Sgt. Pepperoni's 16" 51% Whl Grain Rolled Edge Bake to Rise Pepperoni Pizza

Brand Name:Sgt. Pepperoni'sManufacturer:Alpha Foods Co.Code:SP164RWDescription:16" Whole Grain Rolled Edge Bake to Rise Pepperoni PizzaPack / Size:72 / 6.38 oz

PRODUCT DESCRIPTION:

Delicious Tuscan Style, Whole Grain Rolled Edge Dough, topped with Alpha's Authentic Italian Pizza Sauce, *made from California vine ripened tomatoes,* always 100% Real Mozzarella Cheese and Sliced Pepperoni make this pizza a sure winner with the students!

MENU INNOVATIONS:

- Menu as a Tuscan Style Pepperoni Pizza on the Italian line
- Once baked, embellish the soft rolled edge dough with delicious Italian Seasoned Olive Oil. Italian Seasoning Packet included.
- Feature as a daily special. Monday's special Sgt. Pepperoni's Tuscan Style Pepperoni Pizza.

HARD BID SPECIFICATIONS:

Sgt. Pepperoni's Whole Grain Pepperoni Pizza, 16", Rolled Edge Bake to Rise Dough, 51% WG, Whole Grain Rich, on ARTISAN/TUSCAN STYLE DOUGH (Based on 8 slices/pizza). White Whole Wheat Flour is 1st ingredient. Fully topped 16" pepperoni pizza, made with 100% real Mozzarella Cheese, from USDA WBSCM Material # 110244 Mozzarella, whole grain, bake to rise, rolled edge Artisan/Tuscan Style dough with ITALIAN SEASONING PACKET IN EACH CASE, sliced pepperoni, and authentic Italian seasoned pizza sauce. 1-8 cut serving shall be a minimum weight of 6.38 oz and offer a minimum of 24 g Protein, a minimum of 440 Calories and less than 630 mg Sodium per serving. 1-8 cut provides 2 oz M/MA, 3 oz eq. Grain, 1/8 c. red/orange veg. Approved Brand: Sgt. Pepperoni's #SP164RW

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1-8 piece cut portion, 6.38 ounce, SP164RW provides: 2 oz M/MA, 3 oz equivalent Grains and 1/8 cup red/orange Vegetables.

INGREDIENTS:

CRUST: Water, White Whole Wheat Flour, Enriched Unbleached Wheat Flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour), Wheat Protein Isolate (wheat gluten, trisodium phosphate, lactic acid, sulfite), Soybean Oil, Granulated Sugar, Yeast, Vital Wheat Gluten, Contains 2% Or Less Of: Wheat Flour, Ascorbic Acid, Natural Enzymes, Shortening (palm oil), Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Salt, Corn Meal, Orange Juice (orange juice concentrate), Cellulose Gum, Xanthan Gum, Maltodextrin, Carrageenan, L-Cysteine 40. CHEESE: Low Moisture Part-Skim Mozzarella Cheese (pasteurized partskim 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. PEPPERONI: Pork, Beef, Salt, Spices, Dextrose, Seasoning (oleoresin of paprika, natural spice extractives, BHA, BHT, citric acid), Lactic Acid Starter Culture, Sodium Nitrite.

BUY AMERICAN PROVISION:

Product #: SP164RW

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# 00833026005373
Storage Class:	Frozen
Gross Weight Lbs:	31.17
Net Weight Lbs:	28.69
Cube:	1.56
Case Dimensions:	17.25 x 16.5 x 9.5
Portions / Size:	72 /6.38 oz
Cases per Pallet:	42
TI/HI:	6 x 7
Type of Date:	manufacture
Format Date:	Julian Yr/day
Shelf Life:	6 months frozen
Lead Time:	3 weeks from receipt of order
Leau Time.	o weeks nom receipt of olde

Reviewed as accurate by George A. Sarandos, CEO Updated 7/1/2018

SGT: PEPPERONNAS 16²⁹ WG Pepperoni Pizza on Tuscan Style Dough SP164RW

Nutrition Facts

8 servings per container Serving size 1 slice 6.38 oz (181g) Amount Per Serving 450 Calories Value Total Fat 19g 24% Saturated Fat 9g 45% Trans Fat 0g 12% Cholesterol 35mg Sodium 620mg 27% Total Carbohydrate 45g 16% Dietary Fiber 4g 14% Total Sugars 8g Includes 0g Added Sugars 0% Protein 25g 50% Vitamin D 1mcg 4% Calcium 500mg 40% Iron 2mg 10% Potassium 170mg 4% The % Daily Value (DV) 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.

BAKING AND HANDLING INSTRUCTIONS:

For best results, COMPLETELY THAW THE PIZZA before baking by placing each pizza on a pan release sprayed parchment lined baking tray or sprayed 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 brown. Thawed Pizza: Convection Oven, 375 F to 435 F 7 to 10 minutes. Conveyor Oven, 400 F 7 to 8 minutes. Frozen Pizza: Convection Oven, 350 F 18 to 20 minutes. Conveyor Oven, 425 F 7 to 8 minutes. For food safety and quality, cook to an internal temperature of 165°F prior to serving. Oven temperatures and cook times may vary.





Code No: SP164RW

Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 9ct/16" pizzas/ 72 serv/ 6.38 oz (8 sl/pizza)

eat Alternate Please fill out the chart below to							
Description of Creditable Ingredients per Food Buying	Ounces per Raw Portion of Creditable	t of Meat/Meat Altern Multiply	Food Buying Guide Yield	Creditable Amount*			
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Total Creditable Amo cent of Protein As-Is is pro- s is the percent of protein w	ount (A+B rounded down vided on the attached APP docur	nentation		18.	2.00		
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SGT. PEPPERONI'S Superior Quality Pizza 16" PEPPERONI PIZZA with Whole Grain, Self Rising Dough

SP164RW

9/51 oz. Pizzas Net Wt. 28.69 lbs.

18186



SUPERIOR SUPERIOR SUPERIOR Quality Pizza

16" PEPPERONI PIZZA with Whole Grain, Self Rising Dough

INGREDIENTS: CRUST: Water, White Whole Wheat Flour, Enriched Unbleached Wheat Flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour), Wheat Protein Isolate (wheat gluten, trisodium phosphate, lactic acid, sulfite), Soybean Oil, Granulated Sugar, Yeast, Vital Wheat Gluten, Contains 2% or less of: Wheat Flour, Ascorbic Acid, Natural Enzymes, Shortening (palm oil), Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Salt, Corn Meal, Orange Juice (orange juice concentrate), Cellulose Gum, Xanthan 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. PEPPERONI: Pork, Beef, Salt, Spices, Dextrose, Seasoning (oleoresin of paprika, natural spice extractives, BHA, BHT, citric acid), Lactic Acid Starter Culture, Sodium Nitrite. CONTAINS: MILK, WHEAT and SOY.

BAKING INSTRUCTIONS: For best results, COMPLETELY THAW the pizza before baking by placing each pizza on a parchment lined baking tray or sprayed 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 brown. Oven temperatures and cook times may vary. Thawed Pizza: Convection Oven, 375 to 435 F 7 to 10 minutes. Conveyor Oven, 400 F 7 to 8 minutes. Frozen Pizza: Convection Oven, 350 F 18 to 20 minutes. Conveyor Oven, 425 F 7 to 8 minutes.

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

SP164RW 9/51 oz. Pizzas Net Wt. 28.69 lbs.







18186

Manufactured by: Alpha Foods Co. Waller, TX 77484