Sgt. Pepperoni's 16" Whole Grain Cheese Pizza Bake to Rise (WGR)

Code No: SP162WT

Brand Name: Manufacturer: Code: Description: Pack / Size:

Sgt. Pepperoni's Alpha Foods Co. SP162WT 16" Whole Grain Cheese Pizza, Bake to Rise 72/ 5.43 oz

PRODUCT DESCRIPTION:

Soft and Delicious, White Whole Grain, Rolled Edge Dough rises as it bakes to a beautiful golden color. This delicious pizza is topped with Alpha's Authentic Italian Flavored Pizza Sauce, made from *California vine ripened tomatoes* and always 100% Real Mozzarella Cheese. A superior quality pizza, excellent for students of all ages.

MENU INNOVATIONS:

- Feature the Sgt. Pepperoni's 16" Whole Grain Bake to Rise Cheese Pizza on the main lunch line for all grade levels.
- Once baked, brush the edges of the soft, bake to rise dough pizza with delicious Italian Seasoned Olive Oil to bring the flavors of Italy into your schools' cafeteria. Italian Seasoning Packet included.

HARD BID SPECIFICATIONS:

Sgt. Pepperoni's Whole Grain Cheese Pizza, 16", Bake to Rise, 54% WG, Whole Grain Rich. (Based on 8 slices/pizza). 2 oz equivalent grain per serving. 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 dough with ITALIAN SEASONING PACKET IN EACH CASE and authentic Italian seasoned pizza sauce. 1-8 cut serving shall be a minimum weight of 5.43 oz and offer a minimum of 21g Protein, a minimum of 350 Calories and less than 540 mg Sodium per serving. 1-8 cut provides 2 oz M/MA, 2 oz eq. Grain, 1/8 c. red/orange veg. Approved Brand: Sgt. Pepperoni's #SP162WT

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1-8 piece cut portion, 5.43 ounce, SP162WT provides: 2 oz M/MA, 2 oz equivalent Grains and 1/8 cup red/orange Vegetables.

INGREDIENTS:

CRUST: Water, White Whole Wheat Flour, Enriched Flour (wheat flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid, malted barley flour), Wheat Protein Isolate (wheat gluten, trisodium phosphate, lactic acid, sulfite), Sugar, Soybean Oil, Contains 2% Or Less Of: Vital Wheat Gluten, Dough Conditioner (wheat flour, ascorbic acid, natural enzymes), Yeast, Palm Oil, Double Acting Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Dry Honey Powder (honey, wheat starch), Cornmeal, Orange Juice (concentrated orange juice), Dough Conditioner (cellulose gum, xanthan gum), Dough Conditioner (maltodextrin, carrageenan), L-Cysteine 40 (microcrystalline cellulose, L-Cysteine). 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.

BUY AMERICAN PROVISION:

Product #: SP162WT

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

DIVENGINEERED	<u>FUUD.</u>	
SHIPPING DATA:		

OTHER HAD DATA.	
UPC:	UPC# 00833026005502
Storage Class:	Frozen
Gross Weight Lbs:	26.83
Net Weight Lbs:	24.41
Cube:	1.56
Case Dimensions:	17.25 x 16.5 x 9.5
Portions / Size:	72/ 5.43 oz
Cases per Pallet:	42
TI/HI:	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: 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.







Nutrition Facts 8 servings per container

Amount Per Serving

Serving size 1 slice 5.43 oz (154g)

260

Calories	300	
	% Daily Value*	
Total Fat 15g	19%	
Saturated Fat 7g	35%	
Trans Fat 0g		
Cholesterol 30mg	10%	
Sodium 530mg	23%	
Total Carbohydrate 34g	12%	
Dietary Fiber 2g	7%	
Total Sugars 6g		
Includes 0g Added Sugars	0%	
Protein 22g	44%	
Vitamin D 0mcg	0%	
Calcium 470mg	35%	
Iron 1mg	6%	
Potassium 150mg	4%	
*The % Daily Value (DV) tells you how much serving of food contributes to a daily diet. 2, day is used for general nutrition advice.		

Sgt. Pepperoni's 16" Whole Grain Cheese Pizza, Bake to Rise (WGR)

(936) 372-5858 (800) 733-3535 (936) 372-1341 fax

Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 9ct/16" Pizzas/ 72 serv/ 5.43 oz

