#### Alpha Simply Delicious 16'' Whole Grain Pepperoni Pizza with Skinny Crust

#### Code No: SD164WS

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

SHIFFING 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: Convection 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.





Delicious SIMPE INGREDIENTS DELICIOUS PIZZA

## 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 Su	gars 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	w much a nutrient in a

\*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

•		ous 16" Whole				-				le No: S		
ufac	cturer: ALP	HA FOODS (	<b>CO.</b>	Case/Pa	ck/Count/P	ortion size:	9ct/16'	' pizzas	/ 72 serv	v/ <b>4.86</b> oz	Z (8 sl/pizz	a)
F	Product Ana	lysis Sheet/Pr	oduct Fo	rmulation	Statemen	t for Meat/	Meat A	lterna	te (M/I	MA) Pr	oducts	
	eat Alternate	-,							(	,		
Pl		o determine the creditable amour	t of Meat/Meat Alter	nate								
c	Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*							
С	Cheese, Mozzarella	1.75	Х	16/16	1.75							
P	ork, Ground	0.285	Х	0.70	0.1995							
в	Beef, Ground	0.07125	Х	0.74	0.0527							
	A. Total Creditable				2.00							
		unces per raw portion of credital	ole ingredient by the I	ood Buying Guide yield								
	ate Protein Prod											
	Description of APP, manufacture's name,	ase fill out the chart below to det Ounces Dry APP Per Portion	ermine the creditable Multiply	amount of APP. If APP % of Protein AS- Is*	bis used, you must prov.	de documentation as desc Creditable Amount APP***	ibed in Attach	nent A for each	APP used.			
	and code number											
в	<ol> <li>Total Creditable Amo</li> </ol>	ount (1)		•								
С	C. Total Creditable Amo	ount (A+B rounded down	to nearest 1/4 oz)			2.00						
*F	Percent of Protein As-Is is pro	vided on the attached APP docur	nentation									
~~~												
	*18 is the percent of protein w	hen fully hydrated.		protein as-is divided by	18.							
**	*18 is the percent of protein w **Creditable amount of APP e 1) Total Creditable Amount m	hen fully hydrated. quals ounces of Dry APP multip ast be rounded down to the neare	lied by the percent of est 0.25oz (1.49 would			not round up. If you are c	editing both M	MA and APP,	you do not need	to round down		
** (1) in	*18 is the percent of protein w **Creditable amount of APP e I) Total Creditable Amount mu box A until after you have ad	hen fully hydrated. quals ounces of Dry APP multip ust be rounded down to the neare ded the creditable APP amount f	lied by the percent of est 0.25oz (1.49 would from box B.	l round down to 1.25 oz	meat equivalent). Do i	not round up. If you are c	editing both M	MA and APP,	you do not need	to round down		
** (1) in ight	*18 is the percent of protein w **Creditable amount of APP e 1) Total Creditable Amount mu box A until after you have ad t (per portion) of pu	hen fully hydrated. quals ounces of Dry APP multip ust be rounded down to the neare ded the creditable APP amount i <b>roduct as purchased</b>	lied by the percent of est 0.25oz (1.49 would from box B.	d round down to 1.25 oz 4.86	meat equivalent). Do n	not round up. If you are c	editing both M.	MA and APP,	you do not need	to round down		
** (1) in ight edita	*18 is the percent of protein w **Creditable amount of APP e 1) Total Creditable Amount mu 1 box A until after you have ad t (per portion) of pro- able amount of pro-	hen fully hydrated. quals ounces of Dry APP multip ust be rounded down to the neare ded the creditable APP amount f	lied by the percent of est 0.25oz (1.49 would from box B.	4 round down to 1.25 oz 4.86 2.00	meat equivalent). Do n	not round up. If you are c	editing both M	MA and APP,	you do not need	to round down		
(1) in ight dita (R hat	*18 is the percent of protein w **Creditable amount of APP e 1) Total Creditable Amount m 1 box A until after you have ad t (per portion) of pro able amount of pro Reminder: Total creditable am the above informat	hen fully hydrated. quals ounces of Dry APP multip ust be rounded down to the near ded the creditable APP amount if <b>roduct as purchased</b> <b>duct (per portion):</b> ount cannot count for more than <b>ion is true &amp; correct</b>	lied by the percent of est 0.25oz (1.49 would from box B. the total weight of pro & that a	d round down to 1.25 oz 4.86 2.00 duct) 4.86	meat equivalent). Do n OZ OZ	of the above pro	duct (rea	dv for ser	ving) cont	ains	2.00	ou
