

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

Effective: 8-1-16

**RE:** Product Analysis

PRODUCT: Sgt. Pepperoni's 54% Whole Grain Breakfast Pizza with Sausage & Red Sauce WGR PRODUCT CODE #: SPBK66WR

1 each of the Sgt. Pepperoni's 54% Whole Grain Breakfast Pizza with Sausage & Red Sauce, #SPBK66WR provides: 1 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>4.60</u> ounce serving of the above product (ready for serving) contains 1oz 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



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

Date: 8-1-16

RE: Proof of Origin

PRODUCT: Sgt. Pepperoni's Whole Grain Breakfast Pizza with Sausage and Red Sauce WGR, 60 svg/cs

PRODUCT CODE #: SPBK66WR

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)

Product Name: Sgt. Pepperoni's 54% Whole Grain Breakfast Pizza w/ Sausage & Red Sauce (WGR)

Code No: SPBK66WR

Manufacturer: Alpha Foods Co. case/Pack/Count/Portion size: 60 ct / 4.60 oz each

#### 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	1.00	Х	16/16	1.00
A. Total Creditable Amount				1.00

\*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 Amo	ount (1)				
C. Total Creditable Amo	ount (A+B rounded do	wn to near	est 1/4 oz)		1.00
*Dereent of Brotein As Is is provide	d an the attended ADD decume	ontotion			

\*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: 4.60 OZ

Total creditable amount of product (per portion) 1.00 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 4.60 ounce serving of the above product (ready for serving) contains 1\_ 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.

<u> </u>	CEO	_
SIGNATURE OF COMPANY OFFICIAL	TITLE	
George A. Sarandos	8-1-16	936-372-5858
PRINTED NAME	DATE	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: Sgt. Pepperoni's 54% Whole Grain Breakfast Pizza w/ Sausage & Red Sauce (WGR)

 Manufacturer: Alpha Foods Co.
 Code No. SPBK66WR

 Serving Size: 4.60 oz
 (raw dough weight may be used to calculate creditable grain amount)

Case Weight and Pack/Count: 17.25 lbs/ 60 ct / 4.60 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	B	$\mathbf{A} \div \mathbf{B}$
Whole wheat flour	17.28	16	1.08
Enrich flour	14.72	16	.92
			2.00
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 4.60 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: <u>George A. Sarandos</u>

Title: CEO

Printed Name: George A. Sarandos

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

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



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

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

Product Name: <u>Sgt. Pepperoni's 54% Whole Grain Breakfast Pizza w/ Sausage & Red Sauce</u> Code:<u>SPBK66WR</u>

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

Serving Size: <u>4.60 oz</u>

### 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	
<ul> <li>FBG calculations for vegetables are in quarter cups. See chart below for quarter cup to cup conversions.</li> <li>Vegetables and vegetable purees credit on volume served</li> <li>At least <sup>1</sup>/<sub>8</sub> cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup</li> <li>The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.</li> <li>School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the</li> </ul>				Total Cups Beans/Peas (Legumes) Total Cups Dark Green Total Cups	1/8 cup	
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 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 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.				Red/Orange Total Cups Starchy Total Cups Other		

I certify the above information is true and correct and that <u>4.60</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: <u>CEO</u>

Printed Name: George A. Sarandos

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

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



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# Sgt. Pepperoni's 54% Whole Grain Breakfast Pizza with Sausage and Red Gravy SPBK66WR

Serving Size 1 pizza Servings Per Containe	
Amount Per Serving	
Calories 290 Cak	ries from Fat 100
	% Daily Value
Total Fat 12g	18%
Saturated Fat 5g	26%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 380mg	16%
Total Carbohydrate	310 10%
Dietary Fiber 2g	8%
Sugars 6g	
Protein 15g	31%
Vitamin A 10% ·	Vitamin C 20%
Calcium 25% ·	Iron 8%
<ul> <li>Percent Daily Values are calorie diet. Your daily v or lower depending on y Calories</li> </ul>	alues may be higher
Total Fat Less than Sat Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate Dietary Fiber	65 g 80 g 20 g 25 g 300 mg 300 mg 2,400 mg 2,400 mg 300 g 375 g 25 g 30 g

