Alpha Simply Delicious 16" Whole Grain Mega Meat Pizza with Skinny Crust (Pepperoni, Canadian Bacon, Italian Sausage, Beef Topping)

Code No: SD169WS



PRODUCT DESCRIPTION:

Alpha's Simply Delicious Mega Meat Pizza is just that -SIMPLY DELICIOUS! This 16" Whole Grain Mega Meat Pizza is made with a deliciously fresh and new pizza sauce,100% real mozzarella cheese, whole pepperoni slices, plenty of Canadian bacon, Italian sausage and beef topping, simply placed atop soft and skinny pizza crust. Deliciously simple, skinny crust Mega Meat pizza, loaded with meat toppings, just like from your favorite restaurant.

MENU INNOVATIONS:

- · Add menu variety and excitement by featuring the Simply Delicious Mega Meat 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 Mega Meat 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" mega meat pizza, made with 100% real Mozzarella Cheese, from USDA WBSCM Material # 110244 Mozzarella, 52% whole grain skinny crust, coin shaped sliced pepperoni, Canadian bacon, Italian sausage and beef topping simply seasoned pizza sauce. 1-8 cut serving shall be a minimum weight of 5.31 oz and offer a minimum of 23 g Protein and a minimum of 380 Calories. 1-8 cut provides 2 oz M/MA, 2 oz eq Grain, 1/8 c. red/orange veg. Approved Brand: Alpha Simply Delicious #SD169WS

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1-8 cut portion, 5.31 oz, SD169WS 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. CANADIAN STYLE BACON: Water Added Chunked and Formed Includes Pork Sirloin Hips (Pork Cured with Water, Salt, Potassium Lactate, Sugar, Sodium Phosphate, Smoke Flavoring, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite). PRECOOKED SAUSAGE: Pork, Seeasoning [Spices, Salt, Garlic Powder, Extractive of Rosemary, Tocopherols (Vitamin E), Citric Acid, Soybean Oil), Water, Salt. PRECOOKED BEEF: Beef, Water, Textured Soy Flour, Seasoning (Salt, Spices, Hydrolyzed Soy Protein, Garlic), Salt.

BUY AMERICAN PROVISION: Produ

Product #: SD169WS

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

DIOLINOINELINEDT	<u>NOD.</u> NO
SHIPPING DATA:	
UPC:	UPC# 00833026004871
Storage Class:	Frozen
Gross Weight Lbs:	26.33
Net Weight Lbs:	23.91
Cube:	1.56
Case Dimensions:	17.25 x 16.5 x 9.5
Portions / Size:	72/5.31 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.





Nutrition Facts 8 servings per container

Serving size 1 slice (151g)
Amount Per Serving

Calories

390

	% Daily Value*
Total Fat 19g	24%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 650mg	28%
Total Carbohydrate 31g	11%
Dietary Fiber 3g	11%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 23g	46%
Vitamin D 0.2mcg	0%
Calcium 500mg	40%
Iron 2mg	10%
Potassium 80mg	2%

serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

	A. Total Creditable	Amount ounces per raw portion of creditab	la in ma di na ha dha I	Read Durine Cuide vield	2.00				
II. Alter	nate Protein Prod	luct (APP)							
	Description of APP, manufacture's name, and code number	Counces Dry APP Per Portion	ermine the creditable	% of Protein AS Is*	Divide by 18**	Creditable Amount APP***	rıbed in Attachment A for each .	APP used.	
	B. Total Creditable Ame	aunt (1)							
			1/4			2.00			
		ount (A+B rounded down wided on the attached APP docur)		2.00			
	18 is the percent of protein w *Creditable amount of APP	vhen fully hydrated. equals ounces of Dry APP multip	lied by the percent of	protein as is divided by	18				
	(1) Total Creditable Amount m	ust be rounded down to the neare	st 0.25oz (1.49 would			tot round up. If you are c	rediting both M/MA and APP, y	ou do not need to round down	
Total weig	an box A until after you have ac an abox A until after you have ac an abox A until after you have ac	lded the creditable APP amount f		5.31	07				
	litable amount of pro	-	•	2.00					
		ount cannot count for more than			-		oduct (ready for serv		
of equival Service Ro	ent meat/meat altern egulations (7CFR Par Formulation	rts 210, 220, 225 or 2	26. Appendix	A) as demonst	rated by the at	tached supplier	documentation.	orms to Food and Non	
	1 01 11 11 11 10 11			U		of Creditable Gr	• 0		
	I. Does the product	meet the Whole Gra		-	Yes	-	No		
		equirements for the National Scho		nd School Breakfast Pro				-	
		t contain non-credita		Yes			X How man		
	(Products with more than 0.24	oz equivalent or 3.99 grams for	Groups A-G or 6.99	grams for Group H of no	on-creditable grains ma	y not credit towards the g	grain requirements for school m	eals.)	
	III. Use Policy Men	norandum SP 30-201	2 Grain Requ	irements for th	e National Sch	ool Lunch Prog	ram and School Bre	akfast Program: Exh	ibit A to determine
								ethodologies are applied to calc	
		e grains. Groups A-G use the stat E xhibit A Group (A-I			Group H uses the stan B	lard of 28 grams credital	ole grain per oz eq; and Group I	is reported by volume or weight.)
	Indicate to which E	XIIDIT A Group (A-I) the Product	0	d of Creditable	h	l		
	Description of	Grams of Creditable G	rain Ingredient	Grain per o		Creditable			
	Creditable Grain	per Portio	n1	(16g or	28g) 2	Amount			
	Ingredient*	A		1		$\mathbf{A} \div \mathbf{B}$			
	Whole wheat flour	17.84			6	1.115			
	Enriched flour	16.40		1	6	1.025			
						2.14			
	Total Creditable Amoun	t 3				2.00			
		grain meal/flour and enriched mea							
		able grain in formula). Please be a grains from the corresponding Gr		es other than grams mus	t be converted to grams				
	3Total Creditable Amount mus	t be rounded down to the nearest	quarter (0.25) oz eq.	Do not round up.					
	Total weight (per portion) of pr Total contribution of product (p	roduct as purchased 50 g (1.75oz)							
I certify th	at the above informat		& that a	5.31	ounce portion	of this product ()	ready for serving) pr	ovides	
2.00		ins. I further certify th							
equivalent	or 3.99 grams for Gr	oups A-G or 6.99 gra	ms for Group	H of non-credit	able grains ma	y not credit towa	rds the grain require	ments for school mea	is.
	Drodu	ot Formulati	on Stat	mont (DI	TC) far D	aanmanti	ng Wagatahl	a and Emite	
	I. Vegetable Con		on State		101 D		ng vegetable	es and Fruits	
	0	pelow to determine the creater	ditable amount of	f vegetables.					
	Description of								I
	Creditable Ingredient			Ounces per R	aw Portion of		FBG Yield /	Creditable Amount	1

