

Sgt. Pepperoni's 16" Garlic Butter Rolled Edge Bake to Rise Cheese Pizza

Code No: SP162R

Brand Name: Sgt. Pepperoni's
Manufacturer: Alpha Foods Co.
Code: SP162R
Description: 16" Garlic Butter Rolled Edge Bake to Rise Cheese Pizza
Pack / Size: 72/ 5.88 oz



PRODUCT DESCRIPTION:

Loaded with 100% REAL Mozzarella Cheese, the Sgt. Pepperoni's 16" Cheese Pizza with Garlic Butter, Rolled Edge Bake to Rise Rolled Edge Dough tastes just like pizza delivered from your favorite pizzeria! Pizza made with Garlic Butter infused dough, topped with Alpha's Authentic Italian Pizza Sauce and 100% Real Mozzarella Cheese is guaranteed to satisfy students' desire for "real pizza"!

MENU INNOVATIONS:

- Serve as a cheese pizza and with toppings of your choice for fresh, signature menu selections.
- Feature daily along with the Sgt. Pepperoni's 16" Garlic Butter Bake to Rise Mega Meat & Pepperoni Pizzas.
- Boost student participation by offering the (Non-Whole Grain) Sgt. Pepperoni's Garlic Butter Bake to Rise Cheese Pizza in your school - Restaurant quality pizza served in your cafeteria!

HARD BID SPECIFICATIONS:

Sgt. Pepperoni's 16" Cheese Pizza, with Rolled Edge, Bake to Rise, GARLIC BUTTER Rising Dough. Fully topped 16" cheese pizza, must only contain 100% real Part Skim Mozzarella Cheese, (no cheese blends) from USDA WBCSCM Material # 110244 Mozzarella, bake to rise, rolled edge dough, enlaced with garlic butter throughout the entire dough and authentic Italian seasoned pizza sauce. 1-8 cut serving shall be a minimum weight of 5.88 oz and offer a minimum of 21 g Protein, a minimum of 410 Calories and less than 490 mg Sodium per serving. 1-8 cut provides 2 oz M/MA, 3 oz eq. Grain/Bread, 1/8 c. red/orange veg.

Approved Brand: Sgt. Pepperoni's #SP162R

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1-8 piece cut portion, 5.88 ounce, SP162R provides: 2 oz M/MA, 3 oz Grain/Bread and 1/8 cup red/orange Vegetables.

INGREDIENTS:

INGREDIENTS: CRUST: Enriched Flour (wheat flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid, malted barley flour), Water, Yeast, Contains 2% Or Less Of: Palm Oil (palm oil with soy lecithin, natural butter flavor, beta carotene), Sugar, Salt, Soybean Oil, Dough Conditioner (wheat flour, ascorbic acid, natural enzymes), Corn Meal, Dough Conditioner (cellulose gum, xanthan gum), Dough Conditioner (maltodextrin, carrageenan), Natural Butter Flavor (natural flavor, soybean oil), Natural Garlic Flavor (natural flavor, soybean oil). CHEESE: Low Moisture Part-Skim Mozzarella Cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes). SAUCE: Tomatoes Ground in Puree, Concentrated Crushed Tomatoes, Water, Italian Seasoning (sugar, granulated garlic, salt, oregano, granulated onion, basil, black pepper, red pepper, parsley flakes), Food Starch Modified.

Nutrition Facts

8 servings per container	
Serving size 1 slice 5.88 oz (167g)	
Amount Per Serving	
Calories	410
% Daily Value*	
Total Fat 15g	19%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 480mg	21%
Total Carbohydrate 46g	17%
Dietary Fiber 1g	4%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 22g	44%
Vitamin D 0mcg	0%
Calcium 440mg	35%
Iron 1mg	6%
Potassium 171mg	4%

*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.

BUY AMERICAN PROVISION: Product #: SP162R

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# 00833026005335
Storage Class:	Frozen
Gross Weight Lbs:	28.86
Net Weight Lbs:	26.44
Cube:	1.56
Case Dimensions:	17.25 x 16.5 x 9.5
Portions / Size:	72 / 5.88 oz
Cases per Pallet:	42
TI/HI:	6x7
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:

For best results, COMPLETELY THAW THE PIZZA before baking by placing each pizza on a pan release sprayed parchment lined baking tray or sprayed pizza screen. For best results, bake on pizza screen. ALLOW 2 HOURS 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 brown. Thawed Pizza: Convection Oven, 435 F 6 to 9 minutes. Conveyor Oven, 435 to 450 F 6 to 6.5 minutes. Frozen Pizza: Conveyor Oven, 425 to 435 F 6 to 8 minutes. For food safety and quality, cook to an internal temperature of 165°F prior to serving. Oven temperatures and cook times may vary.



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



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
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: 5.88 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 5.88 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 _____ No X

(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
		(16g or 28g) 2	B	
Enriched flour	50.81	16	3.1756	
Total Creditable Amount 3				3.17
Total Creditable Amount 3				3.00

* 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 5.88 ounce portion of this product (ready for serving) provides 3.00 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 Puree 8% to 24% NTSS	Red/Orange	0.2598	X	14.40/16	0.2338
Tomato, Canned 24%-28% NTSS	Red/Orange	0.2598	X	27.60/16	0.4482
Total Creditable Vegetable Amount:					0.682

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
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I certify the above information is true and correct and that a 5.88 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: 1/4/2021



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SGT. PEPPERONI'S[®]
Superior Quality Pizza

**16" CHEESE PIZZA with
Garlic Butter Rising Dough**

SP162R

KEEP FROZEN

9/47 oz. Pizzas

Net Wt. 26.44 lbs.

19205



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Superior Quality Pizza

16" CHEESE PIZZA with Garlic Butter Rising Dough

INGREDIENTS: CRUST: Enriched Flour (wheat flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid, malted barley flour), Water, Yeast, Contains 2% Or Less Of: Palm Oil (palm oil with soy lecithin, natural butter flavor, beta carotene), Sugar, Salt, Soybean Oil, Dough Conditioner (wheat flour, ascorbic acid, natural enzymes), Corn Meal, Dough Conditioner (cellulose gum, xanthan gum), Dough Conditioner (maltodextrin, carrageenan), Natural Butter Flavor (natural flavor, soybean oil), Natural Garlic Flavor (natural flavor, soybean oil). **CHEESE:** Low Moisture Part-Skim Mozzarella Cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes). **SAUCE:** Tomatoes Ground in Puree, Concentrated Crushed Tomatoes, Water, Italian Seasoning (sugar, granulated garlic, salt, oregano, granulated onion, basil, black pepper, red pepper, parsley flakes), Food Starch Modified.
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 2 HOURS 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 brown. Oven temperatures and cook times may vary. Thawed Pizza: Convection Oven, 435 F 6 to 9 minutes. Conveyor Oven, 435 to 450 F 6 to 6.5 minutes. Frozen Pizza: Conveyor Oven, 425 to 435 F 6 to 8 minutes.

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

SP162R

9/47 oz. Pizzas

Net Wt. 26.44 lbs.

INSTITUTIONAL USE ONLY

KEEP FROZEN



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