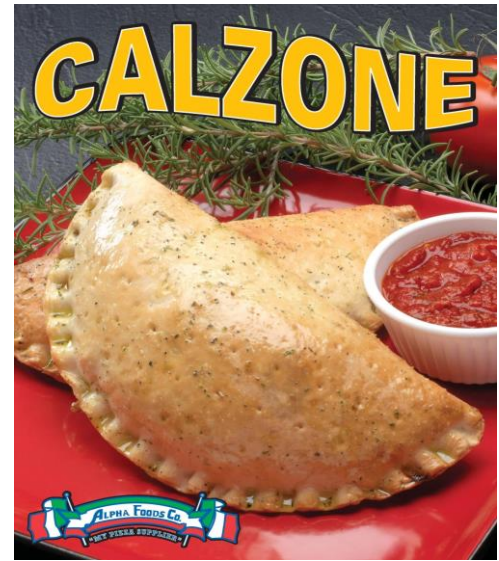


# Alpha Gold Whole Grain Pepperoni Calzone Kit

Code No: C6041WG

**Brand Name:** Alpha Gold  
**Manufacturer:** Alpha Foods Co.  
**Code:** C6041WG  
**Description:** Whole Grain Pepperoni Calzone Component Kit  
**Pack / Size:** 80/ 4.98 oz



### PRODUCT DESCRIPTION:

The Alpha Gold Whole Grain Pepperoni Calzone Kits contain all of the component ingredients required to make fresh calzones, packed in one convenient case. Just top the calzone dough, fold and crimp for consistent and easy to assemble scratch simple calzones. Each calzone kit is packed with pre-proofed individually sized whole grain calzone dough, 100% real part skim mozzarella cheese (diced for quick application), fresh packed California sauce, from vine ripened tomatoes, sliced pepperoni and Italian seasoning. No need to source out separate calzone components. These streamlined and space saving calzone component kits are designed with the user in mind.

### MENU INNOVATIONS:

- Feature delicious hand held calzones on the menu daily.
- Fill with your choice of favorite ingredients for signature menu options

### HARD BID SPECIFICATIONS:

Alpha Gold Whole Grain Calzone Kit, Pepperoni Calzone. 54% WG, WHOLE GRAIN RICH White Whole Wheat Flour is 1st ingredient. 2 oz equivalent grain per serving. Complete with 100% real Mozzarella Cheese, from USDA WBSCM Material # 110244 Mozzarella, Alpha Gold Whole Grain Pre-proofed Freezer to Oven Raw Dough, sliced pepperoni, pizza sauce, Italian seasoning and calzone oil seasoning. Each calzone provides 1 oz M/MA, 2 oz eq Grain, 1/8 c. red/orange veg.

Approved Brand: Alpha Gold #C6041WG

### CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1 each, 4.98 ounce portion of C6041WG Alpha Gold Whole Grain Pepperoni Calzone Kit, provides: 1 oz M/MA, 2 oz equivalent Grains and 1/8 cup red/orange Vegetables.

### INGREDIENTS:

**DOUGH:** Water, White Whole Wheat Flour, Enriched Flour (wheat flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid, malted barley flour), Wheat Protein Isolate (wheat gluten, trisodium phosphate, lactic acid, sulfite), Sugar, Soybean Oil, Contains 2% Or Less Of: Vital Wheat Gluten, Dough Conditioner (wheat flour, ascorbic acid, natural enzymes), Yeast, Palm Oil, Double Acting Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Dry Honey Powder (honey, wheat starch), Orange Juice (concentrated orange juice), Dough Conditioner (cellulose gum, xanthan gum), Dough Conditioner (maltodextrin, carrageenan), L-Cysteine 40 (microcrystalline cellulose, L-Cysteine). **SAUCE:** Vine-Ripened Fresh Tomatoes, Tomato Puree, Salt, Ascorbic Acid (vitamin C). **CHEESE:** Low Moisture Part-Skim Mozzarella Cheese (pasteurized part-skim milk, cheese culture, salt, enzymes), powdered cellulose added to prevent caking. **PEPPERONI:** Pork, Beef, Salt, Spices, Dextrose, Seasoning (oleoresin of paprika, natural spice extractives, BHA, BHT, citric acid), Lactic Acid Starter Culture, Sodium Nitrite. **SEASONING:** Food Starch Modified, Sugar, Granulated Garlic, Salt, Oregano, Granulated Onion, Basil, Black Pepper, Red Pepper, Parsley Flakes.

