

Brand Name: Alpha Supreme
Manufacturer: Alpha Foods Co.
Code: ASBK57WR
Description: Whole Grain Breakfast Pizza with Canadian Bacon & Red Sauce
Pack / Size: 60/ 4.35 oz



PRODUCT DESCRIPTION:

The Alpha Supreme Whole Grain Breakfast Pizzas with Canadian Bacon and Red Sauce are simple to serve, individually portioned 5" round breakfast pizzas. These user friendly, heat & serve, individual breakfast pizzas are always made with 100% Real Mozzarella Cheese and Alpha's authentic Italian flavored pizza sauce. Made with soft and airy whole grain crust that bakes to a golden color. Topped with delicious Canadian Bacon making these pizzas a great start to the morning!

MENU INNOVATIONS:

- Formulated for serving as individual breakfast pizzas, providing .75 oz M/MA, 2.5 oz Eq. Grains & 1/8 Cup R/O Veg.
- Single, personal sized 5" round pizzas are an upgrade to "old school" rectangular shaped servings.
- Clean labeled, uniform, individual servings are applicable to all grade levels.

HARD BID SPECIFICATIONS:

Alpha Supreme 5" 51% Whole Grain Breakfast Pizza with Canadian Bacon and Red Sauce. 5" personal sized breakfast pizza, made with 100% Real Mozzarella Cheese, available with USDA Material #110244 Mozzarella (Does NOT contain Lite Mozzarella or Substitute Cheese. Does not contain Alternate Protein Product as a M/MA), 5" personal pan style crust, diced canadian bacon and authentic Italian seasoned red sauce. Each svg shall provide at least 260 calories, no more than 2 g sugar and less than 450 mg sodium. Each svg must provide .75 oz M/MA, 2.5 Oz Eq Grains and 1/8 Cup Red/Orange Veg.

Approved Brand: Alpha Supreme #ASBK57WR

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1 each, 4.35 ounce portion of ASBK57WR Alpha Supreme 5" 51% Whole Grain Breakfast Pizza with Canadian Bacon and Red Sauce, provides: .75 oz M/MA, 2.5 oz equivalent Grains and 1/8 cup red/orange Vegetables.

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. CANADIAN STYLE BACON: Water Added Chunked and Formed Includes Pork Sirloin Hips (Pork Cured with Water, Salt, Potassium Lactate, Sugar, Sodium Phosphate, Smoke Flavoring, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite).

Nutrition Facts	
1 servings per container	
Serving size	1 Pizza (123g)
Amount Per Serving	
Calories	270
<small>% Daily Value*</small>	
Total Fat 8g	10%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 440mg	19%
Total Carbohydrate 36g	13%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 13g	26%
Vitamin D 0.1mcg	0%
Calcium 240mg	20%
Iron 2mg	10%
Potassium 180mg	4%

*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.

BUY AMERICAN PROVISION: Product #: ASBK57WR

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# 00833026005724
Storage Class:	Frozen
Gross Weight Lbs:	17.58
Net Weight Lbs:	16.31
Cube:	0.857
Case Dimensions:	26.125 x 7.56 x 7.5
Portions / Size:	60/4.35 oz
Cases per Pallet:	54
TI/Hi:	6 x 9
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, 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.



19802 G. H. Circle Waller, TX 77484

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

Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 60 ct / 4.35 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	0.75	X	16/16	0.75
A. Total Creditable Amount				0.7500

*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)					0.75

*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: 4.35 oz

Total creditable amount of product (per portion): 0.75 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 4.35 ounce serving of the above product (ready for serving) contains 0.75 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 (16g or 28g) 2		Creditable Amount A ÷ B
		A	B	
Whole wheat flour	24.39	16	1.52	
Enriched flour	19.37	16	1.21	
				2.7300
Total Creditable Amount 3				2.50

* 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 4.35 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	0.224 oz	X	14.40/16	0.2016
Tomato, Canned 24%-28% NTSS	Red/Orange	0.2079 oz	X	27.60/16	0.3586
Total Creditable Vegetable Amount:					0.5602

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.

Total Cups Red/Orange	1/8 cup
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I certify the above information is true and correct and that a 4.35 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: Maria Bowen

Title: Vice President

Printed Name: Maria Bowen

Effective: 9/11/2023



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ALPHA SUPREME®
Superior Quality Pizza

**WHOLE GRAIN BREAKFAST
PIZZA with CANADIAN BACON
and RED SAUCE**

ASBK57WR

KEEP FROZEN

**60/4.35 oz. Pizzas
Net Wt. 16.31 lbs.**

23279



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ALPHA SUPREME®
Superior Quality Pizza

**WHOLE GRAIN BREAKFAST PIZZA with
CANADIAN BACON and RED SAUCE**

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. CANADIAN STYLE BACON: Water Added Chunked and Formed Includes Pork Sirloin Hips (Pork Cured with Water, Salt, Potassium Lactate, Sugar, Sodium Phosphate, Smoke Flavoring, Sodium Diacetate, Sodium Erythorbate, 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. 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.

ASBK57WR

**60/4.35 oz. Pizzas
Net Wt. 16.31 lbs.**

INSTITUTIONAL USE ONLY

KEEP FROZEN



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