

# Alpha Simply Delicious 16" Whole Grain Cheese Pizza with Skinny Crust

Code No: SD162WS

**Brand Name:** Alpha Simply Delicious  
**Manufacturer:** Alpha Foods Co.  
**Code:** SD162WS  
**Description:** 16" Whole Grain Cheese Pizza, Par-Baked Skinny Crust  
**Pack / Size:** 72 / 4.75 oz



### PRODUCT DESCRIPTION:

Alpha's Simply Delicious Cheese Pizza is just that -SIMPLY DELICIOUS! This 16" Whole Grain Cheese Pizza is made with a deliciously fresh and new pizza sauce and 100% real mozzarella cheese simply placed atop soft and skinny pizza crust. Deliciously simple, skinny crust cheese pizza, just like from your favorite restaurant.

### MENU INNOVATIONS:

- Add menu variety and excitement by featuring the Simply Delicious Cheese Pizza with Skinny Crust daily.
- Simply Heat and Serve on the reimbursable lines for increased participation.
- Promote the simple ingredients and clean label of this pizza as a menu feature favorite.
- No certified artificial colors, no artificial flavors, no MSG, no high fructose corn syrup, no trans fats.

### HARD BID SPECIFICATIONS:

Alpha Simply Delicious Whole Grain SKINNY Crust Cheese Pizza, 16", 52% WG, Whole Grain Rich, PAR-BAKED CRUST. (Based on 8 slices/pizza). 2 oz equivalent grain per serving. White Whole Wheat Flour is 1st ingredient. Fully topped 16" cheese pizza, made with 100% real Mozzarella Cheese, from USDA WBSM Material # 110244 Mozzarella, 52% whole grain skinny crust and simply seasoned pizza sauce. 1-8 cut serving shall be a minimum weight of 4.75 oz and offer a minimum of 20 g Protein and a minimum of 330 Calories. 1-8 cut provides 2 oz M/MA, 2 oz eq Grain, 1/8 c. red/orange veg. Approved Brand: Alpha Simply Delicious #SD162WS

### CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1-8 cut portion, 4.75 oz of SD162WS provides: 2 oz M/MA, 2 oz equivalent Grains and 1/8 cup red/orange Vegetables.

### INGREDIENTS:

CRUST: Water, Whole Wheat Flour, Enriched Unbleached Wheat Flour (wheat flour, malted barley flour, ascorbic acid added as a dough conditioner, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Soybean Oil, Yeast, Sugar, Salt. CHEESE: Low Moisture Part-Skim Mozzarella Cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes). SAUCE: Water, Concentrated Crushed Tomatoes, Spice (salt, sugar, spices, onion powder, garlic powder), Modified Food Starch, Hot Sauce (aged red cayenne peppers, distilled vinegar, salt, xanthan gum, granulated garlic).

### BUY AMERICAN PROVISION: Product #: SD162WS

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:

<b>UPC:</b>	UPC# 00833026004840
<b>Storage Class:</b>	Frozen
<b>Gross Weight Lbs:</b>	23.80
<b>Net Weight Lbs:</b>	21.38
<b>Cube:</b>	1.56
<b>Case Dimensions:</b>	17.25 x 16.5 x 9.5
<b>Portions / Size:</b>	72/4.75 oz
<b>Cases per Pallet:</b>	42
<b>TI/HL:</b>	6 x 7
<b>Type of Date:</b>	manufacture
<b>Format Date:</b>	Julian Yr/day
<b>Shelf Life:</b>	9 months frozen
<b>Lead Time:</b>	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 45 MINUTES 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. Thawed Pizza: Convection Oven (high blower) on Sheet Pan, 375 F 8 to 11 minutes. Thawed Pizza: Convection Oven (high blower) on Pizza Screen, 375 F 6 to 9 min. Thawed Pizza: Conveyor Oven on Pizza Screen, 425 F 5 minutes. Frozen Pizza: Convection Oven (high blower) on Sheet Pan, 375 F 11 to 13 minutes. Frozen Pizza: Conveyor Oven on Pizza Screen, 400 F 7 minutes. For food safety and quality, cook to an internal temperature of 165°F prior to serving. Oven temperatures and cook times may vary.

## Nutrition Facts

8 servings per container	
<b>Serving size</b>	<b>1 slice (135g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>340</b>
% Daily Value*	
<b>Total Fat</b> 15g	<b>19%</b>
Saturated Fat 6g	<b>30%</b>
Trans Fat 0g	
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 540mg	<b>23%</b>
<b>Total Carbohydrate</b> 31g	<b>11%</b>
Dietary Fiber 3g	<b>11%</b>
Total Sugars 3g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 20g	<b>40%</b>
Vitamin D 0.23mcg	2%
Calcium 500mg	40%
Iron 2mg	10%
Potassium 80mg	2%

\* 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.



**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
<b>A. Total Creditable Amount</b>				<b>2.00</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>2.00</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: 4.75 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 4.75 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 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	17.84	16	16	1.115
Enriched flour	16.40	16	16	1.025
				2.14
<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 4.75 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 24%-28% NTSS	Red/Orange	0.29	X	27.60/16	0.50025
<b>Total Creditable Vegetable Amount:</b>					<b>0.50</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 4.75 ounce serving of the above product contains 1/8 cup(s) red/orange vegetables.

0.5 Quarter Cups = 1/4 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups = 1/2 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

Signature: George A. Sarandos

Title: CEO

Printed Name: George A. Sarandos

Date: 2/20/2023



**ALPHA SIMPLY DELICIOUS**

**16" WHOLE GRAIN  
CHEESE PIZZA  
with SKINNY CRUST**

**SD162WS**

**KEEP FROZEN**

**9/38 oz. Pizzas  
Net Wt. 21.38 lbs.**

**19099**



00833026004840

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**16" WHOLE GRAIN CHEESE PIZZA with SKINNY CRUST**

**INGREDIENTS:** CRUST: Water, Whole Wheat Flour, Enriched Unbleached Wheat Flour (wheat flour, malted barley flour, ascorbic acid added as a dough conditioner, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Soybean Oil, Yeast, Sugar, Salt. CHEESE: Low Moisture Part-Skim Mozzarella Cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes). SAUCE: Water, Concentrated Crushed Tomatoes, Spice (salt, sugar, spices, onion powder, garlic powder), Modified Food Starch, Hot Sauce (aged red cayenne peppers, distilled vinegar, salt, xanthan gum, granulated garlic). CONTAINS: MILK, WHEAT and SOY.

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**SD162WS**

**9/38 oz. Pizzas  
Net Wt. 21.38 lbs.**

**INSTITUTIONAL USE ONLY  
KEEP FROZEN**



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**19099**

**Manufactured by: Alpha Foods Co. Waller, TX 77484**