

Sgt. Pepperoni's 16" Whl Grain Rolled Edge Bake to Rise Super Supreme Pizza

Code No: SP1668RW

Brand Name: Sgt. Pepperoni's
Manufacturer: Alpha Foods Co.
Code: SP1668RW
Description: 16" Whl Gr Rolled Edge Bake to Rise Super Supreme Pizza
Pack / Size: 72 / 7.19 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, Sliced Pepperoni, Italian Sausage, Red & Green Bell Peppers, Onions and Black Olives make this pizza a winner with the students!

MENU INNOVATIONS:

- Menu as a Supreme Tuscan Style Pizza, loaded with toppings, on the Italian line.
- Feature as a special of the week - Sgt. Pepperoni's Tuscan Style Super Supreme Pizza.

HARD BID SPECIFICATIONS:

Sgt. Pepperoni's Whole Grain Super Supreme Pizza, 16", Rolled Edge Bake to Rise Dough, 51% WG, Whole Grain Rich, on ARTISAN/TUSCAN STYLE DOUGH. White Whole Wheat Flour is 1st ingredient. Fully topped 16" supreme pizza, made with 100% real Mozzarella Cheese, from USDA WBCSCM Material # 110244 Mozzarella, whole grain, bake to rise, rolled edge Artisan/Tuscan Style dough, sliced pepperoni, Italian sausage, black olives, diced green bell peppers, diced red bell peppers, diced onions and authentic Italian seasoned pizza sauce. Shall not contain mushrooms. 1-8 cut serving shall be a minimum weight of 7.19 oz and offer a minimum of 25 g Protein, a minimum of 450 Calories and less than 760 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 #SP1668RW

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1-8 piece cut portion, 7.19 ounce, SP1668RW 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. VEGETABLES: Red Bell Pepper, Green Bell Pepper, Onions, Ripe Olives, Salt, Ferrous Gluconate. PRECOOKED SAUSAGE: Pork, Seasoning [Spices, Salt, Garlic Powder, Extractive of Rosemary, Tocopherols (Vitamin E), Citric Acid, Soybean Oil], Water, Salt. 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 #: SP1668RW

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# 00833026005410
Storage Class:	Frozen
Gross Weight Lbs:	35.34
Net Weight Lbs:	32.34
Cube:	1.81
Case Dimensions:	17.25 x 16.5 x 11
Portions / Size:	72 / 7.19 oz
Cases per Pallet:	36
TI/Hi:	6x6
Type of Date:	manufacture
Format Date:	Julian Yr/day
Shelf Life:	6 months frozen
Lead Time:	3 weeks from receipt of order

Nutrition Facts

Serving Size 1 slice (204g)		Calories from Fat 180	
Servings Per Container 8			
Amount Per Serving		% Daily Values*	
Calories 470			
Total Fat 20g			31%
Saturated Fat 8g			40%
Trans Fat 0g			
Cholesterol 30mg			10%
Sodium 750mg			31%
Total Carbohydrate 46g			15%
Dietary Fiber 4g			16%
Sugars 8g			
Protein 27g			54%
Vitamin A 15%	•	Vitamin C 10%	
Calcium 45%	•	Iron 10%	
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.			
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Salt Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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.



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: 7.19 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 7.19 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 7.19 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	0.297 oz	X	14.40/16	0.2673
Tomato, Canned 24%-28% NTSS	Red/Orange	0.297 oz	X	27.60/16	0.5123
Total Creditable Vegetable Amount:					0.7796

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
------------------------------	----------------

I certify the above information is true and correct and that a 7.19 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: 7/1/2022



19802 G. H. Circle Waller, TX 77484

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

SGT. PEPPERONI'S®
Superior Quality Pizza

16" SUPER SUPREME PIZZA
with Whole Grain,
Self Rising Dough

SP1668RW

KEEP FROZEN

9/57.5 oz. Pizzas

Net Wt. 32.34 lbs.

18186



00833026005410

SGT. PEPPERONI'S®
Superior Quality Pizza

16" SUPER SUPREME PIZZA with Whole Grain, Self Rising Dough

with SAUSAGE, PEPPERONI, BELL PEPPERS, ONIONS and OLIVES

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. **VEGETABLES:** Red Bell Pepper, Green Bell Pepper, Onions, Ripe Olives, Salt, Ferrous Gluconate. **PRECOOKED SAUSAGE:** Pork, Seasoning (Spices, Salt, Garlic Powder, Extractive of Rosemary, Tocopherols (Vitamin E), Citric Acid, Soybean Oil), Water, Salt. **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.

SP1668RW

9/57.50 oz. Pizzas

Net Wt. 32.34 lbs.

INSTITUTIONAL USE ONLY

KEEP FROZEN



00833026005410

Manufactured by: Alpha Foods Co. Waller, TX 77484

18186