ight ight edita (R that alent	*18 is the percent of protein w **Creditable amount of APP e 1) Total Creditable Amount m to box A until after you have ad t (per portion) of pro- Able amount of pro- Reminder: Total creditable am the above informat t meat/meat alterna	hen fully hydrated. quals ounces of Dry APP multip us be rounded down to the near ded the creditable APP amount 1 roduct as purchased: duct (per portion): ount cannot count for more than ion is true & correct at te when prepared a 2	lied by the percent of sst 0.25oz (1.49 would from box B. : the total weight of pro & that a according to d	d round down to 1.25 oz 4.86 2.00 oduct) 4.86 irrections. I furt	meat equivalent). Do n oz oz ounce serving ther certify tha	of the above prototories of the above prototories of the second sec	oduct (rea in this pro	dy for ser oduct con	ving) cont	ains	2.00 utrition	_ou
** (1) in eight edita (R that alent	*18 is the percent of protein w **Creditable amount of APP e 1) Total Creditable Amount m to box A until after you have ad t (per portion) of pro- Able amount of pro- Reminder: Total creditable am the above informat t meat/meat alterna	hen fully hydrated. quals ounces of Dry APP multip ust be rounded down to the near ded the creditable APP amount if <b>roduct as purchased</b> <b>duct (per portion):</b> ount cannot count for more than <b>ion is true &amp; correct</b>	lied by the percent of sst 0.25oz (1.49 would from box B. : the total weight of pro & that a according to d	d round down to 1.25 oz 4.86 2.00 oduct) 4.86 irrections. I furt	meat equivalent). Do n oz oz ounce serving ther certify tha	of the above prototories of the above prototories of the second sec	oduct (rea in this pro	dy for ser oduct con	ving) cont	ains	2.00 utrition	ou
eight edita (R that alent Regu	*18 is the percent of protein w **Creditable amount of APP e 1) Total Creditable Amount m a box A until after you have ad t (per portion) of pro able amount of pro able amount of pro seminder. Total creditable am the above informat t meat/meat alterna- alations (7CFR Pan	hen fully hydrated. quals ounces of Dry APP multip as be rounded down to the near ded the creditable APP amount <b>roduct as purchased:</b> <b>duct (per portion):</b> ount cannot count for more than <b>ion is true &amp; correct</b> <b>ate when prepared a</b> <b>rts 210, 220, 225 or 2</b>	lied by the percent of est 0.25oz (1.49 would from box B. the total weight of pro & that a according to d 2.6. Appendix	round down to 1.25 oz 4.86 2.00 duct) 4.86 irrections. 1 furt A) as demonstr	meat equivalent). Do n oz oz ounce serving ther certify that rated by the at	of the above protection of the above protection of the above protection of the second	oduct (rea in this produced	dy for ser oduct con ation.	ving) cont forms to F	ains Food and N	utrition	ou
eight edita (R that alent Regu	*18 is the percent of protein w **Creditable amount of APP e 1) Total Creditable Amount m a box A until after you have ad t (per portion) of pro able amount of pro able amount of pro seminder. Total creditable am the above informat t meat/meat alterna- alations (7CFR Pan	hen fully hydrated. quals ounces of Dry APP multip us be rounded down to the near ded the creditable APP amount 1 roduct as purchased: duct (per portion): ount cannot count for more than ion is true & correct at te when prepared a 2	lied by the percent of st 0.25xz (1.49 would rom box B. : the total weight of prr & that a according to d :26. Appendix	4.86 2.00 duct) 4.86 irrections. 1 furt A) as demonst nting Grai	oz oz oz ounce serving ther certify the rated by the at	of the above pr t any APP used tached supplier ool Meals F	oduct (rea in this pr document	dy for ser oduct con ation.	ving) cont forms to F	ains Food and N	utrition	our
(1) in edita edita (R alent Regu	*18 is the percent of protein w **Creditable amount of APP e 1) Total Creditable Amount m a box A until after you have ad t (per portion) of pra- able amount of pro- keminder: Total creditable amount the above informat t meat/meat alterna lations (7CFR Paul Formulation	hen fully hydraed. quals ounces of Dry APP multip ust be rounded down to the near ded the creditable APP amount i roduct as purchased: duct (per portion): ount cannot count for more than ion is true & correct at e when prepared a rts 210, 220, 225 or 2 Statement for	lied by the percent of st 0.25oz (1.49 would from box B. : the total weight of pre & that a according to d (26. Appendix Docume (Creditin	4.86 4.86 2.00 duct) 4.86 interctions. I furt A) as demonst nting Grain ag Standards Ba	oz oz ounce serving ther certify the rated by the at ins in Scho sed on Grams	of the above pro- t any APP used tached supplier <b>DOI Meals F</b> of Creditable Gra	oduct (rea in this pro document <b>Requir</b> ( <i>uins)</i>	dy for ser oduct con ation.	ving) cont forms to F	ains Food and N	utrition	our
