

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

Effective 8-1-16

**RE:** Product Analysis

PRODUCT: Alpha Gold Whole Grain Pepperoni Pizza Kit, 16", Thin Crust, **WGR** PRODUCT CODE #: 2851WG (8 SLICES PER PIZZA)

1-8 piece cut portion of the Alpha Gold Whole Grain Pepperoni Pizza Kit, 16", Thin Crust, #2851WG provides: 2 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>5.64</u> ounce serving (1/8 slice of 16" pizza) of the above product (ready for serving) contains 2 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



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Date: 8-1-16

RE: Proof of Origin – Buy American Provision

PRODUCT: Alpha Gold 16" Whole Grain Pepperoni Pizza Kit, Thin Crust PRODUCT CODE #: 2851WG

I certify that the domestic product documented above consists of agricultural commodities that were substantially grown in the United States. This product is produced and processed in the United States and is in compliance with the requirements of the Buy American provision.

ALPHA FOODS CO.

George A. Sarandos

George A. Sarandos CEO



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 (Based on 8 slices/pizza)

## Product Name: Alpha Gold Whole Grain Pepperoni Pizza Kit 16", Thin Crust \_\_\_\_\_ Code No: 2851WG

#### Manufacturer: Alpha Foods Co. case/Pack/Count/Portion size: 12 ct / 16" whole pizzas/ 96 serv /5.64 oz

#### 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	1.67	Х	16/16	1.67
Pork, Ground	.32	Х	.70	.224
Beef, Ground	.15	Х	.72	.108
A. Total Creditable Amo	ount			2.002

\*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.

Ounces Dry APP Per Portion	Multiply	% of Protein AS-Is*	Divide by 18**	Creditable Amount APP***
ount (1)				
ount (A+B rounded do	wn to near	est 1/4 oz)		2.00
	Portion ount (1) ount (A+B rounded do	Portion Multiply Output (1)	Portion     Multiply     AS-Is*       ount (1)	Portion     Multiply     AS-Is*     18**       ount (1)

\*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: 5.64 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 and correct and that a 5.64 ounce serving of the above product (ready for serving) contains 2\_ ounces 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.

leorge A. Sarandos

SIGNATURE OF COMPANY OFFICIAL

CEO TITLE

George A. Sarandos PRINTED NAME 8-1-16 DATE 936-372-5858 PHONE NUMBER



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#### 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 Gold Whole Grain Pepperoni Pizza Kit, 16" Thin Crust (WGR) Code No. 2851WG

Manufacturer: Alpha Foods Co.	Serving Size: <u>5.64 oz (1/8<sup>th</sup> slice of pizza)</u>
	(raw dough weight may be used to calculate creditable grain amount)
Case Weight and Pack/Count: 33.84 lbs/12 ct / 16" who	ole pizzas/ 96 serv /5.64 oz

# **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 <u>No X</u> **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 Groups 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 28grams 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 (16g or 28g) 2	Creditable Amount
	Α	В	$\mathbf{A} \div \mathbf{B}$
Whole wheat flour	22.5	16	1.40625
Enrich flour	12.5	16	.78125
			2.1875
Total Creditable Amount3			2.00

\* 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.

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

I certify that the above information is true and correct and that a 5.64 ounce portion of this product (ready for serving) provides 2.00 oz 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.

Signature: George A. Sarandos

Title: CEO

Printed Name: George A. Sarandos

Date: <u>8-1-16</u>

Phone Number: <u>936-372-5858</u>



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### **Product Formulation Statement (PFS) for Documenting Vegetables and Fruits**

Product Name: Alpha Gold Whole Grain Pepperoni Pizza Kit, 16" Thin Crust Code: 2851WG

Manufacturer: <u>Alpha Foods Co.</u>

Serving Size: 5.64 oz (1/8<sup>th</sup> 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	1.11 oz	X	14.40/16	.999	
Total Creditable Vegetab	le Amount:				.999	
FBG calculations for vegetables a Vegetables and vegetable purees At least ½ cup of recognizable ve specific vegetable subgroup The other vegetable subgroup ma and beans/peas (legumes) vegeta	credit on volume serv getable is required to y be met with any ad	red contribute towards the	e vegetable con	ponent or a	Total Cups Beans/Peas (Legumes) 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			
documentation to show how leg component. See chart on the fo	<ul> <li>to incorporate legumes into the school meal. However, a manufacturer should provide</li> <li>tion to show how legumes contribute towards the vegetable component and the meat alternate</li> <li>See chart on the following page for conversion factors</li> <li>meat/meat alternate may be used to document how legumes contribute towards the meat</li> </ul>					

I certify the above information is true and correct and that <u>5.64</u> ounce serving of the above product contains <u>1/8</u> cup(s) of <u>red/orange</u> vegetables.

**Quarter Cup to Cup Conversions\*** 

0.5 Quarter Cups =  $\frac{1}{8}$  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: CEO

Printed Name: George A. Sarandos

Date: 8-1-16

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# ALPHA GOLD WHOLE GRAIN 16" PEPPERONI PIZZA KIT THIN CRUST # 2851WG (Based on 8 slices)

Nutri Serving Size	1 Slice (	160g)	••••
Servings Pe	r Contain	er 8	
Amount Per Se	rving		
Calories 34	0 Cal	ories fron	n Fat 70
		% Da	aily Value*
Total Fat 8g			12%
Saturated	Fat 3.5g		18%
Trans Fat	0g		
Cholesterol	15mg		5%
Sodium 840	)mg		35%
Total Carbo	hydrate	42g	14%
Dietary Fi	ber 8g		32%
Sugars 1g	J		
Protein 24g			
Vitamin A 0%	6.	Vitamin (	C 0%
Calcium 35%	6•	Iron 8%	
*Percent Daily V diet. Your daily v depending on yo	alues may b	e higher or	
Total Fat	Less than	2,000 65g	2,500 80g
Saturated Fat		20g	25g
	Less than	300mg 2,400mg	300mg 2,400mg
Cholesterol	Less than		
	Less than ate	300g 25g	375g 30g

Effective 7-1-13

Superior Quality Pizza Kit **16" THIN WHOLE GRAIN PEPPERONI PIZZA KIT** 



Net Wt. 33.84 lbs.



# **Superior Quality Pizza Kit 16" THIN WHOLE GRAIN PEPPERONI PIZZA KIT**

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) and Anti-caking Agent. SAUCE: Vine-Ripened Fresh Tomatoes, Tomato Puree, Salt, Ascorbic Acid (vitamin C). PEPPERONI: Pork, Beef, Salt, Spices, Dextrose, Seasoning (oleoresin of paprika, natural spice extractives, BHA, BHT, citric acid), Lactic Acid Starter Culture, Sodium Nitrite. SEASONING: Sugar, Granulated Garlic, Salt, Oregano, Granulated Onion, Basil, Black Pepper, Red Pepper, Parsley Flakes. CONTAINS: MILK, WHEAT and SOY.

BAKING INSTRUCTIONS: For best results, bake on pizza screen. Preheat oven. Convection Oven, 375 F 8 to 10 minutes. Conveyor Oven, 425 F 5 to 5 1/2 minutes. Oven temperatures and cook times may vary. 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.

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

2851WG Net Wt. 33.84 lbs.







Manufactured by: Alpha Foods Co. Waller, TX 77484