Sgt. Pepperoni's 6.5" Whole Grain Cheese Pizza w Windowed Box

Code No: SP652WB

Brand Name:Sgt. Pepperoni'sManufacturer:Alpha Foods Co.Code:SP652WBDescription:Whole Grain 6.5" Cheese Pizza with Windowed BoxPack / Size:60/ 5.30 oz

PRODUCT DESCRIPTION:

The Sgt. Pepperoni's Whole Grain 6.5" Cheese Pizzas are simple to heat and serve and made with soft par-baked whole grain pizzeria style crusts that students enjoy. These user friendly 6.5" pizzas are always made with 100% Real Mozzarella Cheese and authentic Italian flavored pizza sauce, packaged with branded Sgt. Pepperoni's windowed pizza boxes in each case.

MENU INNOVATIONS:

- Great Grab-n-Go Boxed Cheese Pizzas increase student participation!
- Single serve 6.5" pizzas with windowed boxes allow for product visibility without opening the box.
- Pre-portioned, uniform, individual servings are applicable to all grade levels.
- No certified artificial colors, no artificial flavors, no MSG, no high fructose corn syrup, no trans fats.

HARD BID SPECIFICATIONS:

Sgt. Pepperoni's 6.5" Whole Grain Cheese Pizza with Windowed Pizza Boxes. 64% WG, WHOLE GRAIN RICH. White Whole Wheat Flour is 1st ingredient. 2 oz equivalent grain per serving. Fully topped 6.5" cheese pizza, made with 100% real Mozzarella Cheese, from USDA WBSCM Material # 110244 Mozzarella, par-baked, 64% whole grain pizzeria style crust, authentic Italian seasoned pizza sauce. Windowed Pizza Boxes included in case. Each provides 2 oz M/MA, 2 oz eq Grain, 1/8 c. red/orange veg.

Approved Brand: Sgt. Pepperoni's #SP652WB

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1 each, 5.30 ounce portion of SP652WB Sgt. Pepperoni's Whole Grain 6.5" Cheese Pizza with Windowed Box, provides: 2 oz M/MA, 2 oz equivalent Grains and 1/8 cup red/orange Vegetables.

Updated 1/4/2021

INGREDIENTS:

CRUST: Flour blend [white whole wheat flour and enriched wheat flour (wheat flour, malted barley flour, ascorbic acid [dough conditioner], niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)], water, soybean oil, yeast, contains 2% or less of: sugar, wheat gluten, nonfat dry milk, baking powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), salt and calcium propionate. 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.

BUY AMERICAN PROVISION: Product #: SP652WB

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# 00833026004598
Storage Class:	Frozen
Gross Weight Lbs:	27.38
Net Weight Lbs:	19.88
Cube:	2.15
Case Dimensions:	22.5 x 15 x 11
Portions / Size:	60/5.30 oz
Cases per Pallet:	30
TI/HI:	6 x 5
Type of Date:	manufacture
Format Date:	Julian Yr/day
Shelf Life:	9 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 brown. Thawed Pizza: Convection Oven, 400 to 425 F 6 to 9 minutes. Conveyor Oven, 425 F 5 to 5 1/2 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. Sarandos, CEO	
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Nutrition Facts

GT. PEPPER.

PEPPER

Serving Size 1 pizza (150g) Servings Per Container 60

Calories	350 Calo	pries from	Fat 130
		% Dai	ly Value
Total Fat 1	l5g		23 %
Saturated	i Fat 7g		33 %
Trans Fa	t Og		
Cholester	al 30mg		10 %
Sodium 58	80mg		24%
Total Carb	ohydrate	32g	11%
Dietary F	iber 3g		13%
Sugars 3	g		101000
Protein 21	a		42%
Vitamin A	10% •	Vitamin	C 8%
Vitamin A Calcium 50			
Calcium 50 * Percent Da calorie diet		Iron 10% based on alues may b	6 a 2,000 be higher
Calcium 50 * Percent Da calorie diet	ily Values are Vour daily v pending on y	Iron 10% based on alues may b our calorie	6 a 2,000 be higher needs.
Calcium 50 * Percent Da calorie diet or lower de Total Fat Sat Fat	1% • iily Values are Your daily v pending on y Calories Less than Less than	Iron 10% based on a alues may b our calorie 2,000	6 a 2,000 be higher needs. 2,500 80g 25g
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Sgt. Pepperoni's 6.5'' Whole Grain Cheese Pizza w/ Windowed Box

Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 60 ct / 5.30 oz

Description of Creditable Ingredients per Food Buying		nt of Meat/Meat Altern	hate					
Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*				
Cheese, Mozzarella	2.00	Х	16/16	2.00				
A. Total Creditable	Amount			2.00				
	ounces per raw portion of credital	ble ingredient by the I	Food Buying Guide yield					
	ase fill out the chart below to det	ermine the creditable	amount of APP. If APP	is used, you must provi	le documentation as descr	bed in Attachment A for each	h 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)		<u> </u>					
	ount (A+B rounded down wided on the attached APP docur)		2.00			
18 is the percent of protein w *Creditable amount of APP e	when fully hydrated. equals ounces of Dry APP multip	lied by the percent of	protein as-is divided by	18.				
	ust be rounded down to the near ided the creditable APP amount i		d round down to 1.25 oz	meat equivalent). Do n	ot round up. If you are cre	diting both M/MA and APP,	you do not need to round down	
ght (per portion) of p			5.30	0Z				
litable amount of pro	duct (per portion):	the total weight of an	2.00	0Z				
bat the above informat	tion is true & correct	& that a	5 20	ounce serving	of the above pro	duct (ready for se	ving) contains	2.00
ent meat/meat alterna egulations (7CFR Par			directions. I furt				forms to Food and N	utrition
<u> </u>		••		•				
Formulation	Statement for	Docume	nting Grai	ins in Scho	ol Meals R	equired Beg	inning SY 2013	3-2014
I. Doog the product	most the Whole Cw		0		of Creditable Gra	· ·		
	meet the Whole Gra quirements for the National Scho				X	No	_	
	t contain non-credita		Yes			X How ma		
(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	not credit towards the gr	ain requirements for school	neals.)	
Description of Creditable Grain Ingredient*	Grams of Creditable G per Portion A		Grain per or (16g or E		Creditable Amount A ÷ B			
Whole wheat flour	21			6	1.3125			
Enriched flour	12		1	6	0.75 2.0625			
	t 3				2.0025			
Total Craditable Amount					2.00			
Total Creditable Amount * Creditable grains are whole-gr	rain meal/flour and enriched mea	aware that serving siz	es other than grams must	t be converted to grams.				
* Creditable grains are whole-gr 1 (Serving size) X (% of credita	able grain in formula). Please be							
* Creditable grains are whole-g 1 (Serving size) X (% of credita 2 Standard grams of creditable g 3Total Creditable Amount must	able grain in formula). Please be grains from the corresponding Gr t be rounded <i>down</i> to the nearest	roup in Exhibit A.	Do not round up.					
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SGT. PEPPERONI'S® Superior Quality Pizza 6.5" WHOLE GRAIN CHEESE PIZZA with Windowed Box for Serving **SP652 KEEP FROZEN** 60/5.30 oz. Pizzas



SGT. PEPPERONI'S **Superior Quality Pizza** 6.5" WHOLE GRAIN CHEESE PIZZA with Windowed Box for Serving

Calcium Propionate added to retard spoilage of crust

INGREDIENTS: CRUST: Flour blend [white whole wheat flour and enriched wheat flour (wheat flour, malted barley flour, ascorbic acid [dough conditioner], niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)], water, soybean oil, yeast, contains 2% or less of: sugar, wheat gluten, nonfat dry milk. baking powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), salt, and calcium propionate. 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. 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 THAMING. 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, 400 to 425 F 6 to 9 minutes. Conveyor Oven, 425 F 5 to 5 1/2 minutes. Oven temperatures and cook times may vary.

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

SP652WB

60/5.30 oz. Pizzas Net Wt. 19.88 lbs.

INSTITUTIONAL USE ONLY **KEEP FROZEN**



17317

Manufactured by: Alpha Foods Co. Waller, TX 77484