(1) in edita edita (R that Regu F	**Rish the percent of protein w **Creditable amount of APP e 1) Total Creditable Amount m to box A until after you have ad t (per portion) of pro able amount of pro able amount of pro able activities and the above informat t meat/meat alterna alations (7CFR Pan Formulation	hen fully hydrated. quals ounces of Dry APP multip as be rounded down to the near ded the creditable APP amount <b>roduct as purchased:</b> <b>duct (per portion):</b> ount cannot count for more than <b>ion is true &amp; correct</b> <b>ate when prepared a</b> <b>rts 210, 220, 225 or 2</b>	lied by the percent of st 0.25cz (1.49 would from box B. ; the total weight of pro & that a according to d ;26. Appendix <b>Docume</b> ( <i>Creditin</i> , in-Rich Critte	4.86 4.86 2.00 duct) 4.86 birections. I furt A) as demonst nting Grain ag Standards Ba ria:	meat equivalent). Do 1 oz oz ounce serving ther certify the rated by the at ins in Sche sed on Grams Yes	of the above pr t any APP used tached supplier ool Meals F	oduct (rea in this pr document	dy for ser oduct con ation.	ving) cont forms to F	ains Food and N	utrition	_our
(1) in	**Rish the percent of protein w **Creditable amount of APP e 1) Total Creditable Amount m to box A until after you have ad t (per portion) of pri- bable amount of pro- Reminder: Total creditable amount the above informat t meat/meat alterna- ulations (7CFR Pari- <b>Formulation</b> <b>Formulation</b> <b>Compute the product</b> Very to SP 30-2012 Grain Re <b>L Does the product</b>	hen fully hydraed. quals ounces of Dry APP multip use be rounded down to the near ded the creditable APP amount if coduct as purchased: duct (per portion): ount cannot count for more than ion is true & correct ate when prepared a ts 210, 220, 225 or 2 Statement for meet the Whole Gra auirements for the National Sch t contain non-credita	lied by the percent of st 0.25cz (1.49 would rom box B. the total weight of pro- & that a according to of 26. Appendix <b>Docume</b> (Creditin in-Rich Critte able grains:	round down to 1.25 oz 4.86 2.00 duct) 4.86 Irrections. I furri A) as demonstr nting Grai ag Standards Ba ria: nd School Breakfast Pro Yes	meat equivalent). Do 1 oz ounce serving ther certify the rated by the at ins in Scho sed on Grams Yes gram. )	of the above pro- it any APP used tached supplier ool Meals H of Creditable Gra X No	oduct (rea in this pr document Require tins) No_ X	dy for ser oduct con ation. ed Beg How man	ving) conta forms to F inning – ny grams:	ains Yood and Ni SY 201.	utrition	_ 011
(1) in edita edita (R that alent Regu F	**Rish the percent of protein w **Creditable amount of APP e 1) Total Creditable Amount m to box A until after you have ad t (per portion) of pri- bable amount of pro- Reminder: Total creditable amount the above informat t meat/meat alterna- ulations (7CFR Pari- <b>Formulation</b> <b>Formulation</b> <b>Compute the product</b> Very to SP 30-2012 Grain Re <b>L Does the product</b>	hen fully hydraed. quals ounces of Dry APP multip ust be rounded down to the near ded the creditable APP amount i roduct as purchased: duct (per portion): ount cannot count for more than ion is true & correct ate when prepared a cts 210, 220, 225 or 2 Statement for meet the Whole Gra quirements for the National Sch	lied by the percent of st 0.25cz (1.49 would rom box B. the total weight of pro- & that a according to of 26. Appendix <b>Docume</b> (Creditin in-Rich Critte able grains:	round down to 1.25 oz 4.86 2.00 duct) 4.86 Irrections. I furri A) as demonstr nting Grai ag Standards Ba ria: nd School Breakfast Pro Yes	meat equivalent). Do 1 oz ounce serving ther certify the rated by the at ins in Scho sed on Grams Yes gram. )	of the above pro- it any APP used tached supplier ool Meals H of Creditable Gra X No	oduct (rea in this pr document Require tins) No_ X	dy for ser oduct con ation. ed Beg How man	ving) conta forms to F inning – ny grams:	ains Yood and Ni SY 201.	utrition	_ou
