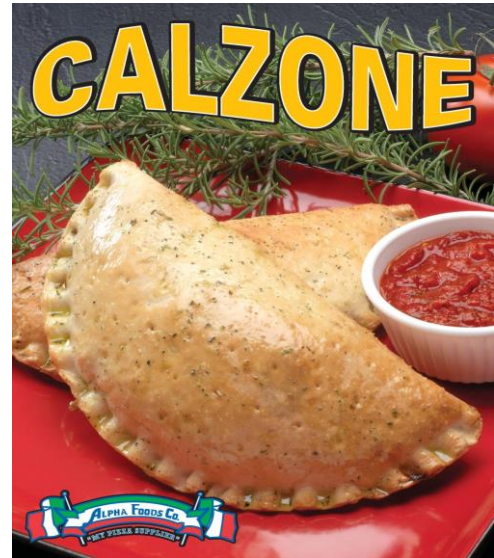


Alpha Gold Cheese Calzone Kit

Code No: C7021

Brand Name: Alpha Gold
Manufacturer: Alpha Foods Co.
Code: C7021
Description: Cheese Calzone Component Kit
Pack / Size: 40/ 9.76 oz



PRODUCT DESCRIPTION:

The Alpha Gold Cheese 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 calzone dough, 100% real part skim mozzarella cheese (diced for quick application), fresh packed California sauce, from vine ripened tomatoes, 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 Calzone Kit, Cheese Calzone. Complete with 100% real Mozzarella Cheese, from USDA WBSM Material # 110244 Mozzarella, Alpha Gold Pre-proofed Freezer to Oven Raw Dough, pizza sauce, Italian seasoning and calzone oil seasoning. Each calzone provides 2 oz M/MA, 4.75 svg Bread/Bread Alternate, 1/8 c. red/orange veg.

Approved Brand: Alpha Gold #C7021

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1 each, 9.76 ounce portion of C7021 Alpha Gold Cheese Calzone Kit, provides: 2 oz M/MA, 4.75 oz equivalent Grains and 1/8 cup red/orange Vegetables.

INGREDIENTS:

DOUGH: Enriched Flour (wheat flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid, malted barley flour), Water, Yeast, Palm Oil. Contains 2% Or Less Of: Sugar, Dough Conditioner (wheat flour, ascorbic acid, natural enzymes), Salt, Natural Garlic Flavor (natural flavor, soybean oil). **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. **SEASONING:** Food Starch Modified, Sugar, Granulated Garlic, Salt, Oregano, Granulated Onion, Basil, Black Pepper, Red Pepper, Parsley Flakes.

BUY AMERICAN PROVISION: Product #: C7021

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:

UPC:	UPC# 00833026000101
Storage Class:	Frozen
Gross Weight Lbs:	26.26
Net Weight Lbs:	24.41
Cube:	1.48
Case Dimensions:	24 x 16.5 x 6.5
Portions / Size:	40/9.76 oz
Cases per Pallet:	50
TI/Hi:	5 x 10
Type of Date:	manufacture
Format Date:	Julian Yr/day
Shelf Life:	9 months frozen
Lead Time:	3 weeks from receipt of order

Nutrition Facts

Serving Size 4.88 oz (138g)
 Servings Per Container 1

Amount Per Serving

Calories 300	Calories from Fat 60
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% Daily Value*

Total Fat 7g	11%
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Saturated Fat 3.5g	18%
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Trans Fat 0g	
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Cholesterol 5mg	2%
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Sodium 720mg	30%
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Total Carbohydrate 43g	14%
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Dietary Fiber 5g	20%
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Sugars 0g	
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Protein 15g	
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Vitamin A 0%	Vitamin C 2%
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Calcium 15%	Iron 6%
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*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
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Total Fat	Less Than	65g	80g
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Saturated Fat	Less Than	20g	25g
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Cholesterol	Less Than	300mg	300 mg
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Sodium	Less Than	2,400mg	2,400mg
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Total Carbohydrate	30g	37g
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Dietary Fiber	25g	30g
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Calories per gram

Fat 9 • Carbohydrate 4 • Protein 4

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.



19802 G. H. Circle Waller, TX 77484
 (936) 372-8588 (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: 9.76 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 9.76 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
		16g or 28g) 2	B	
Enriched flour	79.80	16	4.987	4.987
Total Creditable Amount 3				4.75

* 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 9.76 ounce portion of this product (ready for serving) provides 4.75 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	1.11 oz	X	14.40/16	0.999
Total Creditable Vegetable Amount:					0.999

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 9.76 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: 7/1/2022



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ALPHA GOLD®
Superior Quality Calzone Kit
8" CHEESE CALZONE KIT

C7021

KEEP FROZEN

Net Wt. 24.41 lbs.

22223



00833026000101

ALPHA GOLD®
Superior Quality Calzone Kit
8" CHEESE CALZONE KIT

INGREDIENTS: CRUST: Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Water, Yeast, Shortening (palm oil, soy lecithin, citric acid as a preservative), Granulated Sugar, Dough Conditioner (diacetyl tartaric acid ester of mono and diglycerides, wheat gluten, sugar, dextrose, wheat flour, guar gum, active malt flour, calcium pyrophosphate, lecithin, ascorbic acid, enzyme), Salt, Natural Garlic Flavor. 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. 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.**

C7021

Net Wt. 24.41 lbs.

**INSTITUTIONAL USE ONLY
KEEP FROZEN**



00833026000101

22223

Manufactured by: Alpha Foods Co. Waller, TX 77484