

Effective 7-1-13

RE: Product Analysis

PRODUCT: Alpha Supreme 16" Whole Grain Pepperoni Pizza, **WGR** PRODUCT CODE #: AS164W (10 SLICES PER PIZZA)

1-10 piece cut portion of the Alpha Supreme 16" Whole Grain Pepperoni Pizza, #AS164W provides: 1.5 oz equivalent M/MA, 2 oz equivalent Grains and 1/8 cup red/orange Vegetable.

I certify that the above information is true and correct and that a <u>5.05</u> ounce serving (1/10 slice of 16" pizza) of the above product (ready for serving) contains 1.5 oz of equivalent meat/meat alternate, 2 oz equivalent Grains and 1/8 cup red/orange Vegetable when prepared according to directions.

ALPHA FOODS CO.

George A. Sarandos

George A. Sarandos CEO



Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Alpha Supreme 16" Whole Grain Pe	epperoni Piz	za (WGR)	Code No. <u>AS164W</u>
Manufacturer: Alpha Foods Co.		_	e: 5.05 oz (1/10 th slice of pizza)
Case Weight and Pack/Count: <u>28.41 lbs/ 9ct / 16"/ 9</u>	,	0 0	e used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Crite (Refer to SP 30-2012 Grain Requirements for the National School Lun			Program.)
II. Does the product contain non-creditable grains: (Products with more than 0.24 oz equivalent or 3.99 grams for Group towards the grain requirements for school meals.)			
III. Use Policy Memorandum SP 30-2012 Grain Requirem Breakfast Program: Exhibit A to determine if the product of Group I (RTE breakfast cereals). (Different methodologies are Groups A-G use the standard of 16 grams creditable grain per oz eq; C is reported by volume or weight.)	fits into Group applied to calcul	ps A-G (baked g	goods), Group H (cereal grains) or ain component based on creditable grains.
Indicate to which Exhibit A Group (A-I) the Product	Belongs: B	<u> </u>	

Description of Creditable	Grams of Creditable	Gram Standard of Creditable	Creditable
Grain Ingredient*	Grain Ingredient per	Grain per oz equivalent	Amount
	Portion 1	(16g or 28g) 2	
	A	В	$\mathbf{A} \div \mathbf{B}$
Whole wheat flour	22.40	16	1.40
Enrich flour	12.6	16	.7875
			2.1875
Total Creditable Amount3			2.00

^{*} Creditable grains are whole-grain meal/flour and enriched meal/flour.

I certify that the above information is true and correct and that a <u>5.05</u> ounce portion of this product (ready for serving) provides <u>2.00 oz equivalent Grains</u>. 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.

Signature: George A. Sarandos Title: <u>CEO</u>

Printed Name: George A. Sarandos Date: 8-1-13 Phone Number: 936-372-5858

^{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



(Based on 10 Servings Per Pizza)

Product Analysis Sheet/Product Formulation Statement for Meat/Meat Alternate (M/MA) Products

Product Name: Alpha Supreme 16" Whole Grain Pepperoni Pizza Code No: AS164W

(Based on 10 Servings Per Pizza)

Manufacturer: Alpha Foods Co. case/Pack/Count/Portion size: 9 ct /16" whole pizzas/ 90 serv /5.05 oz portion

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	1.40	Χ	16/16	1.40
Pork, Ground	.228	Χ	.70	.1596
Beef, Ground	.057	Χ	.74	.04218
A. Total Creditable Amount				

^{*}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-ls*	Divide by 18**	Creditable Amount APP***
B. Total Creditable Amount (1)					
C. Total Creditable Amount (A+B rounded down to nearest 1/4 oz)					1.50

^{*}Percent of Protein As-Is is provided on the attached APP documentation

(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: _	5.05 oz
Fotal creditable amount of product (per portion) 1 Reminder: Total creditable amount cannot count for more certify that the above information is true and correct contains 1.50 ounces of equivalent meat/meat alternation.	re than the total weight of product) and that a $\underline{5.05}$ ounce serving of the above product (ready for serving)
further certify that any APP used in this product corpr 226. Appendix A) as demonstrated by the attached	nforms to Food and Nutrition Service Regulations (7CFR Parts 210, 220, 225 d supplier documentation.
George A Sarandos	CEO

SIGNATURE OF COMPANY OFFICIAL

George A. Sarandos
PRINTED NAME

TITLE

8-27-12
9
DATE

936-372-5858 PHONE NUMBER

^{**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.



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

Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

Product Name: Alpha Supreme 16" Whole Grain P	epperoni Pizza	Code: A	S164W	
Manufacturer: Alpha Foods Co.	Serving Size	e: <u>5.05 oz</u>	$(1/10^{th} sl of)$	pizza)

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	.297 oz	X	14.40/16	.2673	
Tomato, Canned 24%-28% NTSS	Red/Orange	.297 oz	X	27.60/16	.5123	
Total Creditable Vegetab	le Amount:				.7796	
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 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a					Total Cups Beans/Peas (Legumes)	
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.					Total Cups Dark Green	
School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup					Total Cups Red/Orange	1/8 cup
Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ 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					Total Cups Starchy	
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.				Total Cups Other		

I certify the above information is true and correct and that <u>5.05</u> ounce serving of the above product contains 1/8 cup(s) of red/orange vegetables.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = ½ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate 1.0 Quarter Cups = \(\frac{1}{4} \) 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: 8-1-13 Phone Number: <u>936-372-5858</u>

ALPHA SUPREME Superior Quality Pizza 16" WHOLE GRAIN PEPPERONI PIZZA

AS164W

KEEP FROZEN

9/50.50 oz. Pizzas Net Wt. 28.40 lbs.

11200



ALPHA SUPREME **Superior Quality Pizza** WHOLE GRAIN PEPPERONI PIZZA

Calcium Propionate added to retard spoilage of crust

INGREDIENTS: CRUST: White Whole Wheat Flour, Water, Enriched Wheat Flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour, ascorbic acid), Soybean Oil, contains 2% or less of: Sugar, Wheat Gluten, Yeast, Nonfat Dry Milk, Salt, Baking Powder, (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Calcium Propionate (to maintain freshness). 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: 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.

Thawed Pizza: Covection Oven, 450 F 8 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.

AS164W

9/50.50 oz. Pizzas Net Wt. 28.40 lbs.

INSTITUTIONAL USE ONLY **KEEP FROZEN**

INSPECTED AND PASSED BY DEPARTMENT OF

11200

U.S.

AGRICULTURE Est. 00654

Manufactured by: Alpha Foods Co. Waller, TX 77484



Alpha Supreme 16" Pepperoni Pizza, Whole Grain AS164W 10 Servings per Pizza

Nutrition	
Serving Size 1 slice Servings Per Containe	` 0/
Amount Per Serving	
	ries from Fat 130
	% Daily Value*
Total Fat 15g	23 %
Saturated Fat 7g	35 %
Trans Fat 0g	
Cholesterol 30mg	10 %
Sodium 620mg	26 %
Total Carbohydrate	32g 11 %
Dietary Fiber 3g	14%
Sugars 3g	
Protein 18g	
Vitamin A 10% •	Vitamin C 8%
Calcium 35% •	Iron 10%
* Percent Daily Values are calorie diet. Your daily voor lower depending on y Calories	alues may be higher
Total Fat Less than Sat Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate Dietary Fiber Calories per gram:	65g 80g 20g 25g 300mg 300mg 2,400mg 2,400mg 300g 375g 25g 30g
Fat 9 • Carbohydrat	te 4 • Protein 4