(1) in sight edita (R egu F	**Reinder Total reporting **Creditable amount of APP e 1) Total Creditable Amount must to X a until after you have ad t (per portion) of pri- able amount of pro- Reminder. Total creditable am- the above informative t meat/meat alterna- alations (7CFR Park Formulations Formulations 5. Does the product Refer to SP 30-2012 Grain Re- 1. Does the product Products with more than 0.24	hen fully hydraed. quals ounces of Dry APP multip uses be rounded down to the near ded the creditable APP amount i coduct as purchased: duct (per portion): ount cannot count for more than ion is true & correct at when prepared a rts 210, 220, 225 or 2 Statement for meet the Whole Gra quiraments for the National Sch t contain non-credits oz equivalent or 3.99 grams for	lied by the percent of st 0.25oz (1.49 would from hox B. : : the total weight of pro- & that a according to d (26. Appendix P Docume (Creditin, in-Rich Critic ol Lanch Program a able grains: Groups A-G or 6.99 (	4.86 2.00 duct) 4.86 Irrections. I furt A) as demonstr nting Grain ag Standards Ba ria: nd School Breakfast Pro Yes grams for Group H of no	meat equivalent). Do 1 02 02 ounce serving ther certify that ins in School sed on Grams Yes gram. ) m-creditable grains magnetic Yes	of the above pro- it any APP used tached supplier <b>DOI Meals F</b> of Creditable Gro X No y not credit towards the g	oduct (rea in this pro- document Require ins) No X 	dy for ser oduct con ation. ed Beg How man	ving) conta forms to F inning 	ains Yood and No SY 2013	3-2014	_
(I) in a second	**Creditable amount of APP e )) Total Creditable Amount m a box A until after you have ad c (per portion) of pro able amount of pro seminder. Total creditable amo the above informat t meat/meat alterna alations (7CFR Par Formulation Formulation Coes the product Refer to SP 30-2012 Grain Re I. Does the product Products with more than 0.24 II. Use Policy Mem	hen fully hydraed. quals ounces of Dry APP multip uses be rounded down to the near ded the creditable APP anount i coduct as purchased: duct (per portion): ount cannot count for more than ion is true & correct ate when prepared a cts 210, 220, 225 or 2 Statement for meet the Whole Gra quirements for the National Sch t contain non-credits oz equivalent or 3.99 grams for norandum SP 30-201	lied by the percent of st 0.25ac (1.49 would from box B. : the total weight of pro & that a according to d (26. Appendix Docume (Creditin in-Rich Critte ool Lunch Program a able grains: Groups A-G or 6.99 2 Grain Requ	4.86 4.86 2.00 duct) 4.86 firections. I furt A) as demonstr nting Grain as Standards Ba ria: nd School Breakfast Pro- Yes grams for Group H of no hirections for the	meat equivalent). Do 1 oz oz ounce serving ther certify the arted by the at ins in Sche sed on Grams Yes gram. ) m-creditable grains me e National Sch	of the above pro- it any APP used tached supplier <b>DOI Meals F</b> of Creditable Gra X No y not credit towards the g tool Lunch Prog	oduct (rea in this pro- document Require tins) No X rain requireme cam and S	dy for ser oduct con ation. ed Begg How man nus for school P	ving) conta forms to F inning - ny grams: neats.) eakfast Pro	ains Tood and No SY 201:	utrition 3-2014 	eter
(I) in the second secon	**Creditable amount of APP e ) Total Creditable amount of APP e ) Total Creditable Amount m n box A until after you have ad (per portion) of pro seminder. Total creditable amount of the above informate the	hen fully hydraed. quals ounces of Dry APP multip uses be rounded down to the near ded the creditable APP amount i coduct as purchased: duct (per portion): ount cannot count for more than ion is true & correct at when prepared a rts 210, 220, 225 or 2 Statement for meet the Whole Gra quiraments for the National Sch t contain non-credits oz equivalent or 3.99 grams for	lied by the percent of st 0.25oz (1.49 would from box B. ; the total weight of pro & that a according to d (26. Appendix * Docume (Creditin in-Rich Critte ol Lanch Program a sble grains: Groups A-G or 6.99 2 Grain Requert goods), Gro	4.86 2.00 duct) 4.86 2.00 duct) 4.86 Mirections. I furt A) as demonsti mting Grai ag Standards Ba ria: nd School Breakfast Pro- Yes grams for Group H of no- thiements for tho up H (cereal g	meat equivalent). Do 1 oz ounce serving her certify the rated by the at ins in Scho sed on Grams Yes gram. ) m-creditable grains mo e National Sch rains) or Grouy	of the above pro- ti any APP used tached supplier <b>DOI Meals F</b> of Creditable Gra X No y not credit towards the p tool Lunch Prog p I (RTE breakf	duct (rea in this pr document Require xins) No X rain requireme cam and S ast cereals	dy for ser oduct con ation. ed Begg How man sits for school t School Br School Br School Br	ving) conta forms to F inning - ny grams: reals.) eakfast Prc methodologies a	ains Food and No SY 2013 Ogram: Exh re applied to calc	utrition 3-2014 ibit A to d	eter