### BUY AMERICAN PROVISION: Product #: C6041WG

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

### SHIPPING DATA:

<b>UPC:</b>	UPC# 00833026001412
<b>Storage Class:</b>	Frozen
<b>Gross Weight Lbs:</b>	27.01
<b>Net Weight Lbs:</b>	24.91
<b>Cube:</b>	1.81
<b>Case Dimensions:</b>	24 x 16.625 x 7.875
<b>Portions / Size:</b>	80/4.98 oz
<b>Cases per Pallet:</b>	40
<b>TI/Hi:</b>	5 x 8
<b>Type of Date:</b>	manufacture
<b>Format Date:</b>	Julian Yr/day
<b>Shelf Life:</b>	6 months frozen
<b>Lead Time:</b>	3 weeks from receipt of order

### BAKING AND HANDLING INSTRUCTIONS:

Preheat oven to 375 F. Place assembled calzones on pan release sprayed parchment lined sheet pan and bake for 10 to 12 minutes. For even baking, turn the sheet pan around after 6 minutes of bake time. Remove the calzones from the oven after baking and brush each calzone with the seasoned oil mixture. Oven temperatures and cook times may vary. Calzones are baked when the internal temperature reaches 165 degrees F and the crust is golden brown.

### Nutrition Facts

Serving Size 1 Calzone (141g)	
Amount Per Serving	
<b>Calories 310</b>	Calories from Fat 80
% Daily Value*	
<b>Total Fat 9g</b>	<b>14%</b>
Saturated Fat 3.5g	<b>18%</b>
Trans Fat 0g	
<b>Cholesterol 10mg</b>	<b>3%</b>
<b>Sodium 720mg</b>	<b>30%</b>
<b>Total Carbohydrate 41g</b>	<b>14%</b>
Dietary Fiber 6g	<b>24%</b>
Sugars 1g	
<b>Protein 17g</b>	
Vitamin A 0%	Vitamin C 0%
Calcium 15%	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
Saturated 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



**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	1.00	X	16/16	1.00
Pork, Ground	0.213	X	0.70	0.149
Beef, Ground	0.09	X	0.74	0.066
<b>A. Total Creditable Amount</b>				<b>1.215</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, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
<b>B. Total Creditable Amount (1)</b>					
<b>C. Total Creditable Amount (A+B rounded down to nearest 1/4 oz)</b>					<b>1.00</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:** 4.98 oz

**Total creditable amount of product (per portion):** 1.00 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 4.98 ounce serving of the above product (ready for serving) contains 1.00 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	Gram Standard of Creditable Grain per oz equivalent		Creditable Amount A ÷ B
		A	B	
Whole wheat flour	17.28	16	16	1.08
Enriched flour	14.72	16	16	0.92
<b>Total Creditable Amount 3</b>				<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.

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 4.98 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	1.11 oz	X	14.40/16	0.999
<b>Total Creditable Vegetable Amount:</b>					<b>0.999</b>

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 4.98 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: 7/1/2022



19802 G. H. Circle Waller, TX 77484

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

**ALPHA GOLD®**  
Superior Quality Calzone Kit  
**WHOLE GRAIN CHEESE  
CALZONE KIT**  
Flavored with Pepperoni

**C6041WG**

**KEEP FROZEN**

Net Wt. 24.91 lbs.

22223



00833026001412

**ALPHA GOLD®**  
Superior Quality Calzone Kit  
**WHOLE GRAIN CHEESE CALZONE KIT**  
Flavored with Pepperoni

**INGREDIENTS:** DOUGH: Water, White Whole Wheat Flour, Enriched Flour (wheat flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid, malted barley flour), Wheat Protein Isolate (wheat gluten, trisodium phosphate, lactic acid, sulfite), Sugar, Soybean Oil, Contains 2% Or Less Of: Vital Wheat Gluten, Dough Conditioner (wheat flour, ascorbic acid, natural enzymes), Yeast, Palm Oil, Double Acting Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Dry Honey Powder (honey, wheat starch), Orange Juice (concentrated orange juice), Dough Conditioner (cellulose gum, xanthan gum), Dough Conditioner (maltodextrin, carrageenan), L-Cysteine 40 (microcrystalline cellulose, L-Cysteine). SAUCE: Vine-Ripened Fresh Tomatoes, Tomato Puree, Salt, Ascorbic Acid (vitamin C). CHEESE: Low Moisture Part-Skim Mozzarella Cheese (pasteurized part-skim milk, cheese culture, salt, enzymes), powdered cellulose added to prevent caking. PEPPERONI: Pork, Beef, Salt, Spices, Dextrose, Seasoning (oleoresin of paprika, natural spice extractives, BHA, BHT, citric acid), Lactic Acid Starter Culture, Sodium Nitrite. SEASONING: Food Starch Modified, Sugar, Granulated Garlic, Salt, Oregano, Granulated Onion, Basil, Black Pepper, Red Pepper, Parsley Flakes. CONTAINS: MILK, WHEAT and SOY.

**BAKING INSTRUCTIONS:** Preheat oven to 375 F. Place calzones on parchment lined sheet pan and bake for 10 to 12 minutes. For even baking, turn the sheet pan around after 6 minutes of bake time. Remove the calzones from the oven after baking and brush each calzone with the seasoned oil mixture. Oven temperatures and cook times may vary. Calzones are baked when the internal temperature reaches 165 degrees F and the crust is golden brown.

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

**C6041WG**

Net Wt. 24.91 lbs.

**INSTITUTIONAL USE ONLY  
KEEP FROZEN**



00833026001412

Manufactured by: Alpha Foods Co. Waller, TX 77484

22223

