

Alpha Supreme 7" Cheese Pizza

Code No: AS72

Brand Name: Alpha Supreme
Manufacturer: Alpha Foods Co.
Code: AS72
Description: 7" Cheese Pizza
Pack / Size: 48/ 7.00 oz



PRODUCT DESCRIPTION:

The Alpha Supreme 7" Cheese Pizzas are eye appealing, delicious and large sized heat and serve pizzas made with soft par-baked pizzeria style crusts that students enjoy. These user friendly 7" pizzas are always made with 100% Real Mozzarella Cheese and real authentic Italian flavored pizza sauce. Simply heat, serve and enjoy!

MENU INNOVATIONS:

- Eye appealing and delicious; These 7" Cheese Pizzas increase student participation!
- Single serve 7" pizzas satisfy the heartiest of appetites.
- Pre-portioned, uniform, individual pizzas designed for secondary grade levels.
- No certified artificial colors, no artificial flavors, no MSG, no high fructose corn syrup, no trans fats.

HARD BID SPECIFICATIONS:

Alpha Supreme 7" Cheese Pizza. Fully topped 7" cheese pizza, made with 100% real Mozzarella Cheese, from USDA WBSCM Material # 110244 Mozzarella, raised edge, pizzeria style crust and authentic Italian seasoned pizza sauce. Each pizza shall be a minimum weight of 7.00 oz and offer a minimum of 22 g Protein, a minimum of 480 Calories, no more than 17 g Fat and less than 700 mg Sodium per serving. Each provides 2 oz M/MA, 3.75 svg Bread/Bread Alternate, 1/8 c. red/orange veg.

Approved Brand: Alpha Supreme #AS72

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1 each, 7.00 ounce portion of AS72 Alpha Supreme 7" Cheese Pizza, provides: 2 oz M/MA, 3.75 svg Bread/Bread Alternate and 1/8 cup red/orange Vegetables.

INGREDIENTS:

CRUST: Enriched Wheat Flour (contains niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour, ascorbic acid), Water, Soybean Oil, Sugar, may contain 2% or less of: yeast, salt, nonfat dry milk, dough conditioner (vegetable gum, soy flour, monoglycerides, l-cysteine, enzymes (amylase)), baking powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), calcium propionate (to maintain 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.

Nutrition Facts

Serving Size 1 pizza (198 g/7 oz)
Servings Per Container 48

Amount Per Serving	
Calories 480	Calories from Fat 150
% Daily Value*	
Total Fat 17g	27%
Saturated Fat 7g	36%
<i>Trans Fat</i> 0g	
Cholesterol 30mg	10%
Sodium 670mg	28%
Total Carbohydrate 57g	19%
Dietary Fiber 2g	9%
Sugars 3g	
Protein 24g	49%
Vitamin A 10% • Vitamin C 8%	
Calcium 60% • Iron 2%	
* 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	

BUY AMERICAN PROVISION: Product #: AS72

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# 00833026004000
Storage Class:	Frozen
Gross Weight Lbs:	24.01
Net Weight Lbs:	21.00
Cube:	1.76
Case Dimensions:	22.5 x 15 x 9
Portions / Size:	48/7.00 oz
Cases per Pallet:	35
TI/Hi:	5 x 7
Type of Date:	manufacture
Format Date:	Julian Yr/day
Shelf Life:	9 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.



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

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
A. Total Creditable Amount				2.00

*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: 7.00 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 7.00 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 _____ No X

(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
		A	B	
Enriched flour	63.95	16	3.9968	
Total Creditable Amount 3				3.75

* 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 7.00 ounce portion of this product (ready for serving) provides 3.75 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 7.00 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

Date: 1/4/2021



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ALPHA SUPREME[®]
Superior Quality Pizza
7" CHEESE PIZZA

AS72

KEEP FROZEN

48/7.0 oz. Pizzas

Net Wt. 21.00 lbs.

17037



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ALPHA SUPREME[®]
Superior Quality Pizza
7" CHEESE PIZZA

Calcium Propionate added to retard spoilage of crust

INGREDIENTS: CRUST: Enriched Wheat Flour (contains niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour, ascorbic acid), Water, Soybean Oil, Sugar, may contain 2% or less of: Yeast, Salt, Nonfat Dry Milk, Dough Conditioner [vegetable gum, soy flour, monoglycerides, L-cysteine, enzymes (amylase)], Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Calcium Propionate (to maintain 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. **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 7 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.

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48/7.0 oz. Pizzas

Net Wt. 21.00 lbs.

INSTITUTIONAL USE ONLY

KEEP FROZEN



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