(I', in in constraints) (I', in constraints) (I', i	*18 is the percent of protein w **Creditable amount of APP e 1) Total Creditable Amount m to box A until after you have ad t (per portion) of pra- able amount of pro- keminder: Total creditable amount the above informat t meat/meat alterna lations (7CFR Par Formulation Formulation Corpustion Stranger Formulation I. Does the product Refer to SP 30-2012 Grain Re I. Does the product Products with more than 0.24 II. Use Policy Ment f the product fits in momonent based on creditable	hen fully hydraed. quals ounces of Dry APP multip uses be rounded down to the near ded the creditable APP amount it coduct as purchased: duct (per portion): out cannot count for more than ion is true & correct at when prepared a rts 210, 220, 225 or 2 <b>Statement for</b> meet the Whole Graa quirements for the National Sch t contain non-credits or equivalent or 3.99 grams for corrandum SP 30-201 ato Group A-G (bake	lied by the percent of st 0.25oz (1.49 would from box B. : the total weight of pre & that a according to d (26. Appendix Docume (Creditin in-Rich Crite Bable grains: Groups A-G or 6.99 2 Grain Requ ed goods), Gree undard of 16grams cre	round down to 1.25 oz 4.86 2.00 duct) 4.86 intrections. 1 furit A) as demonsti nting Grain tig Standards Bar ria: nd School Breakfast Pro Yes grams for Group H of na spirements for the boup H (cereal gue ditable grain per oz eg;	meat equivalent). Do 1 oz ounce serving her certify the rated by the at ins in Scho sed on Grams Yes gram. ) m-creditable grains mo e National Sch rains) or Grouy	of the above pro- ti any APP used tached supplier <b>DOI Meals F</b> of Creditable Gra X No y not credit towards the p tool Lunch Prog p I (RTE breakf	duct (rea in this pr document Require xins) No X rain requireme cam and S ast cereals	dy for ser oduct con ation. ed Begg How man sits for school t School Br School Br School Br	ving) conta forms to F inning - ny grams: reals.) eakfast Prc methodologies a	ains Food and No SY 2013 Ogram: Exh re applied to calc	utrition 3-2014 ibit A to d	ete
(1) in the second secon	**Creditable amount of APP e )) Total Creditable Amount m to box A until after you have ad to the portion) of pro- seminder. Total creditable amount the above informatic thread/meat alterna- alations (7CFR Part Formulations) Communications Communications Formulations Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communications Communic	hen fully hydraed. quals ounces of Dry APP multip uses be rounded down to the near ded the creditable APP amount i coduct as purchased: duct (per portion): ount cannot count for more than ion is true & correct at when prepared a rts 210, 220, 225 or 2 Statement for meet the Whole Gra quiroments for the National Sch t contain non-credits oz equivalent or 3.99 grams for norandum SP 30-201 to Group A-G (bake grains, Groups A-G use the stat xhibit A Group (A-I	lied by the percent of st 0.25ac (1.49 would from hox B. : : the total weight of pro- & that a according to d (26. Appendix <b>P Docume</b> (Creditin in-Rich Critte ool Lunch Program a able grains: Groups A-G or 6.99 y 2 Grain Requ ed goods), Gru- nudard of 16grams cre ) the Product	A set of the set of th	meat equivalent). Do 1 OZ OZ ounce serving ther certify that ins in School sed on Grams Yes gram. ) m-creditable grains mo the National School ans) or Grouy B d of Creditable	of the above pro- it any APP used tached supplier <b>DOI Meals F</b> of Creditable Gra X No y not credit towards the g tool Lunch Prog p I (RTE breakf dard of 28 grams credital	duct (rea in this pr document Require xins) No X rain requireme cam and S ast cereals	dy for ser oduct con ation. ed Begg How man sits for school t School Br School Br School Br	ving) conta forms to F inning - ny grams: reals.) eakfast Prc methodologies a	ains Food and No SY 2013 Ogram: Exh re applied to calc	utrition 3-2014 ibit A to d	eter
