

# Alpha Supreme 5" 51% WG Deep Dish All Beef Pepperoni Pizza "The Selfie Pizza"

Code No: AS54BW

**Brand Name:** Alpha Supreme - The Selfie Pizza  
**Manufacturer:** Alpha Foods Co.  
**Code:** AS54BW  
**Description:** 5" Whole Grain Personal Pan Style Deep Dish All Beef Pepperoni  
**Pack / Size:** 60/5.90 oz Pizza, 100% Mozzarella Cheese

### PRODUCT DESCRIPTION:

"The Selfie Pizza", our popular and on-trend, hand-held 5" personal pan style deep dish whole grain All Beef Pepperoni pizza. Personal pan style deep dish pizza crust loaded with 100% Real Mozzarella Cheese, sliced coin size All Beef Pepperoni and signature, Italian inspired pizza sauce. The 100% Real Mozzarella Cheese contributes to ALL of the meat/meat alternate component. Unlike some other brands, The Selfie Pizza does NOT contain alternate protein product as the M/MA.



### MENU INNOVATIONS:

- Pork-free pepperoni pizza for your menus.
- On-trend and on demand. Take a selfie with The Selfie Pizza.
- Serve in elementary and secondary schools
- Social media pizza that students can identify with!

### HARD BID SPECIFICATIONS:

THE SELFIE PIZZA, Alpha Supreme 51% Whole Grain Personal Pan Style Deep Dish All Beef Pepperoni Pizza, Whole Grain Rich. Whole Wheat Flour is 1st ingredient. Fully topped personal pan style deep dish All Beef Pepperoni SELFIE PIZZA, made with 100% real Mozzarella Cheese, from USDA WBCSM Material # 110244 Mozzarella, (Does NOT contain Lite Mozzarella or Substitute Cheese. Does not contain Alternate Protein Product as a M/MA), Sliced All Beef Pepperoni, 51% whole grain personal pan style deep dish crust and authentic Italian seasoned pizza sauce. Each pizza shall be a minimum weight of 5.90 oz and offer a minimum of 23 g Protein and a minimum of 390 Calories per serving. Each must provide 2 oz M/MA, 2.5 oz eq Grain, 1/8 c. red/orange veg. Approved Brand: Alpha Supreme #AS54BW

### CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1 each, 5.90 ounce, Alpha Supreme-The Selfie Pizza, 5" Whole Grain Deep Dish All Beef Pepperoni Pizza, AS54BW provides: 2 oz equivalent M/MA, 2.5 oz equivalent Grains and 1/8 cup red/orange Vegetable.

### INGREDIENTS:

INGREDIENTS: CRUST: Enriched Wheat Flour (Whole Wheat Flour, Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Tricalcium Phosphate, Folic Acid), Water, Yeast, Salt, Soybean Oil, Sugar, Ascorbic Acid, Baking Soda, Citric Acid, Enzymes. CHEESE: Low Moisture Part-Skim Mozzarella Cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes). 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. BEEF PEPPERONI: Beef, Salt, Water, Spices, Dextrose, Lactic Acid Starter Culture, Oleoresin of Paprika, Dehydrated Garlic, Sodium Nitrite, TBHQ, BHT, Citric Acid.

**ALLERGENS:** CONTAINS: MILK, WHEAT, SOY

**BIOENGINEERED FOOD:** NO

### SHIPPING DATA:

<b>UPC:</b>	UPC# 00833026004420
<b>Storage Class:</b>	Frozen
<b>Gross Weight Lbs:</b>	23.40
<b>Net Weight Lbs:</b>	22.13
<b>Cube:</b>	0.857
<b>Case Dimensions:</b>	26.125 x 7.56 x 7.5
<b>Portions / Size:</b>	60/5.90 oz
<b>Cases per Pallet:</b>	54
<b>TI/HI:</b>	6 x 9
<b>Type of Date:</b>	manufacture
<b>Format Date:</b>	Julian Yr/day
<b>Shelf Life:</b>	6 months frozen
<b>Lead Time:</b>	3 weeks from receipt of order

