

Effective 8-1-16

RE: Product Analysis

PRODUCT: Alpha Gold Whole Grain Italian Sausage Pizza Kit, 16", Thin Crust, **WGR** PRODUCT CODE #: 2891WG (8 SLICES PER PIZZA)

1-8 piece cut portion of the Alpha Gold Whole Grain Italian Sausage Pizza Kit, 16", Thin Crust, #2891WG 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>6.05</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



Date: 8-1-16

RE: Proof of Origin – Buy American Provision

PRODUCT: Alpha Gold 16" Whole Grain Italian Sausage Pizza Kit, Thin Crust

PRODUCT CODE #: 2891WG

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



Product Analysis Sheet/Product Formulation Statement for Meat/Meat Alternate (M/MA) Products (Based on 8 slices/pizza)

Product Name: Alpha Gold 16" Whole Grain Italian Sausage Pizza Kit Thin Crust code No: 2891WG

Manufacturer: Alpha Foods Co. case/Pack/Count/Portion size: 12 ct / 16" whole pizzas/ 96 serv / 6.05 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 | Χ | 16/16 | 1.67 |
| Pork, Ground | .76 | Χ | .70 | .532 |
| | | | | |
| 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-Is* | Divide by 18** | Creditable Amount APP*** |
|---|-------------------------------|----------|------------------------|-------------------|--------------------------------|
| | | | | | |
| | | | | | |
| B. Total Creditable Amount (1) | | | | | |
| C. Total Creditable Amount (A+B rounded down to nearest 1/4 oz) | | | | | 2.00 |

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

George A. Sarandos

PRINTED NAME

(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.

| reditable APP amount from box B. | to not need to found down in box // drain after you have added the |
|---|---|
| Total weight (per portion) of product as purchased: | 6.05 oz |
| Fotal creditable amount of product (per portion) Reminder: Total creditable amount cannot count for mo certify that the above information is true and correction that the above information is true and correction. | re than the total weight of product) and that a 6.05 ounce serving of the above product (ready for serving) |
| further certify that any APP used in this product co 226. Appendix A) as demonstrated by the attached s | nforms to Food and Nutrition Service Regulations (7CFR Parts 210, 220, 225 or upplier documentation. |
| | |

CEO____

8-1-16

DATE

936-372-5858

^{**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.



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 Sausage Pizza Kit, 16" | Thin Crust (WGR) Code No. 2891WG |
|---|--|
| Manufacturer: Alpha Foods Co. | Serving Size: 6.05 oz (1/8 th slice of pizza) |
| (raw do | ugh weight may be used to calculate creditable grain amount) |
| Case Weight and Pack/Count: 36.34 lbs/12 ct / 16" whole pizzas/ | / 96 serv /6.05 oz |
| I. Does the product meet the Whole Grain-Rich Criteria: Yes X (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and | |
| II. Does the product contain non-creditable grains: Yes (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 gratowards the grain requirements for school meals.) | • |
| III. Use Policy Memorandum SP 30-2012 Grain Requirements for the Na Breakfast Program: Exhibit A to determine if the product fits into Group Group I (RTE breakfast cereals). (Different methodologies are applied to calcula Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the is reported by volume or weight.) | os A-G (baked goods), Group H (cereal grains) or ate servings of grain component based on creditable grains. |
| Indicate to which Exhibit A Group (A-I) the Product Belongs: B | |

| 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 | 22.5 | 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.

I certify that the above information is true and correct and that a <u>6.05</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: 8-1-16 Phone Number: 936-372-5858

 $^{1 \ (\}text{Serving size}) \ X \ (\% \ \text{of creditable grain in formula}). \ Please \ be \ aware \ that \ serving \ sizes \ other \ than \ grams \ must \ be \ converted \ to \ grams.$

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



Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

| Product Name: Alpha C | sola whole Gi | rain Sausage Pi | IZZa Kit, 10 | 5 Inin Crust | Code: <u>289</u> | IWG |
|--|--|--|---------------------------------------|-----------------------------|---|--------|
| Manufacturer: <u>Alpha F</u> | oods Co. | | Sea | rving Size: 6.05 | oz $(1/8^{th} sl of$ | pizza) |
| I. Vegetable Componen | | | | | | |
| Please fill out the chart belo | w to determine the | he creditable amou | unt of vegeta | bles. | | _ |
| 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 are in quarter cups. See chart below for quarter cup to cup conversions. Vegetables and vegetable purees credit on volume served At least ½ 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 additional vegetable subgroup | | | 1/8 cup | | | |
| 1 cup raw spinach credits as ½ c | tase note that raw leafy green vegetables credit as half the volume served in school meals (For example: 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 | | | | | |
| The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat Other | | | Total Cups Other | | | |
| alternate component. | | | | | | |

I certify the above information is true and correct and that <u>6.05</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: <u>George A. Sarandos</u> Title: <u>CEO</u>

Printed Name: George A. Sarandos Date: 8-1-16 Phone Number: 936-372-5858



ALPHA GOLD WHOLE GRAIN 16" ITALIAN SAUSAGE PIZZA KIT THIN CRUST 2891WG (Based on 8 Slices)

| Nutriti Serving Size 1 Servings Per Co | Slice (| 172g) | cts |
|--|--|---|---|
| Amount Per Serving | g | | |
| Calories 390 | Calor | ries from | Fat 110 |
| | | % Da | aily Value* |
| Total Fat 12g | | | 18% |
| Saturated Fa | t 4g | | 20% |
| Trans Fat 0g | | | |
| Cholesterol 65 | mg | | 22% |
| Sodium 820mg | | | 34% |
| Total Carbohy | drate - | 46g | 15% |
| Dietary Fiber | 7g | | 28% |
| Sugars 0g | | | |
| Protein 24g | | | |
| Vitamin A 0% | • ' | Vitamin (| C 0% |
| Calcium 40% | • | Iron 10% | |
| *Percent Daily Value diet. Your daily value depending on your ca Ca | s may b | e higher or | |
| Total Fat Les Saturated Fat Les Cholesterol Les | ss than ss than ss than ss than | 65g 20g 300mg 2,400mg 300g 25g | 80g 25g 300mg 2,400mg 375g 30g |

ALPHA GOLD® Superior Quality Pizza Kit 16" THIN WHO! F GRAIN **SAUSAGE PIZZA KIT**

2891WG

KEEP FROZEN

Net Wt. 36.34 lbs.

13136



ALPHA GOLD® Superior Quality Pizza Kit 16" THIN WHOLE GRAIN SAUSAGE 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). PRECOOKED SAUSAGE: Pork, Seasoning (spices, salt, garlic powder, extractive of rosemary, tocopherols (Vitamin E), citric acid, partially hydrogenated soybean oil), Water, Salt. 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.

Net Wt. 36.34 lbs.

INSTITUTIONAL USE ONLY **KEEP FROZEN**

Manufactured by: Alpha Foods Co. Waller, TX 77484

13136

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE Est. 00654