	JSIS SHEET I	bauct Fol	rmulation	Statemen	t for Meat/I	Meat Alterna	te (M/MA) Pro	oducts
eat/Meat Alternate	o determine the creditable amount	of Mast/Mast Altan	nata	1	1			
Description of	Ounces per Raw	of Meas Meat Affer						
Creditable Ingredients	Portion of Creditable	Multiply	Food Buying Guide Yield	Creditable Amount*				
per Food Buying Guide	Ingredient		Guide Heid	Amount				
Cheese, Mozzarella	2.00	Х	16/16	2.00				
				2.00				
A. Total Creditable *Creditable Amount-Multiply of	Amount unces per raw portion of creditable	le ingredient by the I	ood Buying Guide yield	2.00	J			
lternate Protein Prod	uct (APP)							
	ase fill out the chart below to dete	ermine the creditable	amount of APP. If APP	is used, you must provi	de documentation as descr	ibed in Attachment A for each	APP used.	
Description of APP, manufacture's name,	Ounces Dry APP Per	Multiply	% of Protein AS-	Divide by 18**	Creditable			
and code number	Portion		Is*	-	Amount APP***			
B. Total Creditable Amo	ount (1)							
	ount (A+B rounded down t	o nearest 1/4 oz			2.00			
*Percent of Protein As-Is is pro	vided on the attached APP docum			1	2.00			
18 is the percent of protein w *Creditable amount of APP e	hen fully hydrated. quals ounces of Dry APP multipl	ied by the percent of	protein as-is divided by	18.				
	ast be rounded down to the neares ded the creditable APP amount fr		d round down to 1.25 oz	meat equivalent). Do r	not round up. If you are cr	diting both M/MA and APP, y	ou do not need to round down	
weight (per portion) of p			5.43	oz				
creditable amount of pro	-		2.00					
(Reminder: Total creditable am fy that the above informat	ion is true & correct a	0 1	oduct) 5.43	ounce corring	of the shove pro	duct (ready for ser	ving) contains	2.00
ivalent meat/meat altern								
e Regulations (7CFR Par	rts 210, 220, 225 or 2	26. Appendix	A) as demonst	rated by the at	tached supplier	locumentation.		
Formulation	Statement for	Documo	nting Crai	ins in Sch	ool Moole B	equired Reg	inning SY 2013	2014
r'or mutation	Statement IOI		-				111111g 51 201.	-2014
I. Doog the product	meet the Whole Grai		0	sed on Grams Yes	of Creditable Gro X	ins) No		
	quirements for the National Scho				Δ	100	-	
	t contain non-credita		Yes			X How man		
(Products with more than 0.24	oz equivalent or 3.99 grams for O	Groups A-G or 6.99	grams for Group H of no	on-creditable grains ma	ty not credit towards the g	ain requirements for school m	eals.)	
III Use Policy Men	orandum SP 30-201	2 Grain Rear	virements for th	e National Sch	ool Lunch Prog	am and School Bre	akfast Program: Exh	bit A to det
•		-			0		nethodologies are applied to calcu	
component based on creditable	grains. Groups A-G use the stan	dard of 16grams cre	ditable grain per oz eq;				I is reported by volume or weight.)	
Indicate to which E	xhibit A Group (A-I)	the Product	0	B				
Description of	Grams of Creditable G	rain Ingredient	Gram Standard Grain per oz		Creditable			
Creditable Grain	per Portion		(16g or	•	Amount			
	A		F		$\mathbf{A} \div \mathbf{B}$			
Ingredient*	19.33			6	1.2081			
Whole wheat flour	1		1		1.0281			
	16.45		1	0				
Whole wheat flour Enriched flour				0	2.2362			
Whole wheat flour Enriched flour Total Creditable Amoun		//flour.		0				
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SGT. PEPPERONI'S ® Superior Quality Pizza 16" WHOLE GRAIN CHEESE PIZZA SP162WT KEEP FROZEN

9/43.40 oz. Pizzas Net Wt. 24.41 lbs.

19226



SGT. PEPPERONI'S Superior Quality Pizza

16" WHOLE GRAIN CHEESE PIZZA

INGREDIENTS: DOUGH: Water, White Whole Wheat Flour, Enriched Flour (wheat flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid, malted barley flour), Wheat Protein Isolate (wheat gluten, trisodium phosphate, lactic acid, sulfite), Sugar, Soybean Oil, Contains 2% Or Less Of: Vital Wheat Gluten, Dough Conditioner (wheat flour, ascorbic acid, natural enzymes), Yeast, Palm Oil, Double Acting Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Dry Honey Powder (honey, wheat starch), Commeal, Orange Juice (concentrated orange juice), Dough Conditioner (cellulose gum, xanthan gum), Dough Conditioner (maltodextrin, carrageanan), L-Cysteine 40 (microcrystalline cellulose, L-Cysteine). CHEESE: Low Molsture 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 7 to 10 minutes. Conveyor Oven, 400 F 7 to 8 minutes. Frozen Pizza: 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.

SP162WT 9/43.40 oz. Pizzas Net Wt. 24.41 lbs.

INSTITUTIONAL USE ONLY KEEP FROZEN



19226

Manufactured by: Alpha Foods Co. Waller, TX 77484