## Sgt. Pepperoni's 16" Garlic Butter Rolled Edge Bake to Rise Mega Meat Pizza

Code No: SP169R

Brand Name:	Sgt. Pepperoni's
Manufacturer:	Alpha Foods Co.
Code:	SP169R
Description:	16" Garlic Butter Rolled Edge Bake to Rise Mega Meat Pizza
Pack / Size:	72/ 6.31 oz

### **PRODUCT DESCRIPTION:**

Loaded with plentiful toppings, the Sgt. Pepperoni's 16" Mega Meat Pizza offers a flavorful combination of Zesty Italian Sausage, Robust Beef Topping, Sliced Pepperoni and Real Sausage Chunks in every bite! Made on Garlic Butter Bake to Rise Rolled Edge Dough topped with Alpha's Authentic Italian Pizza Sauce and 100% Real Mozzarella Cheese, this Mega Meat Pizza is Mega Delicious!

### MENU INNOVATIONS:

- Serve the Mega Meat Pizza, loaded with meaty toppings as a new menu selection your the Italian line.
- Feature daily along with the Sgt. Pepperoni's 16" Garlic Butter Cheese & Pepperoni Pizzas.
- Boost student participation by offering the (Non-Whole Grain) Sgt. Pepperoni's Garlic Butter Bake to Rise Mega Meat Pizza in your school - Restaurant quality pizza served in your cafeteria!

### HARD BID SPECIFICATIONS:

Sgt. Pepperoni's 16" MEGA MEAT Pizza, with Rolled Edge, Bake to Rise, GARLIC BUTTER Rising Dough. Fully topped 16" MEGA MEAT pizza, must only contain 100% real Part Skim Mozzarella Cheese, (no cheese blends), bake to rise, rolled edge dough, enfused with garlic butter throughout the entire dough, and MEGA loaded with Sliced Pepperoni, Zesty Italian Sausage, Beef Topping and Sausage Topping, authentic Italian seasoned pizza sauce. 1-8 cut serving shall be a minimum weight of 6.31 oz and offer a minimum of 21 g Protein, a minimum of 430 Calories and less than 700 mg Sodium per serving. 1-8 cut provides 2 oz M/MA, 3 oz Grain/Bread, 1/8 c. red/orange veg. Approved Brand: Sgt. Pepperoni's #SP169R

### CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1-8 piece cut portion, 6.31 ounce of SP169R provides: 2 oz M/MA, 3 oz Grain/Bread and 1/8 cup red/orange Vegetables.

# MEGA MEAT PIZZA



### Nutrition Facts Serving Size 1 slice (179g) Servings Per Container 8

Amount Per Serving					
Calories 440		Calories from Fat 160			
			% Daily Value		
Total Fat 18g			28%		
Saturated Fa	t 9g		45%		
Trans Fat 0g	-				
Cholesterol 30n	ng		10%		
Sodium 690ma	0		29%		
Total Carbohyd	rate 46a		15%		
Dietary Fiber			4%		
Sugars 4g	9				
Protein 22g			44%		
Vitamin A 15%	•	V	itamin C 10%		
Calcium 45%	•		Iron 8%		
*Percent Daily Values			e diet. Your Daily		
Values may be highe					
	Calories	2,000	2,500		
Total Fat Sat Fat	Less than	65g 20g	80g		
Cholesterol	Less than	20g 300mg	25g 300mg		
Sodium	Less than	2400mg	2400mg		
Total Carbohydrate	Less than	2400mg 300g	375a		
Dietary Fiber		25a	30g		

### **INGREDIENTS:**

CRUST: Enriched Flour (wheat flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid, malted barley flour), Water, Yeast, Contains 2% Or Less Of: Palm Oil (palm oil with soy lecithin, natural butter flavor, beta carotene), Sugar, Salt, Soybean Oil, Dough Conditioner (wheat flour, ascorbic acid, natural enzymes), Corn Meal, Dough Conditioner (cellulose gum, xanthan gum), Dough Conditioner (maltodextrin, carrageenan), Natural Butter Flavor (natural flavor, soybean oil), Natural Garlic Flavor (natural flavor, soybean oil). 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, organo, 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. PRECOOKED SAUSAGE: Pork, Seasoning [Spices, Salt, Garlic Powder, Extractive of Rosemary, Tocopherols (Vitamin E), Citric Acid, Soybean Oil), Water, Salt. PRECOOKED BEEF: Beef, Water, Textured Soy Flour, Seasoning (Salt, Spices, Hydrolyzed Soy Protein, Garlic), Salt. PRECOOKED SAUSAGE: Pork, Water, Spices, Salt, Corn Syrup Solids, Garlic, Sugar, Paprika, Lemon Juice Powder (Corn Syrup Solids, Lemon Juice Solids, Lemon Oil), BHA, BHT, Citric Acid.

