

# Alpha Supreme 16" Whole Grain Pepperoni Pizza, Thin Crust

Code No: AS164WT

**Brand Name:** Alpha Supreme  
**Manufacturer:** Alpha Foods Co.  
**Code:** AS164WT  
**Description:** 16" Whole Grain Pepperoni Pizza, Thin  
**Pack / Size:** 72/ 5.42 oz Par-Baked Crust



### PRODUCT DESCRIPTION:

User friendly, Heat and Serve pepperoni pizza, made with thin pizzeria style, slightly par-baked whole grain crust, loaded with 100% Real Mozzarella Cheese, round slices of delicious Pepperoni and Alpha's signature Italian flavored pizza sauce made with California vine ripened tomatoes.

### MENU INNOVATIONS:

- Heat and Serve Par-baked Pepperoni Pizza for all grade levels.
- Serve by the slice as a grab and go menu selection.
- Thin pizzeria style crust adds variety and boosts participation.

### HARD BID SPECIFICATIONS:

Alpha Supreme Whole Grain THIN CRUST Pepperoni Pizza, 16", 64% WG, Whole Grain Rich, SLIGHTLY PAR-BAKED CRUST. (Based on 8 slices/pizza). 2 oz equivalent grain per serving. White Whole Wheat Flour is 1st ingredient. Fully topped 16" pepperoni pizza, made with 100% real Mozzarella Cheese, from USDA WBSCM Material # 110244 Mozzarella, 64% whole grain raised edge, pizzeria style thin crust, sliced pepperoni, and authentic Italian seasoned pizza sauce. 1-8 cut serving shall be a minimum weight of 5.42 oz and offer a minimum of 21 g Protein and a minimum of 380 Calories. 1-8 cut provides 2 oz M/MA, 2 oz eq Grain, 1/8 c. red/orange veg. Approved Brand: Alpha Supreme #AS164WT

### CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1-8 piece cut portion, 5.42 ounce, AS164WT provides: 2 oz equivalent M/MA, 2 oz equivalent Grains and 1/8 cup red/orange Vegetables.

### 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. 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 #: AS164WT

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

### SHIPPING DATA:

UPC:	UPC# 00833026005175
Storage Class:	Frozen
Gross Weight Lbs:	26.80
Net Weight Lbs:	24.38
Cube:	1.56
Case Dimensions:	17.25 x 16.5 x 9.5
Portions / Size:	72/ 5.42 oz
Cases per Pallet:	42
TI/Hi:	6 x 7
Type of Date:	manufacture
Format Date:	Julian Yr/day
Shelf Life:	6 months frozen
Lead Time:	3 weeks from receipt of order

### Nutrition Facts

8 servings per container	
Serving size 1 slice 5.42 oz (153g)	
Amount Per Serving	<b>380</b>
<b>Calories</b>	
% Daily Value*	
Total Fat 18g	23%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 770mg	33%
Total Carbohydrate 33g	12%
Dietary Fiber 3g	11%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 22g	44%
Vitamin D 0.2mcg	0%
Calcium 450mg	35%
Iron 2mg	10%
Potassium 75mg	2%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### BAKING AND HANDLING 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: Convection Oven, 400 to 425 F 8 to 9 minutes. Conveyor Oven, 425 F 5 to 5 1/2 minutes. Frozen Pizza: Convection Oven 325 F 12 to 14 minutes. Conveyor Oven, 325 F 12 to 14 minutes. For food safety and quality, cook to an internal temperature of 165°F prior to serving. Oven temperatures and cook times may vary.



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

**Alpha Supreme 16" Whole Grain Pepperoni Pizza , Thin Crust**

**Code No: AS164WT**

**Manufacturer: ALPHA FOODS CO.**

**Case/Pack/Count/Portion size: 9ct/16" pizzas/ 72 serv/ 5.42 oz (8 sl/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	0.285	X	0.70	0.1995
Beef, Ground	.07125	X	0.74	0.0527
<b>A. Total Creditable Amount</b>				<b>2.0022</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:** 5.42 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 5.42 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
		(16g or 28g) 2	B	
Whole wheat flour	22.5	16		1.40625
Enriched flour	12.5	16		0.78125
<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 5.42 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	0.2598	X	14.40/16	0.2338
Tomato, Canned 24%-28% NTSS	Red/Orange	0.2598	X	27.60/16	0.4482
<b>Total Creditable Vegetable Amount:</b>					<b>0.682</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.

I certify the above information is true and correct and that a 5.42 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: 7/1/18



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**ALPHA SUPREME®**  
Superior Quality Pizza

**16" WHOLE GRAIN THIN  
PEPPERONI PIZZA**

**AS164WT**

**KEEP FROZEN**

9/43.35 oz. Pizzas

Net Wt. 24.38 lbs.

**18156**



00833026005175

**ALPHA SUPREME®**  
Superior Quality Pizza

**16" WHOLE GRAIN THIN PEPPERONI PIZZA**

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. 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. Oven temperatures and cook times may vary. Thawed Pizza: Convection Oven, 400 to 425 F 8 to 9 minutes. Conveyor Oven, 425 F 5 to 5 1/2 minutes. Frozen Pizza: Convection Oven 325 F 12 to 14 minutes. Conveyor Oven 325 F 12 to 14 minutes.

For Food Safety and Quality, Follow Baking Instructions.  
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**INSTITUTIONAL USE ONLY  
KEEP FROZEN**



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