### Nutrition Facts

60 servings per container	
<b>Serving size</b>	<b>1 pizza (167g)</b>
<b>Amount Per Serving</b>	<b>400</b>
<b>Calories</b>	
% Daily Value*	
<b>Total Fat</b> 17g	<b>22%</b>
Saturated Fat 7g	<b>35%</b>
Trans Fat 0g	
<b>Cholesterol</b> 40mg	<b>13%</b>
<b>Sodium</b> 670mg	<b>29%</b>
<b>Total Carbohydrate</b> 38g	<b>14%</b>
Dietary Fiber 3g	<b>11%</b>
Total Sugars 2g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 23g	<b>46%</b>
Vitamin D 0.2mcg	<b>0%</b>
Calcium 500mg	<b>40%</b>
Iron 2mg	<b>10%</b>
Potassium 160mg	<b>4%</b>

\*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, place pizzas on parchment lined sheet pans and allow to fully thaw before baking. Keep covered while thawing.

#### Thawed Pizza:

- Convection Oven 325°F - 6 to 8 minutes (Rotate the pizzas half way through the bake time)
- Conveyor Oven 400°F - 415°F - 5 min 10 seconds

#### Frozen Pizza: Convection Oven 325°F - 11 to 13 minutes

The pizza is baked when the cheese is melted. For food safety and quality cook to an internal temperature of 165°F prior to serving. Oven temperatures and cook times may vary.



Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 60 ct /5.90 oz

**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	2.00	X	16/16	2.00
<b>A. Total Creditable Amount</b>				<b>2.00</b>

\*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>B. Total Creditable Amount (1)</b>					
<b>C. Total Creditable Amount (A+B rounded down to nearest 1/4 oz)</b>					<b>2.00</b>

\*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: 5.90 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 5.90 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	Gram Standard of Creditable Grain per oz equivalent		Creditable Amount A ÷ B
		(16g or 28g) 2	B	
Whole wheat flour	24.39	16	1.52	
Enriched flour	19.37	16	1.21	
				2.7300
<b>Total Creditable Amount 3</b>				<b>2.50</b>

\* 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 5.90 ounce portion of this product (ready for serving) provides 2.50 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	0.297 oz	X	14.40/16	0.2673
Tomato, Canned 24%-28% NTSS	Red/Orange	0.297 oz	X	27.60/16	0.5123
<b>Total Creditable Vegetable Amount:</b>					<b>0.7796</b>

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.

<b>Total Cups Red/Orange</b>	<b>1/8 cup</b>
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I certify the above information is true and correct and that a 5.90 ounce serving of the above product contains 1/8 cup(s) red/orange vegetables.

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. Sarandos

Title: CEO

Printed Name: George A. Sarandos

Effective: 4/25/2023



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**ALPHA SUPREME®**  
Superior Quality Pizza

**5" WHOLE GRAIN DEEP DISH  
ALL BEEF PEPPERONI PIZZA  
THE SELFIE PIZZA**

**AS54BW**

**KEEP FROZEN**

**60/5.90 oz. Pizzas  
Net Wt. 22.13 lbs.**

**23137**



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**ALPHA SUPREME®**  
Superior Quality Pizza

**5" WHOLE GRAIN DEEP DISH ALL BEEF PEPPERONI PIZZA  
THE SELFIE PIZZA**

**INGREDIENTS:** CRUST: Enriched Wheat Flour (Whole Wheat Flour, Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Tricalcium Phosphate, Folic Acid), Water, Yeast, Salt, Soybean Oil, Sugar, Ascorbic Acid, Baking Soda, Citric Acid, Enzymes. 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. BEEF PEPPERONI: Beef, Salt, Water, Spices, Dextrose, Lactic Acid Starter Culture, Oleoresin of Paprika, Dehydrated Garlic, Sodium Nitrite, TBHQ, BHT, Citric Acid. 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. 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, 325 F for 6 to 8 minutes. Frozen Pizza: Convection Oven, 325 F for 11 to 13 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.

**AS54BW**

**60/5.90 oz. Pizzas  
Net Wt. 22.13 lbs.**

**INSTITUTIONAL USE ONLY**

**KEEP FROZEN**



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**Manufactured by: Alpha Foods Co. Waller, TX 77484**

**23137**

