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

Alpha Simply Delicious
Alpha Foods Co.
SD162WS-SL
Pre-Sliced 16" Whole Grain Cheese Pizza
with Par-Baked Skinny Crust
72 / 4.75 oz



#### Code No: SD162WS-SL



#### PRODUCT DESCRIPTION:

Alpha's Simply Delicious Pre-Sliced 16" Cheese Pizza is just that -SIMPLY DELICIOUS! This Pre-Sliced 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. Pre-Sliced into 8 servings.

#### **MENU INNOVATIONS:**

- Add menu variety and excitement by featuring the Simply Delicious Pre-Sliced 16" 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 Pre-Sliced Whole Grain SKINNY Crust Cheese Pizza, 16", 52% WG, Whole Grain Rich, PAR-BAKED CRUST. (Pre-Sliced into 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 WBSCM 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-SL

#### CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1-8 cut portion, 4.75 oz of SD162WS-SL 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-SL

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# 00833026005854
Storage Class:	Frozen
Gross Weight Lbs:	23.80
Net Weight Lbs:	21.38
Cube:	1.56
Case Dimensions:	17.25 x 16.5 x 9.5
Portions / Size:	72/4.75 oz
Cases per Pallet:	42
TI/HI:	6 x 7
Type of Date:	manufacture
Format Date:	Julian Yr/day
Shelf Life:	9 months frozen
Lead Time:	3 weeks from receipt of order

#### BAKING AND HANDLING INSTRUCTIONS:

Remove and discard all plastic overwrap. Remove pizza from serving board. DO NOT place serving board in oven. For best results, COMPLETELY THAW THE PIZZA before baking by placing pizza on a parchment lined baking tray or parchment covered 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. <u>Thawed Pizza</u>: Convection Oven (high blower) on Sheet Pan, 375 F 8 to 11 minutes. Convection Oven (high blower) on Pizza Screen, 425 F 5 minutes. <u>Frozen Pizza</u>: Convection Oven (high blower) on Sheet Pan, 375 F 11 to 13 minutes. Convection Oven (high blower) on Pizza Screen, 350 F 7 to 12 min. 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	Easte

8 servings per container

#### Serving size 1 slice (135g) Amount Per Serving 340 Calories % Daily Value Total Fat 15g 19% Saturated Fat 6g 30% Trans Fat 0g Cholesterol 30mg 10% Sodium 540mg 23% Total Carbohydrate 31g 11%

Dietary Fiber 3g	11%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 20g	40%
Vitamin D 0.23mcg	2%
Calcium 500mg	40%
ouloium ooomg	
Iron 2mg	10%

\*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.

Updated 2/20/2023

Code No: SD162WS-SL

Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 9ct/16" pizzas/ 72 serv/ 4.75 oz (8 sl/pizza)

Description of	determine the creditable amou	t of Meat/Meat Alter	nate					
Creditable Ingredients per Food Buying	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*				
Guide Cheese, Mozzarella	2.00	Х	16/16	2.00				
A. Total Creditable A	Amount			2.00				
*Creditable Amount-Multiply of nate Protein Prod	unces per raw portion of credital	ble ingredient by the l	Food Buying Guide yield					
If the product contains APP plea	ase fill out the chart below to det	ermine the creditable	amount of APP. If APP	is used, you must provi	de documentation as descr	ibed in Attachment A for each	h APP used.	
Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein AS- Is*	Divide by 18**	Creditable Amount APP***			
B. Total Creditable Amo	unt (1)							
C. Total Creditable Amo *Percent of Protein As-Is is prov **18 is the percent of protein wi	vided on the attached APP docur		)		2.00			
***Creditable amount of APP ed	quals ounces of Dry APP multip							
<ol> <li>Total Creditable Amount mu in box A until after you have add</li> </ol>			d round down to 1.25 oz	meat equivalent). Do r	ot round up. If you are cr	editing both M/MA and APP,	you do not need to round down	
ght (per portion) of pr	-	:	4.75					
itable amount of proc (Reminder: Total creditable amo		the total weight of pro-	2.00	0Z				
at the above informati	ion is true & correct	& that a	4 75	ounce serving	of the above pro	duct (ready for se	ving) contains	2.00
ent meat/meat alterna gulations (7CFR Par							forms to Food and N	utrition
gulations (/CFR Par	ts 210, 220, 225 of 2	20. Appendix	(A) as demonst	rated by the at	tached supplier	locumentation.		
<b>Formulation</b>	Statement for		U			- C	inning SY 201.	3-2014
I. Does the product		in-Rich Crite	eria:	Yes	of Creditable Gra X	uins) No		
(Refer to SP 30-2012 Grain Req	puirements for the National Sch	ool Lunch Program a	und School Breakfast Pro		ХT.		-	
II. Does the product (Products with more than 0.24 of	contain non-credita	able grains: Groups A-G or 6.99	Yes grams for Group H of no	on-creditable erains ma	NO v not credit towards the e	X How ma	ny grams:	
Ingredient* Whole wheat flour	A 17.84 16.40		1	<b>B</b> 6 6	A ÷ B 1.115 1.025			
Enriched flour					2.14			
Enriched flour					2.00			
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# ALPHA SIMPLY DELICIOUS

PRE-SLICED 16" WHOLE GRAIN CHEESE PIZZA with SKINNY CRUST



KEEP FROZEN 9/38 oz. Pizzas Net Wt. 21.38 lbs.



# **ALPHA SIMPLY DELICIOUS**

### PRE-SLICED 16" WHOLE GRAIN CHEESE PIZZA with SKINNY CRUST

INGREDIENTS: CRUST: Water, Whole Wheat Flour, Enriched Unbleached Wheat Flour (wheat flour, maited 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.

BAKING INSTRUCTIONS: Remove and discard all plastic overwrap. Remove pizza from serving board. DO NOT place serving board in oven. For best results, COMPLETELY THAW THE PIZZA before baking by placing pizza on a parchment lined baking tray or parchment covered 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. Convection Oven (high blower) on Sheet Pan, 375 F 11 to 13 minutes. Convection Oven (high blower) on Sheet Pan, 375 F 11 to 13 minutes. Convection Oven (high blower) on Pizza Screen, 350 F 7 to 12 min. Conveyor Oven on Pizza Screen, 400 F 7 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.

SD162WS-SL

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





21095

Manufactured by: Alpha Foods Co. Waller, TX 77484