

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

Code No: SP162WT

Brand Name: Sgt. Pepperoni's
Manufacturer: Alpha Foods Co.
Code: SP162WT
Description: 16" Whole Grain Cheese Pizza, Bake to Rise
Pack / Size: 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

BIOENGINEERED FOOD: NO

SHIPPING 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
T/H/I:	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

Nutrition Facts	
8 servings per container	
Serving size 1 slice 5.43 oz (154g)	
Amount Per Serving	
Calories 360	
	% 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 a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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.



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: 5.43 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 5.43 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	19.33	16	1.2081	
Enriched flour	16.45	16	1.0281	
				2.2362
Total Creditable Amount 3				2.00

* 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.

3Total 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 5.43 ounce portion of this product (ready for serving) provides 2.00 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		
<p>FBG calculations for vegetables are in quarter cups. See chart below for quarter cup to cup conversions</p> <p>Vegetables and vegetable purees credit on volume served</p> <p>At least 1/4 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup</p> <p>The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.</p> <p>School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup</p> <p>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</p> <p>The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.</p>					<table border="1"> <tr> <td>Total Cups Red/Orange</td> <td>1/8 cup</td> </tr> </table>	Total Cups Red/Orange	1/8 cup
Total Cups Red/Orange	1/8 cup						

I certify the above information is true and correct and that a 5.43 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" WHOLE GRAIN
CHEESE PIZZA**

SP162WT

KEEP FROZEN

9/43.40 oz. Pizzas

Net Wt. 24.41 lbs.

19226



00833026005502

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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, 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. **CONTAINS: MILK, WHEAT and SOY.**

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For Food Safety and Quality, Follow Baking Instructions.
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Net Wt. 24.41 lbs.

INSTITUTIONAL USE ONLY

KEEP FROZEN

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