

## Alpha Supreme 6.5" Whole Grain Pepperoni Pizza

Code No: AS654W

**Brand Name:** Alpha Supreme  
**Manufacturer:** Alpha Foods Co.  
**Code:** AS654W  
**Description:** Whole Grain 6.5" Pepperoni Pizza  
**Pack / Size:** 60/ 5.45oz

### PRODUCT DESCRIPTION:

The Alpha Supreme Whole Grain 6.5" Pepperoni Pizzas are simple to heat and serve and made with soft par-baked whole grain pizzeria style crusts that students enjoy. These user friendly 6.5" pizzas are always made with 100% Real Mozzarella Cheese, Sliced Pepperoni and authentic Italian flavored pizza sauce.



### MENU INNOVATIONS:

- Large 6.5" Pepperoni Pizzas appeal to hearty appetites and increase student participation!
- Single serve 6.5" pizzas add variety to the reimbursable Italian food line
- Pre-portioned, uniform, individual servings are applicable to all grade levels.
- No certified artificial colors, no artificial flavors, no MSG, no high fructose corn syrup, no trans fats.

### HARD BID SPECIFICATIONS:

Alpha Supreme 6.5" Whole Grain Pepperoni Pizza . 64% WG, WHOLE GRAIN RICH. White Whole Wheat Flour is 1st ingredient. 2 oz equivalent grain per serving. Fully topped 6.5" pepperoni pizza, made with 100% real Mozzarella Cheese, from USDA WBSM Material # 110244 Mozzarella, par-baked, 64% whole grain pizzeria style crust, sliced pepperoni, authentic Italian seasoned pizza sauce. Each provides 2 oz M/MA, 2 oz eq Grain, 1/8 c. red/orange veg.

Approved Brand: Alpha Supreme #AS654W

### CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1 each, 5.45 ounce portion of AS654W Alpha Supreme Whole Grain 6.5" 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 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. **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 #: AS654W

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# 00833026004543

**Storage Class:** Frozen

**Gross Weight Lbs:** 23.45

**Net Weight Lbs:** 20.44

**Cube:** 1.78

**Case Dimensions:** 22.5 x 15 x 9

**Portions / Size:** 60/5.45 oz

**Cases per Pallet:** 35

**TI/Hi:** 5 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

Serving Size 1 pizza (155g)  
Servings Per Container 60

#### Amount Per Serving

Calories	370	Calories from Fat	160
% Daily Value*			
Total Fat	18g		28%
Saturated Fat	8g		39%
Trans Fat	0g		
Cholesterol	35mg		12%
Sodium	700mg		29%
Total Carbohydrate	32g		11%
Dietary Fiber	3g		13%
Sugars	3g		
Protein	22g		43%

Vitamin A 10% • Vitamin C 8%  
Calcium 45% • Iron 10%

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

### BAKING AND HANDLING INSTRUCTIONS:

For best results, COMPLETELY THAW THE 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.



19802 G. H. Circle Waller, TX 77484

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

# Alpha Supreme 6.5" Whole Grain Pepperoni Pizza

Code No: AS654W

Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 60 ct / 5.45 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	1.86	X	16/16	1.86
Pork, Ground	0.232	X	0.70	0.16
Beef, Ground	0.058	X	0.74	0.04
A. Total Creditable Amount				<b>2.06</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, 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 Amount (1)					
C. Total Creditable Amount (A+B rounded down to nearest 1/4 oz)					<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: 5.45 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 5.45 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	21	16	1.3125
Enriched flour	12	16	0.75
			2.0625
Total Creditable Amount 3			<b>2.00</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.

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 5.45 ounce portion of this product (ready for serving) provides

2.00 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

Total Creditable Vegetable Amount:

**0.7796**

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 5.45 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. Sarandos

Title: CEO

Printed Name: George A. Sarandos

Date: 1/4/2021



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**ALPHA SUPREME®**  
Superior Quality Pizza

**6.5" WHOLE GRAIN  
PEPPERONI PIZZA**

**AS654W**

**KEEP FROZEN**

**60/5.45 oz. Pizzas**

**Net Wt. 20.44 lbs.**

**17317**



00833026004543

**ALPHA SUPREME®**  
Superior Quality Pizza

**6.5" WHOLE GRAIN PEPPERONI 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. **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. Thawed Pizza: Convection Oven, 400 to 425 F 6 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.

**AS654W**

**60/5.45 oz. Pizzas**

**Net Wt. 20.44 lbs.**

**INSTITUTIONAL USE ONLY**

**KEEP FROZEN**



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

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