

Sgt. Pepperoni's 16" 51% Whole Grain Rolled Edge Bake to Rise Cheese Pizza**Code No: SP162RW**

Brand Name: Sgt. Pepperoni's
Manufacturer: Alpha Foods Co.
Code: SP162RW
Description: Whole Grain Rolled Edge Bake to Rise Cheese Pizza
Pack / Size: 72/ 6.31 oz

**PRODUCT DESCRIPTION:**

Delicious Tuscan Style, Whole Grain Rolled Edge Dough, topped with Alpha's Authentic Italian Pizza Sauce, *made from California vine ripened tomatoes* and always 100% Real Mozzarella Cheese make this pizza a sure winner with the students!

MENU INNOVATIONS:

- Feature along with the other Sgt. Pepperoni's Pizza flavors, such as the Mega Meat Pizza and Pepperoni Pizza.

HARD BID SPECIFICATIONS:

Sgt. Pepperoni's Whole Grain Cheese Pizza, 16", Rolled Edge Bake to Rise, Dough, 51% WG, Whole Grain Rich, on ARTISAN/TUSCAN STYLE DOUGH (Based on 8 slices/pizza) White Whole Wheat Flour is 1st ingredient. Fully topped 16" cheese pizza, made with 100% real Mozzarella Cheese, from USDA WBSCM Material # 110244 Mozzarella, whole grain, bake to rise, rolled edge Artisan/Tuscan Style dough and authentic Italian seasoned pizza sauce. 1-8 cut serving shall be a minimum weight of 6.31 oz and offer a minimum of 24 g Protein, a minimum of 420 Calories and less than 510 mg Sodium per serving. 1-8 cut provides 2 oz M/MA, 3 oz eq. Grain, 1/8 c. red/orange veg.
 Approved Brand: Sgt. Pepperoni's #SP162RW

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1-8 piece cut portion, 6.31 ounce, SP162RW provides: 2 oz M/MA, 3 oz equivalent Grains and 1/8 cup red/orange Vegetables.

INGREDIENTS:

CRUST: Water, White Whole Wheat Flour, Enriched Unbleached Wheat Flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour), Wheat Protein Isolate (wheat gluten, trisodium phosphate, lactic acid, sulfite), Soybean Oil, Granulated Sugar, Yeast, Vital Wheat Gluten, Contains 2% Or Less Of: Wheat Flour, Ascorbic Acid, Natural Enzymes, Shortening (palm oil), Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Salt, Corn Meal, Orange Juice (orange juice concentrate), Cellulose Gum, Xanthan Gum, Maltodextrin, Carrageenan, L-Cysteine 40. 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 6.31 oz (179g)	
Amount Per Serving	
Calories	430
% Daily Value*	
Total Fat 17g	22%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 500mg	22%
Total Carbohydrate 46g	17%
Dietary Fiber 3g	11%
Total Sugars 8g	
Includes 0g Added Sugars	0%
Protein 25g	50%
Vitamin D 1mcg	4%
Calcium 500mg	40%
Iron 2mg	10%
Potassium 170mg	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 #: SP162RW**

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# 00833026005366
Storage Class:	Frozen
Gross Weight Lbs:	30.88
Net Weight Lbs:	28.40
Cube:	1.56
Case Dimensions:	17.25 x 16.5 x 9.5
Portions / Size:	72 / 6.31 oz
Cases per Pallet:	42
TI/HL:	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:

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, 375 to 435 F 7 to 10 minutes. Conveyor Oven, 400 F 7 to 8 minutes. Frozen Pizza: Convection Oven, 350 F 18 to 20 minutes. Conveyor Oven, 425 F 7 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: 6.31 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 6.31 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
		16g or 28g 2	B	
Whole wheat flour	24.77	16	1.5481	
Enriched flour	23.78	16	1.4862	
				3.03
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 6.31 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 6.31 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 = 1/2 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

Signature: George A. Sarandos

Title: CEO

Printed Name: George A. Sarandos

Date: 7/1/2022



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SGT. PEPPERONI'S®
Superior Quality Pizza

16" CHEESE PIZZA
with Whole Grain,
Self Rising Dough

SP162RW

KEEP FROZEN

9/50.5 oz. Pizzas

Net Wt. 28.40 lbs.

18186



00833026005366

SGT. PEPPERONI'S®
Superior Quality Pizza

16" CHEESE PIZZA with Whole Grain, Self Rising Dough

INGREDIENTS: CRUST: Water, White Whole Wheat Flour, Enriched Unbleached Wheat Flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour), Wheat Protein Isolate (wheat gluten, trisodium phosphate, lactic acid, sulfite), Soybean Oil, Granulated Sugar, Yeast, Vital Wheat Gluten, Contains 2% or less of: Wheat Flour, Ascorbic Acid, Natural Enzymes, Shortening (palm oil), Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Salt, Corn Meal, Orange Juice (orange juice concentrate), Cellulose Gum, Xanthan Gum, Maltodextrin, Carrageenan, L-Cysteine 40. **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 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. Oven temperatures and cook times may vary. Thawed Pizza: Convection Oven, 375 to 435 F 7 to 10 minutes. Conveyor Oven, 400 F 7 to 8 minutes. Frozen Pizza: Convection Oven, 350 F 18 to 20 minutes. Conveyor Oven, 425 F 7 to 8 minutes.

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

SP162RW

INSTITUTIONAL USE ONLY

KEEP FROZEN



18186

9/50.5 oz. Pizzas

Net Wt. 28.40 lbs.

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Manufactured by: Alpha Foods Co. Waller, TX 77484