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

Code No: SP64W

Brand Name: Manufacturer: Code: **Description:** Pack / Size:

Sgt. Pepperoni's Alpha Foods Co. SP64W Whole Grain Personal Pepperoni Pizza 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/MA, 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/MA, 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.

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:

UPC:	UPC# 00833026004710
Storage Class:	Frozen
Gross Weight Lbs:	22.11
Net Weight Lbs:	20.10
Cube:	1.28
Case Dimensions:	21.5 x 14 x 7.375
Portions / Size:	60/5.36 oz
Cases per Pallet:	40
TI/HI:	5 x 8
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 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.





Reviewed as accurate by George A. S	Sarandos, CEO	Updated 1/4/2021



Nutrition F	acts
Serving Size 1 pizza (152g	1)
Servings Per Container 1	
Amount Per Serving	
Calories 360 Calories fr	om Fat 150
%	Daily Value*
Total Fat 17g	26 %
Saturated Fat 8g	40 %
Trans Fat 0g	
Cholesterol 35mg	11%
Sodium 580mg	24%
Total Carbohydrate 32g	11%
Dietary Fiber 2g	8%
Sugars 6g	
Protein 22g	44 %
Vitamin A 15% • Vitar	min C 20%
Calcium 40% • Iron	10%

Nutrition Eacto

		% Dail	y Value*
Total Fat 1	7g		26 %
Saturated	d Fat 8g		40 %
Trans Fa	t Og		
Cholester	ol 35mg		11%
Sodium 5	80mg		24%
Total Carb	ohydrate	32g	11%
Dietary F	iber 2g		8%
Sugars 6	g		
Protein 22	g		44 %
Vitamin A	15% •	Vitamin (C 20%
		Iron 10%	
Calcium 40	•	1011 10 /	0
* Percent Da calorie diet	aily Values are Vour daily v epending on y Calories	e based on a alues may b	a 2,000 e higher
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Calories per gra Fat 9 · Carbohydrate 4 Protein 4

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

Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 60 ct / 5.36 oz

Meat Alternate								oducts
Please fill out the chart below to Description of	o determine the creditable amoun	t of Meat/Meat Alter	mate					
Creditable Ingredients per Food Buying	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*				
Guide Cheese, Mozzarella	1.86	Х	16/16	1.86				
Pork, Ground	0.16	Х	0.70	0.112				
Beef, Ground	0.04	Х	0.74	0.0296				
A. Total Creditable	Amount ounces per raw portion of creditab	ble ingredient by the	Food Buving Guide vield	2.0016				
nate Protein Prod	luct (APP)							
If the product contains APP ple Description of APP,	ase fill out the chart below to det	ermine the creditable				ribed in Attachment A for each	n APP used.	
manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein AS- Is*	Divide by 18**	Creditable Amount APP***			
B. Total Creditable Amo	ount (1)							
	ount (A+B rounded down wided on the attached APP docur)		2.00			
**18 is the percent of protein w			f protein as-is divided by	18.				
(1) Total Creditable Amount m	ust be rounded down to the neare	st 0.25oz (1.49 wou			ot round up. If you are c	rediting both M/MA and APP,	you do not need to round down	
	Ided the creditable APP amount f roduct as purchased:		5.36	OZ				
itable amount of pro	duct (per portion):		2.00					
at the chara informat	ount cannot count for more than tion is true & correct	P- that a	5.26	ounce serving	of the above pr	oduct (ready for se	rving) contains	2.00
ent meat/meat altern	ate when prepared a	according to	directions. I fur	ther certify tha	t any APP used	in this product con	forms to Food and N	utrition
egulations (7CFR Pa				•				
Formulation	Statement for	Docume	enting Grai	ins in Scho	ool Meals H	Required Beg	inning SY 201.	3-2014
			0		of Creditable Gr			
	meet the Whole Gra quirements for the National Scho			Yes	X	No	_	
II. Does the produc	t contain non-credita	able grains:	Yes				ny 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 no	on-creditable grains ma	y not credit towards the g	rain requirements for school	meals.)	
component based on creditable		ndard of 16grams cr	editable grain per oz eq; Belongs:	Group H uses the stand B			methodologies are applied to calc I is reported by volume or weight.	
Description of	Grams of Creditable G	rain Ingredient		d of Creditable z equivalent	Creditable			
•	Grams of Creutable G			28g) 2	Amount			
Creditable Grain	per Portio							
Ingredient*	A		1	8	$\mathbf{A} \div \mathbf{B}$			
Ingredient* Whole wheat flour	A 17.28		1	6	1.08			
Ingredient*	A		1					
Ingredient* Whole wheat flour	A 17.28 14.72		1	6	1.08 0.92			
Ingredient* Whole wheat flour Enriched flour Total Creditable Amoun * Creditable grains are whole-g 1 (Serving size) X (% of credit	A 17.28 14.72	l/flour. aware that serving siz		6	1.08 0.92 2.00			
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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

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 Mozzarelia 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

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19226

Manufactured by: Alpha Foods Co. Waller, TX 77484