#### 4-15-14

INGREDIENTS: DOUGH: Water, White Whole Wheat Flour, Enriched Wheat Flour (niacin iron (reduced), thiamine mononitrate, riboflavin, folic acid, malted barley flour), Wheat Protein Isolate (wheat gluten, phosphate, lactic acid, sulfite), Sugar, Soybean Oil, Vital Wheat Gluten, Dough Conditioner (diacetyl tartaric acid ester of mono and diglycerides, wheat gluten, sugar, dextrose, wheat flour, guar gum, active malt flour, calcium pyrophosphate, lecithin, ascorbic acid, enzyme), Yeast, Vegetable Shortening (palm oil, soy lecithin with citric acid as a preservative), Double Acting Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Dry Honey Powder, Orange Juice (Concentrated Orange Juice), Dough Conditioner (cellulose gum, xanthan gum), Dough Conditioner (cellulose gum, maltodextrin carrageenan), L-Cysteine 40. 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. PRECOOKED BREAKFAST SAUSAGE: Pork, Water, Salt, Spices, Corn Syrup Solids, Sugar, Autolyzed Yeast Extract, Spice Extractive.

CONTAINS: MILK, WHEAT and SOY. A Nut Free Product. Products are manufactured in a Nut Free Environment.

SGT. PEPPERONI'S

Superior Quality Pizza

### WHOLE GRAIN BREAKFAST PIZZA with SAUSAGE & RED SAUCE

SPBK66WR

**KEEP FROZEN** 

60/4.60 oz. Pizzas Net Wt. 17.25 lbs.



## SGT. PEPPERONI'S ® Superior Quality Pizza

# WHOLE GRAIN BREAKFAST PIZZA with SAUSAGE & RED SAUCE

INGREDIENTS: DOUGH: Water, White Whole Wheat Flour, Enriched Wheat Flour (niacin iron (reduced), thiamine mononitrate, riboflavin, folic acid, malted barley flour), Wheat Protein Isolate (wheat gluten, phosphate, lactic acid, sulfite), Granulated Sugar, Soybean Oil, Vital Wheat Gluten, Dough Conditioner (diacetyl tartaric acid ester of mono and diglycerides, wheat gluten, sugar, dextrose, wheat flour, guar gum, active malt flour, calcium pyrophosphate, lecithin, ascerbic acid, enzyme), Yeast, Vegetable Shortening (palm oil, soy lecithin with citric acid as a preservative), Double Acting Baking Powder (sodium acid pyrophosphate, lecithin, ascerbic acid, enzyme), Yeast, Vegetable Shortening (palm oil, soy lecithin with citric acid as a preservative), Double Acting Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Dry Honey Powder, Orange Juice (Concentrated Orange Juice), Dough Conditioner (cellulose gum, xanthan gum), Dough Conditioner (cellulose gum, maliodextrin carrageenan), L—Cysteine 40. CHEESE: Low Moisture Part – Skim Mozzarella Cheese (pasteurized part – skim milk, cheese cultures, salt, enzymes). SAUGE: 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. PRECOOKED BREAKFAST SAUSAGE: Pork, Water, Salt, Spices, Corn Syrup Solids, Sugar, Autolyzed Yeast Extract, Spice Extractive. CONTAINS: MILK, WHEAT and SOY.

BAKING INSTRUCTIONS: Convection Oven: preheat oven to 375 F. Place pizza on parchment lined sheet pan and bake for 6 to 8 minutes. For even baking, turn the sheet pan around after 4 minutes of bake time. Conveyor Oven: 425 F for 5 to 6 minutes. Oven temperatures and cook times may vary. Pizza is baked when the internal temperature reaches 165 degrees F and the crust is golden brown.

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

SPBK66WR 60/4.60 oz. Pizzas Net Wt. 17.25 lbs. INSTITUTIONAL USE ONLY KEEP FROZEN



14196

Manufactured by: Alpha Foods Co. Waller, TX 77484



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

# PEANUT FREE & TREE NUT FREE STATEMENT

Date: 7-1-14

All of the products produced by Alpha Foods Co. are manufactured in a Peanut-Free and Tree Nut Free Environment.

Sincerely,

ALPHA FOODS CO.

María Bowen

Maria Bowen Vice President