

Sgt. Pepperoni's 54% Whole Grain Personal Cheese Pizza (WGR)

Code No: SP62W

Brand Name: Sgt. Pepperoni's
Manufacturer: Alpha Foods Co.
Code: SP62W
Description: Whole Grain Personal Cheese Pizza
Pack / Size: 60/ 5.30 oz



PRODUCT DESCRIPTION:

The Sgt. Pepperoni's Whole Grain Personal Cheese Pizzas are simple to serve as individual round pizzas or folded into calzones. These user friendly personal pizzas/calzones are always made with 100% Real Mozzarella Cheese and Alpha's authentic Italian flavored pizza sauce on soft, raw whole grain dough that bakes to a golden color.

MENU INNOVATIONS:

- Formulated to be served as individual personal pizzas or calzones.
- Single, personal sized round pizzas are an upgrade to "old school" rectangular shaped servings.
- Pre-portioned, uniform, individual servings are applicable to all grade levels.
- Serve as a pizza on the reimbursable line and as a calzone for ala cart sales.

HARD BID SPECIFICATIONS:

Sgt. Pepperoni's Whole Grain Personal Cheese Pizza/Calzone. May be served as a personal pizza or folded into a calzone. Fully topped personal size cheese pizza, made with 100% real Mozzarella Cheese, available with USDA Material #110244 Mozzarella, hand tossed style, pre-proofed, bake to rise 54% WHOLE GRAIN dough, authentic Italian seasoned pizza sauce. To contain Italian seasoning packet within case. Each pizza shall provide a minimum of 340 cal, 2 g dietary fiber, only 6 g sugar and less than 520 mg sodium. Must be 54% Whole Grain. Each svg provides 2 oz M/MA, 2 oz Eq Grains, 1/8 c. red/orange Veg.

Approved Brand: Sgt. Pepperoni's #SP62W

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1 each, 5.30 ounce portion of SP62W Sgt. Pepperoni's Whole Grain Personal Cheese Pizza, provides: 2 oz M/MA, 2 oz equivalent Grains and 1/8 cup red/orange Vegetables.

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, folic acid, sulfite), Sugar, Soybean Oil, Vital Wheat Gluten, Dough Conditioner (diacetytartaric 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.

BUY AMERICAN PROVISION: Product #: SP62W

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# 00833026004703
Storage Class:	Frozen
Gross Weight Lbs:	21.89
Net Weight Lbs:	19.88
Cube:	1.28
Case Dimensions:	21.5 x 14 x 7.375
Portions / Size:	60/5.30 oz
Cases per Pallet:	40
TI/Hi:	5 x 8
Type of Date:	manufacture
Format Date:	Julian Yr/day
Shelf Life:	9 months frozen
Lead Time:	3 weeks from receipt of order

Nutrition Facts

Serving Size 1 pizza (150g)	
Servings Per Container 60	
Amount Per Serving	
Calories 340	Calories from Fat 130
% Daily Value*	
Total Fat 15g	23%
Saturated Fat 7g	36%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 510mg	21%
Total Carbohydrate 32g	11%
Dietary Fiber 2g	8%
Sugars 6g	
Protein 22g	43%
Vitamin A 15%	Vitamin C 20%
Calcium 45%	Iron 8%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65 g 80 g
Sat Fat	Less than 20 g 25 g
Cholesterol	Less than 300 mg 300 mg
Sodium	Less than 2,400 mg 2,400 mg
Total Carbohydrate	300 g 375 g
Dietary Fiber	25 g 30 g
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4

BAKING AND HANDLING INSTRUCTIONS:

For best results, COMPLETELY THAW THE 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. Thawed Pizza: Convection Oven, 375 - 8 to 10 minutes. Conveyor Oven, 425 F - 5 to 6 minutes. For food safety and quality, cook to an internal temperature of 165°F prior to serving. Oven temperature, and cook times may vary.



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

Sgt. Pepperoni's 54% Whole Grain Personal Cheese Pizza (WGR)

Code No: SP62W

Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 60 ct / 5.30 oz

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	2.00	X	16/16	2.00
A. Total Creditable Amount				2.00

*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, manufacturer'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

**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: 5.30 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 5.30 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
		A	B	
Whole wheat flour	17.28	16	1.08	
Enriched flour	14.72	16	0.92	
Total Creditable Amount 3				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.

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 5.30 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	0.297 oz	X	14.40/16	0.2673
Tomato, Canned 24%-28% NTSS	Red/Orange	0.297 oz	X	27.60/16	0.5123
Total Creditable Vegetable Amount:					0.7796

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 1/4 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 5.30 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: 4/1/18



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SGT. PEPPERONI'S®
Superior Quality Pizza

**WHOLE GRAIN PERSONAL
CHEESE PIZZA**

SP62W

KEEP FROZEN

60/5.30 oz. Pizzas

Net Wt. 19.88 lbs.

14195



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SGT. PEPPERONI'S®
Superior Quality Pizza

WHOLE GRAIN PERSONAL CHEESE PIZZA

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. **CONTAINS: MILK, WHEAT and SOY.**

BAKING INSTRUCTIONS: Convection Oven: preheat oven to 375 F. Place pizza on parchment lined sheet pan and bake for 8 to 10 minutes. For even baking, turn the sheet pan around after 5 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.

SP62W

60/5.30 oz. Pizzas

Net Wt. 19.88 lbs.

**INSTITUTIONAL USE ONLY
KEEP FROZEN**



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