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.75co) r portion) 2.00 oz equivalent ion is true & correct f boups A-G or 6.99 gran ct Formulati apponent clow to determine the cree Vegetable Sub Red/Orang Red/Orang ble Amount: ar in quarter cups. See chart be credit on volume served getable is required to contribut to wards ar un y vegetable subgroup to mee vegetable staff to volu ocomponent, but not a both in the how legumes contribute towards may be used to document how I s true and correct an <i>ex A. Sarandes</i>	ware that serving is a oup in Exhibit A. quarter (0.25) or eq. & that a at non-credital ms for Group On State Itiable amount of group ge ge elow for quarter cup I e towards the vegetab sounts from the dark. the total weekly req mes served in school e same meal. The sch e the vegetable compo gegues contribute to d that a 0.5 Qua 1.0 Quar Titl	Do not round up. 5.31 The grains are not H of non-credit Cement (PI f vegetables. Ounces per R Creditable 0.2; 0.2; 0.2; 0.2; 0.2; 0.2; 0.2; 0.2	ounce portion of above 0.24 oz ec able grains may FS) for Do aw Portion of Ingredient 598 598 598 fife vegetable subgroup praw spinach credits a component. Source serving arter Cup to Cup Com able/fruit or 0.5 ounces able/fruit or 0.5 ounces	2.00 of this product (r j. per portion. Pr r not credit towar occumentia Multiply X X stable subgroups. St Cup dark green vegeta c legumes into the school rt on the following page fo g of the above pr revisors* of equivalent meat alterna	boducts with more that ds the grain requir ag Vegetabl FBG Yield / Purchase Unit 14.40/16 27.60/16 27.60/16 ete. Legumes may credit towa neal. However, a manufacture or conversion factors boduct contains	n 0.24 oz ements for school meal es and Fruits Creditable Amount (quarter cups) 0.2338 0.4482 0.682 Total Cups Red/Orange rds the vegetable 1/8cup(s) red.	1/8 cup /orange vege
Enriched flour Total Creditable Amount * Creditable grains are whole-gr 1 (Serving size) X (% of credital 2 Standard grams of creditable grains are whole-gr 3 Total contribution of pro trad weight (per portion) of pro trad weight (per portion) of pro trad contribution of product (pr that the above informati ounce equivalent grain ent or 3.99 grams for Grc Produce 1. Vegetable Comp Please fill out the chart be Description of Creditable Ingredient per Food Buying Guide (FBG) Tomato, Canned Puree 8% to 24% NTSS Total Creditable Vegetable Vegetables and vegetables Vegetables and vegetable Vegetables and vegetable purces Al test V eup of recognizable v The other vegetable subgroup m School food authorities may offe Please not that raw leafy green component or the meat alternate provide documentation to show: The PFS for meat/meat alternate y the above information i	3 ain meal/flour and enriched mea legrain in formula). Please be arains from the corresponding Gr be rounded <i>down</i> to the nearest duct as purchased 50 g (1.75co) r portion) 2.00 oz equivalent ion is true & correct f boups A-G or 6.99 gran ct Formulati apponent clow to determine the cree Vegetable Sub Red/Orang Red/Orang ble Amount: ar in quarter cups. See chart be credit on volume served getable is required to contribut to wards ar any vegetable scuelt on to mea vegetable scuedt as half the volu component, but not a both in the how legunes contribut towards may be used to document how I s true and correct an ar any segetable scuedt as half the volu	ware that serving is a oup in Exhibit A. quarter (0.25) or eq. & that a at non-credital ms for Group On State Itiable amount of group ge ge elow for quarter cup I e towards the vegetab sounts from the dark. the total weekly req mes served in school e same meal. The sch e the vegetable compo gegues contribute to d that a 0.5 Qua 1.0 Quar Titl	Do not round up. 5.31 The grains are not H of non-credit Cement (PI vegetables. 0 unces per R. Creditable 0.2: 0.2: 0.2: 0 cup conversions le component or a speci green, red/orange, and b uirement for the additi meals (for example: 1 cu colon menu planner will d uirement for the additi meals (for example: 1 cu colon menu planner will d uiremeals (for example: 1 cu colon menu planner will d uiremeals (for example: 1 cu colon menu planner will d uiremeals (for example: 1 cu colon menu planner will d uiremeals (for example: 1 cu colon menu planner will d uiremeals (for example: 1 cu colon menu planner will d uiremeals (for example: 1 cu colon example: 1 cu colon menu planner will d uiremeals (for example: 1 cu colon example: 1 cu colon menu planner will d uiremeals (for example: 1 cu colon e	ounce portion of above 0.24 oz ec able grains may FS) for Do aw Portion of Ingredient 598 598 598 fife vegetable subgroup praw spinach credits a component. Source serving arter Cup to Cup Com able/fruit or 0.5 ounces able/fruit or 0.5 ounces	2.00 of this product (r j. per portion. Pr r not credit towar occumentia Multiply X X stable subgroups. St Cup dark green vegeta c legumes into the school rt on the following page fo g of the above pr revisors* of equivalent meat alterna	boducts with more that ds the grain requir ag Vegetabl FBG Yield / Purchase Unit 14.40/16 27.60/16 ble. Legumes may credit towa neal. However, a manufacture r conversion factors boduct contains	n 0.24 oz ements for school meal es and Fruits Creditable Amount (quarter cups) 0.2338 0.4482 0.682 Total Cups Red/Orange rds the vegetable 1/8cup(s) red.	1/8 cup /orange vege

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



18156

Manufactured by: Alpha Foods Co. Waller, TX 77484