(1) in ight dita (R hat lent tegu F I. (R II) (P II) if co	**Creditable amount of APP et ) Total Creditable amount of APP et ) Total Creditable Amount m a box A until after you have ad ( (per portion) of pro- seminder: Total creditable amount of the above informatic tmeat/meat alterna- ulations (7CFR Pan Formulation Formulation Refer to SP 30-2012 Grain Re I. Does the product Refer to SP 30-2012 Grain Re I. Does the product Products with more than 0.24 II. Use Policy Men f the product fits in momonent based on creditable indicate to which E Description of	hen fully hydraed. quals ounces of Dry APP multip uses be rounded down to the near ded the creditable APP amount i roduct as purchased: duct (per portion): ount cannot count for more than ion is true & correct at when prepared a cts 210, 220, 225 or 2 Statement for meet the Whole Gra quirements for the National Sch t contain non-credits t contain non-credits t contain non-credits t corandum SP 30-201 the Group A-G (baked grains, Groups A-G use the sta xhibit A Group (A-I Grams of Creditable G	lied by the percent of st 0.25oz (1.49 would from box B. : : the total weight of pro- & that a according to di (26. Appendix Docume (Creditin in-Rich Critte pol Lunch Program a able grains: Groups A-G or 6.99 2 Grain Requ ed goods), Gro dard of lograms cre ) the Product rain Ingredient	A.86 2.00 duct) 4.86 A.86 A.86 A.86 A.86 A.86 A.86 A.86 A	meat equivalent). Do 1 oz ounce serving her certify the rated by the at ins in Scho sed on Grams Yes gram. ) m-creditable grains mo e National Sch cains) or Grou Group H uses the stam B to Creditable z equivalent	of the above pro- t any APP used tached supplier of Creditable Gra- X No ry not credit towards the g tool Lunch Prog p I (RTE breakf lard of 28 grams credital Creditable	duct (rea in this pr document Require xins) No X rain requireme cam and S ast cereals	dy for ser oduct con ation. ed Begg How man sits for school t School Br School Br School Br	ving) conta forms to F inning - ny grams: reals.) eakfast Prc methodologies a	ains Food and No SY 2013 Ogram: Exh re applied to calc	utrition 3-2014 ibit A to d	eter
(1) in in in in in in (R that klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent klent	*18 is the percent of protein w**Creditable amount of APP e *Creditable amount of APP e 1) Total Creditable Amount m a box A until after you have ad t (per portion) of pro- able amount of pro- reminder: Total creditable am the above informat t meat/meat alterna lattons (7CFR Pan Formulation Formulation Formulation I. Does the product Products with more than 0.24 II. Use Policy Menr f the product fits in component based on creditable ndicate to which E Description of Creditable Grain	hen fully hydraed. quals ounces of Dry APP multip uses be rounded down to the near ded the creditable APP amount i roduct (per portion): ount cannot count for more than ion is true & correct at when prepared a ts 210, 220, 225 or 2 Statement for meet the Whole Gra quirrements for the National Sch t contain non-credit to contain non-credit to Group A-G (bakc grains. Groups A-G use the stat xhibit A Group (A-I Grams of Creditable G per Portio	lied by the percent of st 0.25oz (1.49 would from box B. : : the total weight of pro- & that a according to di (26. Appendix Docume (Creditin in-Rich Critte pol Lunch Program a able grains: Groups A-G or 6.99 2 Grain Requ ed goods), Gro dard of lograms cre ) the Product rain Ingredient	round down to 1.25 oz 4.86 2.00 duct) 4.86 intrections. I furri A) as demonst: nting Grain tig Standards Ba ria: nd School Breakfast Pro Yes grams for Group H of na spirements for the bup H (cereal gu ditable grain per oz eq: Belongs: Gram Standards Grain per oz eq: (16g or	meat equivalent). Do 1 OZ OZ ounce serving ther certify that rated by the at ins in Scho sed on Grams Yes gram. ) m-creditable grains mo e National Sch rains) or Grouy Group H uses the stan B d of Creditable z equivalent 28g) 2	of the above print any APP used tached supplier cool Meals I of Creditable Graves and the second state of	duct (rea in this pr document Require xins) No X rain requireme cam and S ast cereals	dy for ser oduct con ation. ed Begg How man sits for school t School Br School Br School Br	ving) conta forms to F inning - ny grams: reals.) eakfast Prc methodologies a	ains Food and No SY 2013 Ogram: Exh re applied to calc	utrition 3-2014 ibit A to d	eter
