

Alpha Supreme 16" Whole Grain Pepperoni Pizza, Par-Baked Crust

Code No: AS164W

Brand Name: Alpha Supreme
Manufacturer: Alpha Foods Co.
Code: AS164W
Description: 16" Whole Grain Pepperoni Pizza, Par-Baked Crust
Pack / Size: 72/ 5.93 oz

PRODUCT DESCRIPTION:

The Alpha Supreme Heat and Serve 16" Whole Grain Pepperoni Pizza, made with slightly par-baked, whole grain pizzeria style crust, loaded with flavorful 100% Real Mozzarella Cheese, Sliced Pepperoni and Alpha's original signature Italian flavored pizza sauce made with *California vine ripened tomatoes*. Always made with superior quality ingredients that are unmatched in the industry.



MENU INNOVATIONS:

- Staff Friendly – Just Heat and Serve - Great for all grade levels.
- The Alpha Supreme 16" WG Pepperoni Pizza on raised edge whole grain pizzeria style crust is a winner with students and a great daily menu choice.
- No certified artificial colors, no artificial flavors, no MSG, no high fructose corn syrup, no trans fats.

HARD BID SPECIFICATIONS:

Alpha Supreme Whole Grain Pepperoni Pizza, 16", 64% WG, Whole Grain Rich. (Based on 8 slices/pizza). 2.5 oz equivalent grain per serving. White Whole Wheat Flour is 1st ingredient. Fully topped 16" pepperoni pizza, made with 100% real Mozzarella Cheese, from USDA WBSM Material # 110244 Mozzarella, 64% whole grain raised edge, pizzeria style crust, sliced pepperoni, and authentic Italian seasoned pizza sauce. 1-8 cut, 5.93 oz serving provides 2 oz M/MA, 2.5 oz eq. Grain, 1/8 c. red/orange veg.
Approved Brand: Alpha Supreme #AS164W

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1-8 piece cut portion, 5.93 ounce of AS164W provides: 2 oz M/MA, 2.5 oz equivalent Grains and 1/8 cup red/orange vegetables.

INGREDIENTS:

CRUST: Flour Blend [white whole wheat flour, enriched wheat flour (wheat flour, malted barley flour, ascorbic acid [dough conditioner], niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)], Water, Soybean Oil, Yeast, Sugar, Wheat Gluten, contains less than 2% of the following: Nonfat Dry Milk, Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Salt, Calcium Propionate (to preserve freshness). **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. **PEPPERONI:** Pork, Beef, Salt, Spices, Dextrose, Seasoning (oleoresin of paprika, natural spice extractives, BHA, BHT, citric acid), Lactic Acid Starter Culture, Sodium Nitrite.

BUY AMERICAN PROVISION: Product #: AS164W

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# 00833026005144
Storage Class:	Frozen
Gross Weight Lbs:	29.14
Net Weight Lbs:	26.72
Cube:	1.56
Case Dimensions:	17.25 x 16.5 x 9.5
Portions / Size:	72 / 5.93 oz
Cases per Pallet:	42
TI/Hi:	6 x 7
Type of Date:	manufacture
Format Date:	Julian Yr/day
Shelf Life:	6 months frozen
Lead Time:	3 weeks from receipt of order

Nutrition Facts

8 servings per container	
Serving size 1 slice 5.93 oz (168g)	
Amount Per Serving	
Calories	420
% Daily Value*	
Total Fat 19g	24%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 750mg	33%
Total Carbohydrate 39g	14%
Dietary Fiber 4g	14%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 23g	46%
Vitamin D 0.2mcg	0%
Calcium 470mg	35%
Iron 3mg	15%
Potassium 180mg	4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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 halfway 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.



19802 G. H. Circle Waller, TX 77484
(936) 372-5858 (800) 733-3535 (936) 372-1341 fax

Alpha Supreme 16" Whole Grain Pepperoni Pizza, Par-Baked Crust

Code No: AS164W

Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 9ct/16" Pizzas/ 72 serv/ 5.93 oz (8 sl/pizza)

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	1.75	X	16/16	1.75
Pork, Ground	0.285	X	0.70	0.1995
Beef, Ground	0.07125	X	0.74	0.0527
A. Total Creditable Amount				2.0022

*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:

5.93 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 5.93 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 X No

(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 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) 2 B	Creditable Amount A ÷ B
Whole wheat flour	27.52	16	1.72
Enriched flour	15.48	16	0.9675
			2.6875
Total Creditable Amount 3			2.50

* 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.

3Total 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 5.93 ounce portion of this product (ready for serving) provides2.50 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	0.2598	X	14.40/16	0.2338
Tomato, Canned 24%-28% NTSS	Red/Orange	0.2598	X	27.60/16	0.4482

Total Creditable Vegetable Amount:

0.682

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.

I certify the above information is true and correct and that a 5.93 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. SarandosTitle: CEOPrinted Name: George A. SarandosDate: 7/1/2022

19802 G. H. Circle Waller, TX 77484

(936) 372-5858 (800) 733-3535 (936) 372-1341 fax

ALPHA SUPREME®
Superior Quality Pizza
16" WHOLE GRAIN
PEPPERONI PIZZA

AS164W

KEEP FROZEN

9/47.50 oz. Pizzas

Net Wt. 26.72 lbs.

22186



00833026005144

ALPHA SUPREME®
Superior Quality Pizza
16" WHOLE GRAIN PEPPERONI PIZZA

Calcium Propionate added to retard spoilage of crust

INGREDIENTS: CRUST: Flour Blend [white whole wheat flour, enriched wheat flour (wheat flour, malted barley flour, ascorbic acid [dough conditioner], niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)], Water, Soybean Oil, Yeast, Sugar, Wheat Gluten, contains less than 2% of the following: Nonfat Dry Milk, Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Salt, Calcium Propionate (to preserve freshness), 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. PEPPERONI: Pork, Beef, Salt, Spices, Dextrose, Seasoning (oleoresin of paprika, natural spice extractives, BHA, BHT, citric acid), Lactic Acid Starter Culture, Sodium Nitrite. **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.

AS164W

9/47.50 oz. Pizzas

Net Wt. 26.72 lbs.

INSTITUTIONAL USE ONLY

KEEP FROZEN



00833026005144

Manufactured by: Alpha Foods Co. Waller, TX 77484

22186

