#### Alpha Supreme Pre-Sliced (10 sl) 16" Whole Grain Pepperoni Pizza, 90 serv/case

Code No:AS164W-10-SL

Brand Name: Manufacturer: Code: Description: Pack / Size: Alpha Supreme Alpha Foods Co. AS164W-10-SL Pre-Sliced (10 sl) 16" WG Pepperoni Pizza, Par-Baked Crust 90/ 5.49 oz

#### **PRODUCT DESCRIPTION:**

The Alpha Supreme Pre-Sliced Heat and Serve 16" Whole Grain Pepperoni Pizza is formulated to yield 10 servings per pizza. This Pre-Sliced user friendly, heat and serve 16" pepperoni pizza is made with delicious 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:**

- 10 Slices per Pizza Staff Friendly Just Heat and Serve Great for all grade levels.
- The Alpha Supreme Pre-Sliced 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 Pre-Sliced Whole Grain Pepperoni Pizza, 16", (10 slice) 64% WG, Whole Grain Rich. (Pre-Sliced into 10 slices/pizza). 2 oz equivalent grain per serving. White Whole Wheat Flour is 1st ingredient. Fully topped pre-sliced 16" pepperoni pizza, made with 100% real Mozzarella Cheese, from USDA WBSCM Material # 110244 Mozzarella, 64% whole grain raised edge, pizzeria style crust, sliced pepperoni and authentic Italian seasoned pizza sauce. 1-10 cut provides 2 oz M/MA, 2 oz eq Grain, 1/8 c. red/orange veg.

Approved Brand: Alpha Supreme #AS164W-10-SL

#### **CHILD NUTRITION MEAL PATTERN CONTIBUTION**

1-10 piece cut portion, 5.49 ounce, AS164W-10-SL provides: 2 oz M/MA, 2 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-10-SL

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.

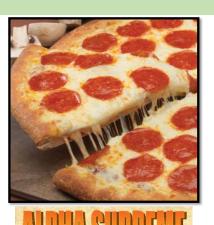
## ALLERGENS: CONTAINS: MILK, WHEAT, SOY BIOENGINEERED FOOD: NO

SHIPPING DATA:	
UPC:	UPC# 00833026005823
Storage Class:	Frozen
Gross Weight Lbs:	33.79
Net Weight Lbs:	30.85
Cube:	1.81
Case Dimensions:	17.25 x 16.5 x 11
Portions / Size:	90/ 5.49 oz
Cases per Pallet:	36
TI/HI:	6 x 6
Type of Date:	manufacture
Format Date:	Julian Yr/day
Shelf Life:	6 months frozen
Lead Time:	3 weeks from receipt of order

#### **BAKING AND HANDLING INSTRUCTIONS:**

Remove and discard all plastic overwrap. Remove pizza from serving board. DO NOT place serving board in oven. For best results, COMPLETELY THAW THE PIZZA before baking by placing pizza on a parchment lined baking tray or parchment covered pizza screen. Allow 1 hour 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. <u>Thawed Pizza</u>: 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. For lood safety and quality, cook to an internal temperature of 165°F prior to serving. Oven temperatures and cook times may vary.





Nutr Serving Siz Servings P	e 1 slic	e (1	55g)	icis
Amount Pe	er Servin	g		
Calories	370 C	alorie	s fron	n Fat 160
<i>a</i>			% D	aily Value
Total Fat 1	8g			27%
Saturated	Fat 8g			38 %
Trans Fa	t Og		_	
Cholester	al 35mg			12%
Sodium 6	30mg			28 %
Total Carb	ohydrate	33	g	11%
Dietary F	iber 3g		-	12%
Sugars 3	9			A00011104
Protein 21	9			43 %
Vitamin A	10%	• 1	/itamir	n C 10%
Calcium 45	%	• h	on 10	)%
* Percent Da calorie diet or lower de	Your dail	y valu n you	es may r calori	y be higher e needs.
Total Fat	Less tha		5g	80g
Sat Fat Cholesterol	Less tha		Og	25g 300mg
Sodium	Less tha			g 2,400mg
Total Carboh			00g	375g
Dietary Fit			5g	30g

### Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 9ct/16" Pizzas/ 90 serv/ 5.49 oz

