



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

Date: 8-1-16

RE: Product Analysis

PRODUCT: Sgt. Pepperoni's 16" 51% Whole Grain Rolled Edge - Bake to Rise Sausage Pizza,  
With Self-Rising Dough

PRODUCT CODE #: SP166RW

1-8 piece cut portion of the Sgt. Pepperoni's 16" 51% Whole Grain Rolled Edge Bake to Rise Sausage Pizza #SP166RW provides: 2 oz equivalent M/MA, 3 oz equivalent grains and 1/8 c. red/orange Vegetable.

I certify that the above information is true and correct and that a 6.81 ounce serving (1/8 slice of 16" pizza) of the above product (ready for serving) contains 2 oz of equivalent meat/meat alternate, 3 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



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RE: Proof of Origin

PRODUCT: Sgt. Pepperoni's 51% 16" Whole Grain, Rolled Edge, Bake to Rise Italian Sausage Pizza, (Tuscan Style Dough), **WGR**

PRODUCT CODE #: SP166RW

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.

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**Product Analysis Sheet/Product Formulation Statement for Meat/Meat Alternate (M/MA) Products**

**Product Name:** Sgt. Pepperoni's 16" 51% Whole Grain Rolled Edge Bake to Rise Sausage Pizza

**Code No:** SP166RW

**Manufacturer:** Alpha Foods Co. Case/Pack/Count/Portion size: 9 ct / 16" whole pizzas/ 72 serv /6.81 oz portion

**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	1.625	X	16/16	1.625
Pork, Ground	.56875	X	.70	.398
A. Total Creditable Amount				2.023

\*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

\*\*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:** 6.81 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 and correct and that a 6.81 ounce serving of the above product (ready for serving) contains 2 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.**

George A. Sarandos

CEO

SIGNATURE OF COMPANY OFFICIAL  
George A. Sarandos  
 PRINTED NAME

TITLE  
8-1-16  
 DATE

936-372-5858  
 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 16" 51% Whole Grain Rolled Edge Bake to Rise Sausage Pizza - (WGR)  
**Code No.** SP166RW

**Manufacturer:** Alpha Foods Co. **Serving Size:** 6.81 oz (1/8<sup>th</sup> slice of pizza)  
 (raw dough weight may be used to calculate creditable grain amount)

**Case Weight and Pack/Count:** 30.66 lbs/ 9ct / 72 serv/ 6.81 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     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 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 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) 2 B	Creditable Amount A ÷ B
Whole wheat flour	24.77	16	1.5481
Enrich flour	23.78	16	1.4862
<b>Total Creditable Amount<sup>3</sup></b>			<b>3.03</b>
			<b>3.00</b>

\* 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 and correct and that a 6.81 ounce portion of this product (ready for serving) provides 3.00 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: George A. Sarandos Title: CEO

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



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

Product Name: Sgt. Pepperoni's 16" 51% Whole Grain Rolled Edge Bake to Rise Sausage Pizza (WGR)  
 Code: SP166RW

Manufacturer: Alpha Foods Co. Serving Size: 6.81 oz (1/8<sup>th</sup> sl of pizza)

**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	.334 oz	X	14.40/16	.3006
Tomato, Canned 24%-28% NTSS	Red/Orange	.334 oz	X	27.60/16	.5762
<b>Total Creditable Vegetable Amount:</b>					<b>.8768</b>
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 1/8 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.					Total Cups Beans/Peas (Legumes) Total Cups Dark Green Total Cups Red/Orange Total Cups Starchy Total Cups Other
					1/8 cup

I certify the above information is true and correct and that 6.81 ounce serving of the above product contains 1/8 cup(s) of red/orange vegetables.

**Quarter Cup to Cup Conversions\***

0.5 Quarter Cups = 1/8 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: 8-1-16

Phone Number: 936-372-5858



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**SGT. PEPPERONI'S 16"**  
**51% WHOLE GRAIN - ROLLED EDGE**  
**BAKE TO RISE - SAUSAGE PIZZA**  
**SP166RW**

<b>Nutrition Facts</b>			
Serving Size 1 slice (193g)			
Servings Per Container 8			
<b>Amount Per Serving</b>			
<b>Calories</b> 435	Calories from Fat 160		
<b>% Daily Values*</b>			
<b>Total Fat</b> 18g			<b>28%</b>
Saturated Fat 7g			<b>35%</b>
Trans Fat 0g			
<b>Cholesterol</b> 30mg			<b>10%</b>
<b>Sodium</b> 690mg			<b>29%</b>
<b>Total Carbohydrate</b> 46g			<b>15%</b>
Dietary Fiber 4g			<b>16%</b>
Sugars 8g			
<b>Protein</b> 25g			<b>50%</b>
Vitamin A 10%	•	Vitamin C 10%	
Calcium 40%	•	Iron 15%	
*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	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Updated 7-1-15

# SGT. PEPPERONI'S®

Superior Quality Pizza

16" SAUSAGE PIZZA

with Whole Grain,  
Self Rising Dough

# SP166RW

KEEP FROZEN

9/54.5 oz. Pizzas

Net Wt. 30.66 lbs.

15211



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# SGT. PEPPERONI'S®

Superior Quality Pizza

## 16" SAUSAGE PIZZA with Whole Grain, Self Rising Dough

INGREDIENTS: CRUST: Water, White Whole Wheat Flour, Enriched Flour (enriched flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour), Soybean Oil, Sugar, Wheat Protein Isolate (wheat gluten, phosphate, lactic acid, sulfite), Yeast, 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), Vital Wheat Gluten, Dry Honey Powder, Double Acting Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), Vegetable Shortening (palm oil, soy lecithin with citric acid as a preservative), Corn Meal, Orange Juice (Concentrated Orange Juice), 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 SAUSAGE: Pork, Seasoning (spices, salt, garlic powder, extractive of rosemary, tocopherols (Vitamin E), citric acid, partially hydrogenated soybean oil), Water, Salt. 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 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, 435 F 7 to 10 minutes. Conveyor Oven, 400 F 7 to 8 minutes. Frozen Pizza: 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.

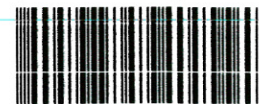
# SP166RW

9/54.5 oz. Pizzas

Net Wt. 30.66 lbs.

INSTITUTIONAL USE ONLY

KEEP FROZEN



00833026005380

Manufactured by: Alpha Foods Co. Waller, TX 77484

15211

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