

Alpha Simply Delicious 16" Whole Grain Pepperoni Pizza with Skinny Crust

Code No: SD164WS

Brand Name: Alpha Simply Delicious
Manufacturer: Alpha Foods Co.
Code: SD164WS
Description: 16" Whole Grain Pepperoni Pizza, Par-Baked Skinny Crust
Pack / Size: 72 / 4.86 oz



PRODUCT DESCRIPTION:

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

MENU INNOVATIONS:

- Add menu variety and excitement by featuring the Simply Delicious Pepperoni Pizza with Skinny Crust daily.
- Simply Heat and Serve on the reimbursable lines for increased participation.
- Promote the simple ingredients 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 Pepperoni 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" pepperoni pizza, made with 100% real Mozzarella Cheese, from USDA WBCSCM Material # 110244 Mozzarella, 52% whole grain skinny crust, coin shaped sliced pepperoni and simply seasoned pizza sauce. 1-8 cut serving shall be a minimum weight of 4.86 oz and offer a minimum of 20 g Protein and a minimum of 360 Calories. 1-8 cut provides 2 oz M/MA, 2 oz eq Grain, 1/8 c. red/orange veg.
 Approved Brand: Alpha Simply Delicious #SD164WS

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1-8 cut portion, 4.86 oz, SD164WS 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). PEPPERONI: Pork, Beef, Salt, Spices, Dextrose, Seasoning (oleoresin of paprika, natural spice extractives, BHA, BHT, citric acid), Lactic Acid Starter Culture, Sodium Nitrite.

BUY AMERICAN PROVISION: Product #: SD164WS

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# 00833026004857 |
| Storage Class: | Frozen |
| Gross Weight Lbs: | 24.27 |
| Net Weight Lbs: | 21.85 |
| Cube: | 1.56 |
| Case Dimensions: | 17.25 x 16.5 x 9.5 |
| Portions / Size: | 72/4.8 oz |
| Cases per Pallet: | 42 |
| TI/Hi: | 6 x 7 |
| 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, 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 | |
| Serving size | 1 slice (138g) |
| Amount Per Serving | |
| Calories | 370 |
| | % Daily Value* |
| Total Fat 18g | 23% |
| Saturated Fat 8g | 40% |
| Trans Fat 0g | |
| Cholesterol 35mg | 12% |
| Sodium 580mg | 25% |
| Total Carbohydrate 31g | 11% |
| Dietary Fiber 3g | 11% |
| Total Sugars 3g | |
| Includes 0g Added Sugars | 0% |
| Protein 20g | 40% |
| Vitamin D 0.2mcg | 0% |
| Calcium 450mg | 35% |
| Iron 2mg | 10% |
| Potassium 70mg | 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 | 1.75 | X | 16/16 | 1.75 |
| Pork, Ground | 0.285 | X | 0.70 | 0.1995 |
| Beef, Ground | 0.07125 | X | 0.74 | 0.0527 |
| 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: 4.86 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 4.86 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 |
| Total Creditable Amount 3 | | | | 2.00 |

* 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 4.86 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 |
| Total Creditable Vegetable Amount: | | | | | 0.50 |

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 |
|------------------------------|----------------|

I certify the above information is true and correct and that a 4.86 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: 2/20/2023



19802 G. H. Circle Waller, TX 77484
 (936) 372-5858 (800) 733-3535 (936) 372-1341 fax

ALPHA SIMPLY DELICIOUS

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

SD164WS

KEEP FROZEN

**9/38.85 oz. Pizzas
Net Wt. 21.85 lbs.**

19099



00833026004857

ALPHA SIMPLY DELICIOUS
16" WHOLE GRAIN PEPPERONI 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). PEPPERONI: Pork, Beef, Salt, Spices, Dextrose, Seasoning (oleoresin of paprika, natural spice extractives, BHA, BHT, citric acid), Lactic Acid Starter Culture, 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 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. Oven temperatures and cook times may vary. Thawed Pizza: Convection Oven (high blower) on Sheet Pan, 375 F 8 to 11 minutes. Convection Oven (high blower) on Pizza Screen, 375 F 6 to 9 minutes. 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, Follow Baking Instructions.
Cook to internal temperature of 165 degrees F prior to serving.

SD164WS

**9/38.85 oz. Pizzas
Net Wt. 21.85 lbs.**

**INSTITUTIONAL USE ONLY
KEEP FROZEN**



00833026004857

Manufactured by: Alpha Foods Co. Waller, TX 77484

19099