Ieat Alternate	o determine the creditable amoun	t of Meat/Meat Alter	mate	,	I.			
Description of Creditable Ingredients per Food Buying	Ounces per Raw Portion of Creditable	Multiply	Food Buying Guide Yield	Creditable Amount*				
Guide	Ingredient 1.80	v	16/16	1.80				
Cheese, Mozzarella Pork, Ground	0.228	X X	0.70	0.1596				
Beef, Ground	0.057	Х	0.74	0.04218				
A. Total Creditable				2.00178				
*Creditable Amount-Multiply of nate Protein Prod	ounces per raw portion of creditab luct (APP)	le ingredient by the	Food Buying Guide yield	ι.				
	ease fill out the chart below to det	ermine the creditable	e amount of APP. If APP	is used, you must provi	de documentation as descr	ibed in Attachment A for each	1 APP used.	
Description of APP, manufacture's name,	Ounces Dry APP Per	Multiply	% of Protein AS-	Divide by 18**	Creditable			
and code number	Portion		Is*		Amount APP***			
B. Total Creditable Ame	ount (1)			<u>ı                                    </u>				
C. Total Creditable Ame	ount (A+B rounded down		()		2.00			
**18 is the percent of protein w								
	equals ounces of Dry APP multipl ust be rounded down to the neare				ot round up. If you are or	diting both M/MA and APD	you do not need to round down	
in box A until after you have a	lded the creditable APP amount f	rom box B.		-	ios rouna up. 11 you are ci	coming oom wowiA and APP,	you do not need to round down	
	roduct as purchased:		5.49					
	ount cannot count for more than t		roduct)	-				
nt meat/meat altern	tion is true & correct ate when prepared a	ex unat a coording to a	5.49 directions. I furt	ounce serving ther certify that	of the above pro t any APP used	duct (ready for ser in this product con	rving) contains forms to Food and N	2.00 utrition
gulations (7CFR Par	rts 210, 220, 225 or 2	26. Appendix	x A) as demonst	rated by the at	tached supplier	documentation.		
Formulation	Statement for	Docume	enting Grai	ins in Scho	ol Meals R	equired Beg	inning SY 201	3-201
			ing Standards Ba			- 0	8	
	meet the Whole Gra	in-Rich Crit	eria:	Yes	X		_	
(Refer to SP 30-2012 Grain Re	equirements for the National Scho	ol Lunch Program	and School Breakfast Pro	ogram. )		-	w grome.	
	t contain non-credita oz equivalent or 3.99 grams for		Yes grams for Group H of no				ny grams:	-
Description of Creditable Grain	Grams of Creditable G per Portion	) the Product	t Belongs: Gram Standard	B d of Creditable z equivalent	lard of 28 grams creditab Creditable Amount	e grun per oz eg, ana Group	I is reported by volume or weight	.)
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# ALPHA SUPREME®

Superior Quality Pizza PRE-SLICED 16" WHOLE GRAIN PEPPERONI PIZZA

AS164W-10-SL

KEEP FROZEN 9/54.85 oz. Pizzas Net Wt. 30.85 lbs. 22186

00833026005823

# ALPHA SUPREME Superior Quality Pizza PRE-SLICED 16" WHOLE GRAIN PEPPERONI PIZZA

Calcium Propionate added to retard spoilage of crust

NGREDIENTS: 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 (pasterrized part-skim milk, cheese cultures, salt, enzymes). SAUCE: Tomatoea 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 (presion of paprika, natural spice extractives, BHA, BHT, citric acid), Łactic Acid Starter Culture, Sodium Nitrite. CONTAINS: MILK, WHEAT and SOY.

BAKING INSTRUCTIONS: Remove and discard all plastic overwrap. Remove pizza from serving board. DC NOT place serving board in oven. For best results, COMPLETELY THAW THE PIZZA before baking by placing pizza on a parchment lined baking tray or parchment covered pizza screen. Allow 1 hour for thawing. Keep pizza scovered 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. 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. Oven temperatures and cook times may vary.

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

INSTITUTIONAL USE ONLY

**KEEP FROZEN** 

AS164W-10-SL

9/54.85 oz. Pizzas

Net Wt. 30.85 lbs.

22186



Manufactured by: Alpha Foods Co. Waller, TX 77484