Sgt. Pepperoni's 16" Whole Grain Rolled Edge Bake to Rise Mega Meat Pizza

Brand Name: Sgt. Pepperoni's
Manufacturer: Alpha Foods Co.
Code: SP169RW

Description: 16" Whole Grain Rolled Edge Bake to Rise Mega Meat Pizza

Pack / Size: 72/6.75 oz

PRODUCT DESCRIPTION:

Loaded with plentiful toppings, the Sgt. Pepperoni's 16" WG 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 Tuscan Style, Whole Grain 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:

- Menu as a Mega Meat Pizza, loaded with meaty toppings, on the Italian line.
- Feature as a daily selection along with the Sgt. Pepperoni's 16" WG Cheese & Pepperoni Pizzas.



Sgt. Pepperoni's Whole Grain MEGA MEAT 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" MEGA MEAT pizza, made with 100% real Mozzarella Cheese, and MEGA loaded with Sliced Pepperoni, Zesty Italian Sausage, Beef Topping & Sausage Topping, 51% whole grain, bake to rise, rolled edge Artisan/Tuscan Style dough, authentic Italian seasoned pizza sauce. 1-8 cut serving shall be a minimum weight of 6.75 oz and offer a minimum of 23 g Protein, a minimum of 440 Calories and less than 730 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 #SP169RW

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1-8 piece cut portion, 6.75 ounce of SP169RW provides: 2 oz M/MA, 3 oz equivalent Grains and 1/8 cup red/orange Vegetables.





Code No: SP169RW

Amount Per Serving			
Calories 460		Calories	from Fat 17
			% Daily Value
Total Fat 19g			299
Saturated Fa	t 8g		409
Trans Fat 0g			
Cholesterol 30r	na		109
Sodium 720mg	9		309
Total Carbohyd		159	
Dietary Fiber		169	
Sugars 8g			
Protein 25g			509
Vitamin A 15%	•	V	itamin C 109
Calcium 45%	•		Iron 159
*Percent Daily Values			
Values may be highe			
Total Fat	Calories Less than	2,000 65q	2,500 80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g

INGREDIENTS:

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. 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 Oil), BHA, BHT, Citric Acid.

BUY AMERICAN PROVISION: Product #: SP169RW

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# 00833026005533
Frozen
33.38
30.38
1.81
17.25 x 16.5 x 11
72 /6.75 oz
36
6x6
manufacture
Julian Yr/day
6 months frozen
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 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.





Code No: SP169RW

Case/Pack/Count/Portion size: 9ct/16" pizzas/ 72 serv/ 6.75 oz (8 slices/pizza)

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	1.75	X	16/16	1.75	
Pork, Ground	.15	X	.70	.105	
Beef, Ground	.0375	X	.74	.02775	
Pork, Ground	.11375	X	.70	.0796	
Beef,Stew Practically-free of fat	.0518	X	.61	.0316	
A. Total Creditable	1.99395				

*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, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein AS- Is*		Creditable Amount APP***
Soy Protein Concentrate, ADM Acron T157-672	.01455	X	64.8	18	.05238
B. Total Creditable An	nount (1)				.05238
C. Total Creditable Amo	unt (A+B rounded down to	o nearest 1/4 oz)			2.00

Manufacturer: ALPHA FOODS CO.

Total weight (per portion) of product as purchased:	6.75 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 6.75 ounce serving of the above product (ready for serving) contains 2.0 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 2.00 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

(Creating Standards Based on Grams of Creatable 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 Break	kfast Program.)					
II. Does the product contain non-creditable grains:	Yes		No	X	How many grams:	
(Post and interest to 1924 and	. II -f Lis-lil .					

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

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: D

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion 1 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) 2 B	Creditable Amount A ÷ B
Whole wheat flour	24.77	16	1.5481
Enriched flour	23.78	16	1.4862
			3.0300
Total Creditable Amount	- 3	•	3.00

Creditable grains are whole-grain meal/flour and enriched meal/flour.

I certify that the above information is true & correct & that a 6.75 ounce portion of this product (ready for serving) provides

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				Total Cups	

I certify the above information is true and correct and that a

Vegetables and vegetable pures credit on volume served

At least K cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup

At least K cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup

The other vegetables 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 component is abilt five volume served in school meals (For example: 1 cup raw short credits as k 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

6.75

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.

Quarter Cup to Cup Conversions*
0.5 Quarter Cups = 1/8 Cup vegetable/fruit or 0.5 ounces of equivalent meat alterna

1.0 Quarter Cups = ½ Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

Signature: George A. Sarandos Title: <u>CEO</u> Printed Name: George A. Sarandos Date: 2/9/2022



1/8 cup

1/8 cup(s) red/orange vegetables.

19802 G. H. Circle Waller, TX 77484 (936) 372-5858 (800) 733-3535 (936) 372-1341 fax

^{**}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.

^{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

SGT. PEPPERONI'S

Superior Quality Pizza

16" MEGA MEAT PIZZA

with Whole Grain, Self Rising Dough

SP169RW

KEEP FROZEN

9/54.00 oz. Pizzas Net Wt. 30.38 lbs.

18186



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SGT. PEPPERONI'S Superior Quality Pizza

16" MEGA MEAT PIZZA with Whole Grain, Self Rising Dough

with PEPPERONI, ITALIAN SAUSAGE, BEEF and SAUSAGE

INGREDIENTS: CRUST: Water, White Whole Wheat Flour, Enriched Unbleached Wheat Flour (niacin, reduced iron, thiamine mononitrate, ribofiavin, 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 Crusted 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), Laxtic Acid Starter Culture, Sodium Nitrite, PRECOCKED SAUSAGE: Pork, Seasoning (Spices, Salt, Garlic Powder, Extractive of Rosemary, Tocopherols (Vitamin E), Citric Acid, Soybean Oil), Water, Salt. PRECOCKED SAUSAGE: Pork, Seasoning (Salt, Spices, Hydrolyzed Soy Protein, Garlic,), Salt. PRECOCKED 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. 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.

SP169RW

9/64.00 oz. Pizzas Net Wt. 30.38 lbs. INSTITUTIONAL USE ONLY KEEP FROZEN



Manufactured by: Alpha Foods Co. Waller, TX 77484

18186

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE

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