(1) in n in n editaa (R egu F I. (R II) (P II) if Co II) II	*18 is the percent of protein w**Creditable amount of APP et) Total Creditable Amount m to box A until after you have ad to the protein of protein and the above information that the above information and the above informati	hen fully hydraed. quals ounces of Dry APP multip uses be rounded down to the near ded the creditable APP amount i roduct (per portion): ount cannot count for more than ion is true & correct at when prepared a rts 210, 220, 225 or 2 Statement for meet the Whole Gra quirements for the National Sch t contain non-credits oc equivalent or 3.99 grans for norrandum SP 30-201 thto Group A-G (bake grains. Groups A-G use the sta xhibit A Group (A-I Grams of Creditable G per Portio A	lied by the percent of st 0.25oz (1.49 would from box B. : : the total weight of pro- & that a according to di (26. Appendix Docume (Creditin in-Rich Critte pol Lunch Program a able grains: Groups A-G or 6.99 2 Grain Requ ed goods), Gro dard of lograms cre ) the Product rain Ingredient	A.86 2.00 duct) 4.86 irrections. I furt A) as demonst and school Breakfast Pro- Yes grams for Group H of no sprams for Group H of no incements for the pup H (cereal gr diable grain per oz eq: Belongs: Grain per oz (16g or F	meat equivalent). Do 1 OZ OZ ounce serving ther certify that ins in School sed on Grams Yes gram. ) m-creditable grains mo e National Sch rains) or Groug Group H wes the stan B d of Creditable z equivalent 28g) 2	of the above prit any APP used tached supplier tool Meals I of Creditable Grax No y not credit towards the genool Lunch Prog p I (RTE breakf laard of 28 grams creditable Amount A ÷ B	duct (rea in this pr document Require xins) No X rain requireme cam and S ast cereals	dy for ser oduct con ation. ed Begg How man sits for school t School Br School Br School Br	ving) conta forms to F inning - ny grams: reals.) eakfast Prc methodologies a	ains Food and No SY 2013 Ogram: Exh re applied to calc	utrition 3-2014 ibit A to d	eter
(1) (1) (2) (2) (2) (2) (2) (2) (2) (2) (2) (2	*18 is the percent of protein w **Creditable amount of APP e 1) Total Creditable Amount m to A until after you have ad t (per portion) of pri able amount of pro- keminder: Total creditable am the above informat t meat/meat alterna alations (7CFR Par Formulation Formulation Formulation Formulation Formulation I. Does the product Refer to SP 30-2012 Grain Re I. Does the product Products with more than 0.24 II. Use Policy Men f the product fits in momonent based on creditable molicate to which E Description of Creditable Grain Ingredient* Whole wheat flour	hen fully hydraed. quals ounces of Dry APP multip uses be rounded down to the near ded the creditable APP amount i roduct (per portion): ount cannot count for more than ion is true & correct at when prepared a the 210, 220, 225 or 2 Statement for meet the Whole Gra quirements for the National Sch t contain non-credita oc equivalent or 3.99 grams for norandum SP 30-201 itto Group A-G (bake grains. Groups A-G use the sta xhibit A Group (A-I Grams of Creditable G per Portio A 17.84	lied by the percent of st 0.25oz (1.49 would from box B. : : the total weight of pro- & that a according to di (26. Appendix Docume (Creditin in-Rich Critte pol Lunch Program a able grains: Groups A-G or 6.99 2 Grain Requ ed goods), Gro dard of lograms cre ) the Product rain Ingredient	round down to 1.25 oz 4.86 2.00 duct) 4.86 irrections. I furt A) as demonsti nting Grain as demonsti nting Grain as Standards Ba ria: nd School Breakfast Pro Yes grams for Group H ofno sirements for the oup H (cereal gr diable grain per oz eq: Belongs: Gram Standards Grain per oz (16g or E	meat equivalent). Do 1 oz oz ounce serving ther certify that ins in Scho sed on Grams Yes gram. ) m-creditable grains me the National Scho and Creditable z equivalent 28g) 2 3 6	of the above pro- t any APP used tached supplier of Creditable Gra X No y not credit towards the g tool Lunch Prog p I (RTE breakf kard of 28 grams creditable Creditable Amount A ÷ B 1.115	duct (rea in this pr document Require xins) No X rain requireme cam and S ast cereals	dy for ser oduct con ation. ed Begg How man sits for school t School Br School Br School Br	ving) conta forms to F inning - ny grams: reals.) eakfast Prc methodologies a	ains Food and No SY 2013 Ogram: Exh re applied to calc	utrition 3-2014 ibit A to d	eter
