Sgt. Pepperoni's 16" 51% Whl Grain Rolled Edge Bake to Rise Pepperoni Pizza

Code No: SP164RW

Brand Name:	Sgt. Pepperoni's
Manufacturer:	Alpha Foods Co.
Code:	SP164RW
Description:	16" Whole Grain Rolled Edge Bake to Rise Pepperoni Pizza
Pack / Size:	72 / 6.38 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,* always 100% Real Mozzarella Cheese and Sliced Pepperoni make this pizza a sure winner with the students!

MENU INNOVATIONS:

- Menu as a Tuscan Style Pepperoni Pizza on the Italian line
- Feature as a daily special. Monday's special Sgt. Pepperoni's Tuscan Style Pepperoni Pizza.

HARD BID SPECIFICATIONS:

Sgt. Pepperoni's Whole Grain Pepperoni 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" pepperoni pizza, made with 100% real Mozzarella Cheese, from USDA WBSCM Material # 110244 Mozzarella, whole grain, bake to rise, rolled edge Artisan/Tuscan Style dough, sliced pepperoni, and authentic Italian seasoned pizza sauce. 1-8 cut serving shall be a minimum weight of 6.38 oz and offer a minimum of 24 g Protein, a minimum of 440 Calories and less than 630 mg Sodium per serving. 1-8 cut provides 2 oz M/AA, 3 oz eq. Grain, 1/8 c. red/orange veg. Approved Brand: Sgt. Pepperoni's #SP164RW

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1-8 piece cut portion, 6.38 ounce, SP164RW 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 partskim 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. PEPPERONI: Pork, Beef, Salt, Spices, Dextrose, Seasoning (oleoresin of paprika, natural spice extractives, BHA, BHT, citric acid), Lactic Acid Starter Culture, Sodium Nitrite.

BUY AMERICAN PROVISION:

Product #: SP164RW

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# 00833026005373			
Storage Class:	Frozen			
Gross Weight Lbs:	31.17			
Net Weight Lbs:	28.69			
Cube:	1.56			
Case Dimensions:	17.25 x 16.5 x 9.5			
Portions / Size:	72 /6.38 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			
	Signed: George A. Sarandos			

Reviewed as accurate by George A. Sarandos, CEO Updated 2/9/2022



Nutrition Facts

8 servings per container	
Serving size 1 slice 6.38	oz (181g)
Amount Per Serving Calories	450
	% Daily Value*
Total Fat 19g	24%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 620mg	27%
Total Carbohydrate 45g	16%
Dietary Fiber 4g	14%
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 serving of food contributes to a daily diet. 2,0 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 F 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.





Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 9ct/16" pizzas/ 72 serv/ 6.38 oz (8 sl/pizza)

eat Alternate							
Description of Creditable Ingredients per Food Buying	Ounces per Raw Portion of Creditable	t of Meat/Meat Alter Multiply	nate Food Buying Guide Yield	Creditable Amount*			
Guide Cheese, Mozzarella	Ingredient 1.75	X	16/16	1.75			
brese, Mozzarella ork, Ground	0.285	X	0.70	0.1995			
eef, Ground	0.07125	Х	0.74	0.0527			
Total Creditable				2.0022			
e Protein Prod	· · ·						
ne product contains APP plea Description of APP, nanufacture's name, and code number	ase fill out the chart below to det Ounces Dry APP Per Portion	ermine the creditable Multiply	* amount of APP. If APP % of Protein AS- Is*		Creditable Amount APP***	ribed in Attachment A for each	1 APP used.
. Total Creditable Amo	ount (1)						
Total Creditable Amo	ount (A+B rounded down)		2.00		
8 is the percent of protein w	vided on the attached APP docur then fully hydrated.			10			
Total Creditable Amount mu	equals ounces of Dry APP multip ust be rounded down to the neare	st 0.25oz (1.49 woul			not round up. If you are cr	editing both M/MA and APP,	you do not need to round down
	Ided the creditable APP amount f roduct as purchased:		6.38	OZ	·		
le amount of pro	duct (per portion):		2.00				
he above informat meat/meat alterna ations (7CFR Par	tion is true & correct ate when prepared a rts 210, 220, 225 or 2	& that a according to a 26. Appendix	6.38 directions. I furt x A) as demonst	ther certify that rated by the at	t any APP used tached supplier	documentation.	forms to Food and I
ormulation	Statement for		-		DOL MEALS H of Creditable Gra		inning SY 20
	meet the Whole Gra	in-Rich Crite	eria:	Yes	•	No	_
	quirements for the National Sch t contain non-credita		and School Breakfast Pro Yes		No	X How ma	ny grams:
oonent based on creditable	to Group A-G (bake grains. Groups A-G use the stat xhibit A Group (A-I	ndard of 16grams cre	editable grain per oz eq; Belongs:	Group H uses the stand B			
Description of	Grams of Creditable G	rain Ingredient	Gram Standard Grain per or	d of Creditable z equivalent	Creditable		
Creditable Grain Ingredient*	per Portion A			28g) 2	Amount A ÷ B		
hole wheat flour	A 24.77			6	A - B 1.5481		
riched flour	23.78		1	6	1.4862		
intened nour					3.03		
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SGT. PEPPERONI'S Superior Quality Pizza 16" PEPPERONI PIZZA with Whole Grain, Self Rising Dough

SP164RW

9/51 oz. Pizzas Net Wt. 28.69 lbs.

18186



SUPERIOR SUPERIOR SUPERIOR Quality Pizza

16" PEPPERONI 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, sait, oregano, granulated onion, basil, black pepper, red pepper, parsley flakes), Food Starch Modified. PEPPERONI: Pork, Beef, Salt, Spices, Dextrose, Seasoning (oleoresin of paprika, natural spice extractives, BHA, BHT, citric acid), Lactic Acid Starter Culture, Sodium Nitrite. 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.

SP164RW 9/51 oz. Pizzas Net Wt. 28.69 lbs.







18186

Manufactured by: Alpha Foods Co. Waller, TX 77484