

# 16" PREMIUM PEPPERONI PIZZA 36BC

## Mozzarella Cheese, Pepperoni, Zesty Sauce on a Golden Crust



1.734.728.1600  
www.sffoodsinc.com

Number of Servings: 48

Serving Size: 1/8 of Pizza (5.32 oz./150g)

Case - Net Weight: 15.96 lb, Gross Weight: 18.21 lb, Dimensions: L: 15.75" x W: 15.75" x H: 6.50," Cube: 0.93'

Pallet - TIH: 6/9 = 54 Cases

### Nutrition Facts

48 servings per container  
Serving size **1/8 of Pizza**  
(5.32 oz./150g)

Amount per serving  
**Calories 340**

|                               | % Daily Value* |
|-------------------------------|----------------|
| <b>Total Fat</b> 14g          | <b>18%</b>     |
| Saturated Fat 6g              | <b>30%</b>     |
| Trans Fat 0g                  |                |
| <b>Cholesterol</b> 30mg       | <b>10%</b>     |
| <b>Sodium</b> 600mg           | <b>26%</b>     |
| <b>Total Carbohydrate</b> 36g | <b>13%</b>     |
| Dietary Fiber 1g              | <b>4%</b>      |
| Total Sugars 3g               |                |
| Includes 0g Added Sugars      | <b>0%</b>      |
| <b>Protein</b> 20g            |                |
| Vitamin D 0mcg                | 0%             |
| Calcium 326mg                 | 25%            |
| Iron 3mg                      | 15%            |
| Potassium 0mg                 | 0%             |

\*The % Daily Value 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.

### Ingredients:

CRUST (WHOLE WHEAT FLOUR [WHOLE WHEAT FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, ENZYME], ENRICHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, ENZYME, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, YEAST, CONTAINS 2% OR LESS DOUGH CONDITIONER, ENZYMES, CALCIUM PROPIONATE, POTASSIUM SORBATE), MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, CULTURES, SALT AND ENZYMES), WATER, BEEF PEPPERONI (BEEF, SALT, DEXTROSE, LACTIC ACID STARTER CULTURE, NATURAL FLAVORINGS, OLEORESIN OF PAPRIKA, NATURAL SMOKE FLAVORING, DEHYDRATED GARLIC, SODIUM NITRITE, BHA, BHT, CITRIC ACID), BEEF PEPPERONI (BEEF, SPICES, SALT, POTASSIUM CHLORIDE, CONTAINS 2% OR LESS OF THE FOLLOWING: SUGAR, MALTODEXTRIN, NATURAL SPICE EXTRACTIVES, PAPRIKA, OLEORESIN OF PAPRIKA, NATURAL SMOKE FLAVOR, BHA, BHT, CITRIC ACID, SODIUM NITRITE, LACTIC ACID STARTER CULTURES), TOMATO PASTE, CONTAINS LESS THAN 2% OF CELLULOSE (ANTI-CAKING), SOY PROTEIN ISOLATE, SEASONING (SUGAR, SEA SALT, DEHYDRATED GARLIC, DEHYDRATED ONION, OREGANO LEAF, BASIL LEAF, ANISE, WHITE PEPPER, BLACK PEPPER, PARSLEY LEAF, RED PEPPER SEED, TURMERIC, CANOLA OIL), SOYBEAN OIL.

### Allergens:

CONTAINS: MILK, SOY, WHEAT

### Preparation & Handling Instructions:

FOR INSTITUTIONAL USE ONLY - KEEP FROZEN

For best results, allow to thaw prior to cooking. DO NOT REFREEZE.  
Cook for 12-14 minutes in a 350°F convection oven, until the cheese is evenly melted.  
Cook before eating to an internal temperature of 165°F as measured by a food thermometer.



### Meal Contribution:

MEAT/MEAT ALTERNATIVE..... 2.00  
EQUIVALENT GRAINS..... 2.00

### Shelf Life:

Five (5) months frozen.





Product Formulation Statement

Product Name 16" PEPPERONI PIZZA

Product Code 36BC

Manufacturer S&F FOODS, INC., ROMULUS, MI

Case Net Wt./Count/Portion Size 15.96#/48/5.32 OZ.

Table I: Meat/Meat Alternative. Columns: Description of Creditable Ingredients per Food Buying Guide (FBG), Ounces per RAW Portion of Creditable Ingredient, Multiply, FBG Yield/Servings Per Unit, Creditable Amount\*. Rows: MOZZARELLA CHEESE, BEEF PEPPERONI.

A. Total Creditable M/MA Amount 1.9401
\*Creditable Amount - Multiply ounces per portion of creditable ingredient by the FBG Yield Information

Table II: Alternative Protein Product (APP). Columns: 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\*\*\*. Row: SOY ISOLATE PROTEIN.

B. Total Creditable APP Amount 0.0604

C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz.) 2.000

\*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.
Total weight (per portion) of product as purchased 5.32 OZ.

Total creditable amount of product (per portion) 2.00
(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 5.32 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternative when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
(Refer to SP 30-2012 Grain Requirements for the Nutritional School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No 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).

Indicate to which Exhibit A Group (A-I) the product belongs B

Table for Grain Requirements. Columns: Description of Creditable Grain Ingredient\*, Grams of Creditable Grain Ingredient per Portion A, Gram Standard of Creditable Grain per oz. equivalent (16g or 28g) B, Creditable Amount A ÷ B. Rows: CRUST WHOLE WHEAT FLOUR, CRUST ENRICHED FLOUR, Total Creditable Amount 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.

I certify that the above information is true and correct and that a 5.32 ounce portion of the product (ready for serving) provides 2.00 ounces equivalent grains. I further certify that non-creditable grains are not above 0.24 oz. eq. per portion.

David W. Spencer
Signature
David W. Spencer
Printed Name

President/CEO
Title
11/16/17 734-728-1600
Date Phone Number