(1) in n in n editaa (R egu F I. (R egu II) (P II) if Co II) M W	*18 is the percent of protein w**Creditable amount of APP et) Total Creditable Amount m to box A until after you have ad to the protein of protein and the above information that the above information and the above informati	hen fully hydraed. quals ounces of Dry APP multip uses be rounded down to the near ded the creditable APP amount i roduct (per portion): ount cannot count for more than ion is true & correct at when prepared a rts 210, 220, 225 or 2 Statement for meet the Whole Gra quirements for the National Sch t contain non-credits oc equivalent or 3.99 grans for norrandum SP 30-201 thto Group A-G (bake grains. Groups A-G use the sta xhibit A Group (A-I Grams of Creditable G per Portio A	lied by the percent of st 0.25oz (1.49 would from box B. : : the total weight of pro- & that a according to di (26. Appendix Docume (Creditin in-Rich Critte pol Lunch Program a able grains: Groups A-G or 6.99 2 Grain Requ ed goods), Gro dard of lograms cre ) the Product rain Ingredient	A.86 2.00 duct) 4.86 irrections. I furt A) as demonst and school Breakfast Pro- Yes grams for Group H of no sprams for Group H of no incements for the pup H (cereal gr diable grain per oz eq: Belongs: Grain per oz (16g or F	meat equivalent). Do 1 oz oz ounce serving ther certify that ins in Scho sed on Grams Yes gram. ) m-creditable grains me the National Scho and Creditable z equivalent 28g) 2 3 6	of the above prit any APP used tached supplier tool Meals I of Creditable Grax No y not credit towards the genool Lunch Prog p I (RTE breakf laard of 28 grams creditable Amount A ÷ B	duct (rea in this pr document Require xins) No X rain requireme cam and S ast cereals	dy for ser oduct con ation. ed Begg How man sits for school t School Br School Br School Br	ving) conta forms to F inning - ny grams: reals.) eakfast Prc methodologies a	ains Food and No SY 2013 Ogram: Exh re applied to calc	utrition 3-2014 ibit A to d	eter

2 of an and g must be contained g must non the corresponding to top in Lamber 4. 37 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

certify that the above information is true & correct & that a <u>4.86</u> ounce portion of this product (ready for serving) provides <u>2.00</u> 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 I certify that the above information is true & correct & that a

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

Р	Please fill out the chart be	low to determine the creditable amou	nt 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	Х	27.60/16	0.50025	
т	otal Creditable Vegeta	ble Amount:				0.50	
V	BG calculations for vegetables 'egetables and vegetable purees t least 1/2 cup of recognizable ve	Total Cups Red/Orange	1/8 cup				
Sc Pl co pr Tl	chool food authorities may offe lease note that raw leafy green opponent or the meat alternate rovide documentation to show 1 he PFS for meat/meat alternate	r any vegetable subgroup to meet the total week vegetables credit as half the volume served in sc component, but not a both in the same meal. Th	4.86 ounce servin	s <sup>1</sup> / <sub>2</sub> cup dark green veget e legumes into the schoo rt on the following page g of the above p	l meal. However, a manufacturer : for conversion factors	should	l/orange vegeta
•		0.5	Quarter Cup to Cup Con 5 Quarter Cups = 1/8 Cup vegetable/fruit or 0.5 ounces		anta		0 0
			Quarter Cups = <sup>1</sup> / <sub>8</sub> Cup vegetable/fruit of 0.5 ounce Quarter Cups = <sup>1</sup> / <sub>4</sub> Cup vegetable/fruit or 1.0 ounce			ALPHA FOODS CO.	
	Signature: <u>Georg</u>		Fitle: <u>CEO</u>			"My Pizza Supplier"	
F	Printed Name: Q	George A. Sarandos	Date: <u>2/20/2023</u>		19802 G. H. C	Circle Waller, TX 7	7484

(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



## 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, Destrose, Seasoning (oteoresin of paprika, natural spice extractives, BHA, BHT, eitric 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, 420 F 7 minutes. 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





Manufactured by: Alpha Foods Co. Waller, TX 77484