### BUY AMERICAN PROVISION:

Reviewed as accurate by George A. Sarandos, CEO

Product #: SP169R

Updated 1/21/2021

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# 00833026005526
Storage Class:	Frozen
Gross Weight Lbs:	31.35
Net Weight Lbs:	28.41
Cube:	1.81
Case Dimensions:	17.25 x 16.5 x 11
Portions / Size:	72 /6.31 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

### **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, 435 F 6 to 9 minutes. Conveyor Oven, 435 to 450 F 6 to 6.5 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

## Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 9ct/16" pizzas/ 72 serv/ 6.31 oz (8 sl/pizza)

					t for Meat/			
	o determine the creditable amou	int of Meat/Meat Alt	ernate		]			
Description of Creditable Ingredients	Ounces per Raw		Food Buying	Creditable				
per Food Buying	Portion of Creditable	Multiply	Guide Yield	Amount*				
Guide	Ingredient							
neese, Mozzarella	1.75	X	16/16	1.75				
Pork, Ground	.15	X	.70	.105	1			
Beef, Ground Pork, Ground	.0375 .11375	X X	.74	.02775	1			
eef, Stew Practically-free of fat	.0518	X	.70	.0796	1			
. Total Creditable	Amount		•	1.99395				
	ounces per raw portion of credit	able ingredient by the	e Food Buying Guide yie	ld.	-			
ate Protein Prod	· · ·		1	in :		and the second second	and ADD	
The product contains APP ple Description of APP,	ease fill out the chart below to de	etermine the creditab		P is used, you must pro		scribed in Attachment A for	each APP used.	
manufacture's name,	Ounces Dry APP Per Portion	Multiply	% of Protein AS- Is*	Divide by 18**	Creditable Amount APP***			
and code number	roruon		15		Amount ATT			
Soy Protein Concentrate, ADM Acron T157-672	.01455	Х	64.8	18	.05238			
3. Total Creditable An	nount (1)				.05238			
	unt (A+B rounded down to				2.00			
Percent of Protein As-Is is pro *18 is the percent of protein v	wided on the attached APP docu when fully hydrated.	imentation						
**Creditable amount of APP	equals ounces of Dry APP multi							
	ust be rounded down to the near nave added the creditable APP a		uld round down to 1.25 o	oz meat equivalent). D	o not round up. If you are	crediting both M/MA and A	PP, you do not need to round	
	roduct as purchased		6.31	oz				
able amount of pro	duct (per portion):		2.00	OZ	-			
	ount cannot count for more that			ounce comin-	of the above re-	duct (ready for se	rving) contains	3.04
			6.31 lirections. I furt				forms to Food and Ni	2.00 itrition
ulations (7CFR Pa	rts 210, 220, 225 or 2	26. Appendix	(A) as demonstr	rated by the at	tached supplier	documentation.		
ormulation 9	Statement for	Docume	nting Grai	ins in Sch	ool Meals F	Required Beg	ginning SY 201	3-20
ormulation	statement 101		0			-	,	5-20
Doos the weeden-t	most the Whole C		0		of Creditable Gro			
	meet the Whole Gra equirements for the National Sci			Yes		No X	_	
	t contain non-credita		Yes		No	X How ma	ny grams:	
	oz equivalent or 3.99 grams fo							•
	1		Gram Standard					
Description of	Grams of Creditable G	rain Ingredient	Grain per or	z equivalent	Creditable			
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Creditable Grain Ingredient*	per Portio		(16g or F	· 28g) 2	Amount A ÷ B 3.1756			
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SGT. PEPPERONI'S

Superior Quality Pizza

# 16" MEGA MEAT PIZZA with Garlic Butter,

Bake-to-Rise Dough

SP169R

9/50.50 oz. Pizzas Net Wt. 28.41 lbs. **19205** 

KEEP FROZEN



# SGT. PEPPERONI'S Superior Quality Pizza

# 16" MEGA MEAT PIZZA with Garlic Butter, Bake-to-Rise Dough

with PEPPERONI, ITALIAN SAUSAGE, BEEF and SAUSAGE

INGREDIENTS: CRUST: Enriched Flour (wheat flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid, malted barley flour), Water, Yeast, Contains 2% Or Less Of: Palm Oil (palm oil with soy lecithin, natural butter flavor, beta carotene), Sugar, Salt, Soybean Oil, Dough Conditioner (wheat flour, ascorbic acid, natural enzymes), Corn Meal, Dough Conditioner (cellulose gum, xanthan gum), Dough Conditioner (maltodextrin, carrageenan), Natural Butter Flavor (natural flavor, soybean oil), Natural Garlic Flavor (natural flavor, soybean oil). 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, PEPPERONI: Pork, Beef, Salt, Spices, Dextrose, Seasoning (loeoresin of paprika, natural spice extractives, BHA, BHT, citric acid), Lactic Acid Starter Culture, Sodium Nitrite. PRECOOKED SAUSAGE: Pork, Seasoning (Salt, Garlic Powder, Extractive of Rosemary, Tocopherols (Vitamin E), Citric Acid, Soybean Oil), Water, Salt. PRECOOKED BEEF: Beef, Water, Textured Soy Flour, Seasoning (Salt, Spices, Judy Orycein, Garlic), Salt. PRECOOKED SAUSAGE: Pork, Water, Spices, Salt, Corn Syrup Solids, Garlic, Sugar, Paprika, Lemon Juice Powder (Corn Syrup Solids, Lemon Oil), BHA, BHT, Citric Acid. 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 6 to 9 minutes. Conveyor Oven, 435 to 450 F 6 to 6.5 minutes. Frozen Pizza: Conveyor Oven, 425 to 435 F 6 to 8 minutes.

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

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Manufactured by: Alpha Foods Co. Waller, TX 77484