Alpha Supreme 7" Pepperoni Pizza

Brand Name:	Alpha Supreme				
Manufacturer:	Alpha Foods Co.				
Code:	AS74				
Description:	7" Pepperoni Pizza				
Pack / Size:	48/ 7.25oz				

PRODUCT DESCRIPTION:

The Alpha Supreme 7" Pepperoni 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, Sliced Pepperoni and authentic Italian flavored pizza sauce.

MENU INNOVATIONS:

- Eye appealing and delicious; These Pepperoni 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" Pepperoni Pizza. Fully topped 7" pepperoni pizza, made with 100% real Mozzarella Cheese, from USDA WBSCM Material # 110244 Mozzarella, raised edge, pizzeria style crust, sliced pepperoni, authentic Italian seasoned pizza sauce. Each pizza shall be a minimum weight of 7.25 oz and offer a minimum of 24 g Protein, a minimum of 450 Calories, less than 810 mg Sodium per serving. Each provides 2 oz M/MA, 3.75 svg Bread/Bread Alternate, 1/8 c. red/orange veg.

Approved Brand: Sgt. Pepperoni's #AS74

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1 each, 7.25 ounce portion of AS74 Alpha Supreme 7" Pepperoni Pizza, provides: 2 oz M/MA, 3.75 oz 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, I-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. PEPPERONI: Pork, Beef, Salt, Spices, Dextrose, Seasoning (oleoresin of paprika,

Product #:

BUY AMERICAN PROVISION:

AS74

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# 00833026004017
Storage Class:	Frozen
Gross Weight Lbs:	24.76
Net Weight Lbs:	21.75
Cube:	1.76
Case Dimensions:	22.5 x 15 x 9
Portions / Size:	48/7.25 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

natural spice extractives, BHA, BHT, citric acid), Lactic Acid Starter Culture, Sodium Nitrite.

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.







Nutrition Facts

Calories from Fat 180 % Daily Value*

• Vitamin C 8%

• Iron 4%

2,000

65g

20a

300mg

300g

25g

2.500

80g

25a

375g

30g

Protein 4

2,400mg 2,400mg

300mg

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

Less than

Less than

Less than

Less than

32%

48%

13%

33%

19%

9%

Serving Size 1 pizza (206g)

Servings Per Container 1

Amount Per Serving

Saturated Fat 10g Trans Fat 0g Cholesterol 40mg

Total Carbohydrate 57g

Calories 520

Total Fat 21g

Sodium 800mg

Sugars 3g Protein 26g

Vitamin A 10%

Calcium 60%

Total Fat

Sodium

Sat Fat

Cholesterol

Total Carbohydrate

Dietary Fiber

Calories per gram Fat 9 • Carbohydrate 4

Dietary Fiber 2g

Code No: AS74

eviewed as accurate by George A. Sarandos, CEO Updated 1/4/2021

Alpha Supreme 7'' Pepperoni Pizza

Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 48 ct / 7" nizzas/ 7.25 oz

Code No: AS74

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ALPHA SUPRE Superior Quality Piz 7" PEPPERONI PIZ

KEEP FROZE 48/7.25 oz. Pizzas Net Wt. 21.75 lbs. 1700300833026004017

ENAE _®	
ZZA	
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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, I-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. 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 for 7 to 9 minutes. Conveyor Oven, 425 F for 5 to 5 1/2 minutes. Oven temperatures and cook times may

AS7448/7.25 oz. Pizzas Net Wt. 21.75 lbs.

ALPHA SUPREME_R **Superior Quality Pizza** 7" PEPPERONI PIZZA

Calcium Propionate added to retard spoilage of crust

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

INSTITUTIONAL USE ONLY KEEP FROZEN

Manufactured by: Alpha Foods Co. Waller, TX 77484

