# Alpha Supreme 64% Whole Grain Personal Pepperoni Pizza (WGR)

Code No: AS64W

Brand Name: Manufacturer: Code: Description: Pack / Size: Alpha Supreme Alpha Foods Co. AS64W Whole Grain Personal Pepperoni Pizza 60/ 5.36 oz

#### **PRODUCT DESCRIPTION:**

Pre-portioned, individual round pizzas made with flavorful par-baked whole grain pizzeria style crusts that bake up soft and tender. These user friendly personal pizzas are always made with 100% Real Mozzarella Cheese, Sliced Pepperoni and Zesty Italian Flavored Pizza Sauce that keeps the students coming back for more!

# **MENU INNOVATIONS:**

- Formulated to satisfy students' preferences for individual personal pizzas.
- Single, personal sized round pizzas are an upgrade to "old school" rectangular shaped servings.
- Pre-portioned, uniform, individual servings are applicable to all grade levels.

# HARD BID SPECIFICATIONS:

Alpha Supreme Whole Grain Personal Pepperoni Pizza, 64% WG, Whole Grain Rich. White Whole Wheat Flour is 1st ingredient. 2 oz equivalent grain per Serving. Fully topped personal 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. Each pizza shall be a minimum weight of 5.36 oz and offer a minimum of 20 g Protein, a minimum of 350 Calories and less than 660 mg Sodium per serving. Each provides 2 oz M/MA, 2 oz eq Grain, 1/8 c. red/orange veg.

Approved Brand: Alpha Supreme #AS64W

# CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1 each, 5.36 ounce portion of AS64W Alpha Supreme Whole Grain Personal Pepperoni Pizza, 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, Wheat Gluten, Sugar, 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 #: AS64W

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

<b>BIOENGINEERED FOOD:</b>	NO
BIOENGINEERED FOOD: SHIPPING DATA:	

UPC:	UPC# 00833026004444
Storage Class:	Frozen
Gross Weight Lbs:	21.79
Net Weight Lbs:	20.10
Cube:	1.32
Case Dimensions:	19.5 x 13 x 9
Portions / Size:	60/5.36 oz
Cases per Pallet:	49
TI/HI:	7 x 7
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:**

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 6 to 9 minutes. Conveyor Oven, 425 F 5 to 5 1/2 minutes. For food safety and quality, cook to an internal temperature of 165°F prior to serving. Oven temperature and cook times may vary.





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#### Serving Size 1 pizza (152g) Servings Per Container 60 Amount Per Serving Calories 360 Calories from Eat 150

Nutrition Facts

		% Dai	ly Value
Total Fat 1	7g		26 %
Saturated	l Fat 7g		37 %
Trans Fa	t Og		
Cholester	ol 35mg		11%
Sodium 68	50mg		27 %
Total Carb	ohydrate	32g	11%
Dietary F	iber 3g		13 %
Sugars 3	g		
Protein 21	q		42%
	2		
Vitamin A	10% •	Vitamin	C 8%
	0/	Iron 109	6
Calcium 45	•	1011 107	0
* Percent Da calorie diet	<ul> <li>Weight of the second sec</li></ul>	e based on a	a 2,000 be higher
* Percent Da calorie diet or lower de Total Fat	ily Values are . Your daily v pending on y Calories Less than	e based on alues may t our calorie 2,000 65g	a 2,000 be higher needs. 2,500 80g
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Reviewed as accurate by George A. Sarandos, CEO

Updated 7/1/2022

# Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 60 ct / 5.36 oz

Meat Alternate								
r rease init out the chart below to	o determine the creditable amour	t of Meat/Meat Alten	nate	1	1			
Description of	Ounces per Raw			a				
Creditable Ingredients per Food Buying Guide	Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*				
Cheese, Mozzarella	1.86	Х	16/16	1.86				
Pork, Ground	0.16	Х	0.70	0.112				
Beef,Ground	0.04	Х	0.74	0.0296				
A. Total Creditable A *Creditable Amount-Multiply of	Amount punces per raw portion of credital	ble ingredient by the F	Food Buying Guide yield	2.0016				
ernate Protein Prod	luct (APP)		, , ,					
	ase fill out the chart below to det	ermine the creditable	amount of APP. If APP	is used, you must prov	ide documentation as desc	ribed in Attachment A for each	APP used.	
Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein AS- Is*	Divide by 18**	Creditable Amount APP***			
B. Total Creditable Amo	ount (1)							
	ount (A+B rounded down		)		2.00			
*Percent of Protein As-Is is pro **18 is the percent of protein w	vided on the attached APP docur hen fully hydrated.	nentation						
	equals ounces of Dry APP multip							
	ust be rounded down to the neare lded the creditable APP amount f		d round down to 1.25 oz	meat equivalent). Do i	not round up. If you are c	rediting both M/MA and APP,	you do not need to round down	
ight (per portion) of p	roduct as purchased	:	5.36	OZ	_			
ditable amount of pro	duct (per portion):		2.00	0Z	-			
that the above informat lent meat/meat alterna Regulations (7CFR Par	tion is true & correct ate when prepared a	& that a according to d	5.36 lirections. I furt	ther certify the	nt any APP used		ving) contains forms to Food and N	2.00 utrition
Formulation	Statement for	Docume	nting Grai	ins in Sch	ool Meals F	Required Beg	inning SY 201.	3-2014
LD-s 4 1	madde W2 1 C		0		of Creditable Gr			
	meet the Whole Gra quirements for the National Scho				X	No	_	
	t contain non-credita		Yes		No	X How man	ny grams:	
(Products with more than 0.24	oz equivalent or 3.99 grams for	Groups A-G or 6.99 g	grams for Group H of no	on-creditable grains ma	ay not credit towards the g	grain requirements for school n	neals.)	
Description of Creditable Grain	xhibit A Group (A-I Grams of Creditable G per Portio	rain Ingredient	Gram Standar Grain per o (16g or	z equivalent	Creditable Amount			
Ingredient*	A		I		$\mathbf{A} \div \mathbf{B}$			
Whole wheat flour Enriched flour	21			6	1.3125 0.75			
Enneneu noui	12		1 1	.0				
					2.0625			
Total Creditable Amount	13				2.0625 2.00			
	rain meal/flour and enriched mea				2.00			
* Creditable grains are whole-gr 1 (Serving size) X (% of credita		aware that serving size	es other than grams must	t be converted to grams	2.00			
* Creditable grains are whole-g 1 (Serving size) X (% of credita 2 Standard grams of creditable g 3Total Creditable Amount must	rain meal/flour and enriched mer able grain in formula). Please be grains from the corresponding Gi t be rounded <b>down</b> to the nearest	aware that serving size roup in Exhibit A. quarter (0.25) oz eq.		t be converted to grams	2.00			
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ALPHA SUPREME® Superior Quality Pizza WHOLE GRAIN PERSONAL PEPPERONI PIZZA



60/5.36 oz. Pizzas Net Wt. 20.10 lbs.



# ALPHA SUPREME® Superior Quality Pizza WHOLE GRAIN PERSONAL 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, Wheat Gluten, Sugar, 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 (leoresin 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. Thawed Pizza: Convection Oven, 400 to 425 F 5 to 9 minutes. Conveyor Oven, 425 F 5 to 5 1/2 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** 

**AS64W** 

60/5.36 oz. Pizzas

Net Wt. 20.10 lbs.

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or to serving.



22186

Manufactured by: Alpha Foods Co. Waller, TX 77484