	Please fin 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	Х	27.60/16	0.50025	
	Total Creditable Vegeta	able Amount:				0.50	-
	FBG calculations for vegetables Vegetables and vegetable puree At least ¼ cup of recognizable v	Total Cups Red/Orange	1/8 cup				
	School food authorities may off Please note that raw leafy green component or the meat alternate provide documentation to show	fer any vegetable subgroup to meet the total weekl a vegetables credit as half the volume served in sci e component, but not a both in the same meal. The	dark green, red/orange, and beans/peas (legumes)) ly requirement for the additional vegetable subgr hool meals (For example: 1 cup raw spinach credit te school menu planner will decide how to incorpo omponent and the meat alternate component. See of te towards the meat alternate component.	oup s as ½ cup dark green veget rate legumes into the schoo	l meal. However, a manufacturer		
I certify t	he above information	is true and correct and that a	5.31 ounce servi	ing of the above p onversions*	roduct contains	<u>1/8</u> cup(s) red	l/orange vegetab
			5 Quarter Cups = ½ Cup vegetable/fruit or 0.5 ound 0 Quarter Cups = ½ Cup vegetable/fruit or 1.0 ound			ALPHA FOODS CO.	
	Signature: Geerg	ge A. Sarandos 🔤 🗌	Title: CEO			"My Pizza Supplier"	ł –
	Printed Name:	George A. Sarandos	Date: <u>2/20/2023</u>		19802 G. H.	Circle Waller, TX 7	'7484

19802 G. H. Circle Waller, TX 77484 (936) 372-5858 (800) 733-3535 (936) 372-1341 fax ALPHA SIMPLY DELICIOUS 16" WHOLE GRAIN MEGA MEAT PIZZA with SKINNY CRUST

> Pepperoni, Canadian Bacon, Sausage, Beef Pizza Topping

SD169WS

KEEP FROZEN

9/42.50 oz. Pizzas Net Wt. 23.91 lbs.





ALPHA SIMPLY DELICIOUS 16" WHOLE GRAIN MEGA MEAT PIZZA with SKINNY CRUST

Pepperoni, Canadian Bacon, Sausage, Beef Pizza Topping

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. CANADIAN STYLE BACON: Water Added Chunked and Formed Includes Pork Sirloin Hips (Pork cured with Water, Salt, Potassium Lactate, Sugar, Sodium Phosphate, Smoke Flavoring, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite). PRECOOKED SAUSAGE: Pork, Seasoning (Spices, Salt, Garlic Powder, Extractive of Rosemary, Tocopherols (Vitamin E), Citric Acid, Soybean Oil), Water, Salt. PRECOOKED BEEF: Beef, Water, Textured Soy Flour, Seasoning (Salt, Spices, Hydrolyzed Soy Protein, Garlic), Salt. CONTAINS: MILK, WHEAT and SOY.

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For Food Safety and Quality, Follow Baking Instructions. Cook to internal temperature of 165 degrees F prior to serving.

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SD169WS INS[®] 9/42.50 oz. Pizzas Net Wt. 23.91 lbs.

INSTITUTIONAL USE ONLY KEEP FROZEN





Manufactured by: Alpha Foods Co. Waller, TX 77484