

# Sgt. Pepperoni's 54% Whole Grain Personal Pepperoni Pizza (WGR)

Code No: SP64W

**Brand Name:** Sgt. Pepperoni's  
**Manufacturer:** Alpha Foods Co.  
**Code:** SP64W  
**Description:** Whole Grain Personal Pepperoni Pizza  
**Pack / Size:** 60/ 5.36 oz



### PRODUCT DESCRIPTION:

The Sgt. Pepperoni's Whole Grain Personal Pepperoni Pizzas are simple to serve as individual round pizzas or folded into calzones. These user friendly personal pizzas/calzones are always made with 100% Real Mozzarella Cheese, Sliced Pepperoni and Alpha's authentic Italian flavored pizza sauce on soft, raw whole grain dough that bakes to a golden color.

### MENU INNOVATIONS:

- Formulated to be served as individual personal pepperoni pizzas or calzones.
- Single, personal sized round pizzas are an upgrade to "old school" rectangular shaped servings.
- Pre-portioned, uniform, individual servings are applicable to all grade levels.
- Serve as a pizza on the reimbursable line and as a calzone for ala cart sales.

### HARD BID SPECIFICATIONS:

Sgt. Pepperoni's Whole Grain Personal Pepperoni Pizza/Calzone. May be served as a personal pizza or folded into a calzone. Fully topped personal size pepperoni pizza, made with 100% real Mozzarella Cheese, available with USDA Material #110244 Mozzarella, hand tossed style, pre-proofed, bake to rise 54% WHOLE GRAIN dough, sliced pepperoni, authentic Italian seasoned pizza sauce. To contain Italian seasoning packet within case. Each pizza shall provide a minimum of 360 cal, 2 g dietary fiber, only 6 g sugar and less than 590 mg sodium. Must be 54% Whole Grain. Each svg provides 2 oz M/M/A, 2 Oz Eq Grains, 1/8 c. red/orange Veg.

Approved Brand: Sgt. Pepperoni's #SP64W

### CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1 each, 5.36 ounce portion of SP64W Sgt. Pepperoni's Whole Grain Personal Pepperoni Pizza, provides: 2 oz M/M/A, 2 oz equivalent Grains and 1/8 cup red/orange Vegetables.

### 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), 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. **PEPPERONI:** Pork, Beef, Salt, Spices, Dextrose, Seasoning (oleoresin of paprika, natural spice extractives, BHA, BHT, citric acid), Lactic Acid Starter Culture, Sodium Nitrite.

### Nutrition Facts

Serving Size 1 pizza (152g)		Servings Per Container 1	
Amount Per Serving			
<b>Calories</b>	360	Calories from Fat 150	
		% Daily Value*	
<b>Total Fat</b>	17g	<b>26%</b>	
Saturated Fat	8g	<b>40%</b>	
Trans Fat	0g		
<b>Cholesterol</b>	35mg	<b>11%</b>	
<b>Sodium</b>	580mg	<b>24%</b>	
<b>Total Carbohydrate</b>	32g	<b>11%</b>	
Dietary Fiber	2g	<b>8%</b>	
Sugars	6g		
<b>Protein</b>	22g	<b>44%</b>	
Vitamin A 15%		Vitamin C 20%	
Calcium 40%		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	65 g	80 g
Sat Fat	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300 g	375 g
Dietary Fiber		25 g	30 g
Calories per gram:			
	Fat	9	Carbohydrate 4 • Protein 4

### BUY AMERICAN PROVISION: Product #: SP64W

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:

<b>UPC:</b>	UPC# 00833026004710
<b>Storage Class:</b>	Frozen
<b>Gross Weight Lbs:</b>	22.11
<b>Net Weight Lbs:</b>	20.10
<b>Cube:</b>	1.28
<b>Case Dimensions:</b>	21.5 x 14 x 7.375
<b>Portions / Size:</b>	60/5.36 oz
<b>Cases per Pallet:</b>	40
<b>TI/Hi:</b>	5 x 8
<b>Type of Date:</b>	manufacture
<b>Format Date:</b>	Julian Yr/day
<b>Shelf Life:</b>	6 months frozen
<b>Lead Time:</b>	3 weeks from receipt of order

### BAKING AND HANDLING INSTRUCTIONS:

For best results, COMPLETELY THAW THE 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. Thawed Pizza: Convection Oven, 375 - 8 to 10 minutes. Conveyor Oven, 425 F - 5 to 6 minutes. For food safety and quality, cook to an internal temperature of 165°F prior to serving. Oven temperature, 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	1.86	X	16/16	1.86
Pork, Ground	0.16	X	0.70	0.112
Beef, Ground	0.04	X	0.74	0.0296
<b>A. Total Creditable Amount</b>				<b>2.0016</b>

\*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>B. Total Creditable Amount (1)</b>					
<b>C. Total Creditable Amount (A+B rounded down to nearest 1/4 oz)</b>					<b>2.00</b>

\*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:** 5.36 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 5.36 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
		A	B	
Whole wheat flour	17.28	16	16	1.08
Enriched flour	14.72	16	16	0.92
<b>Total Creditable Amount 3</b>				<b>2.00</b>

\* 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 5.36 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	0.297 oz	X	14.40/16	0.2673
Tomato, Canned 24%-28% NTSS	Red/Orange	0.297 oz	X	27.60/16	0.5123
<b>Total Creditable Vegetable Amount:</b>					<b>0.7796</b>

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.

<b>Total Cups Red/Orange</b>	<b>1/8 cup</b>
------------------------------	----------------

I certify the above information is true and correct and that a 5.36 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



19802 G. H. Circle Waller, TX 77484

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

SGT. PEPPERONI'S®  
Superior Quality Pizza  
**WHOLE GRAIN PERSONAL  
PEPPERONI PIZZA**  
**SP64W**

**KEEP FROZEN**

60/5.36 oz. Pizzas

Net Wt. 20.10 lbs.

**19226**



00833026004710

SGT. PEPPERONI'S®  
Superior Quality Pizza  
**WHOLE GRAIN PERSONAL PEPPERONI 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), 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. **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:** Convection Oven: preheat oven to 375 F. Place pizza on parchment lined sheet pan and bake for 8 to 10 minutes. For even baking, turn the sheet pan around after 5 minutes of bake time. Conveyor Oven: 425 F for 5 to 6 minutes. Oven temperatures and cook times may vary. Pizza is baked when the internal temperature reaches 165 degrees F and the crust is golden brown.

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

**SP64W**

60/5.36 oz. Pizzas

Net Wt. 20.10 lbs.

**INSTITUTIONAL USE ONLY  
KEEP FROZEN**



00833026004710

Manufactured by: Alpha Foods Co. Waller, TX 77484

**19226**

