

# Temecula Valley Unified School District

**Recipe: 000046 PIZZA, CHEESE IW**

**Recipe HACCP Process: #2 Same Day Service**

Recipe Source:  
Recipe Group: ENTREES

Alternate Recipe Name: Cheese Pizza IW

Number of Portions: 1  
Size of Portion: EACH

902532 PIZZA, CHEESE IW,GS#406714;ROSE & SHORE...	1 EACH	<ul style="list-style-type: none"> <li>Preheat oven to 350°</li> <li>Bake on a parchment lined sheet pan until internal temperature reaches 160°</li> </ul> <p><b>CCP:</b> Heat to 165° F or higher for at least 15 seconds</p> <p><b>CCP:</b> Hold for hot service at 135° F or higher</p>
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\*Nutrients are based upon 1 Portion Size (EACH)

Calories	310 kcal	Cholesterol	29.98 mg	Protein	16.99 g	Calcium	399.75 mg	37.74%	Calories from Total Fat
Total Fat	12.99 g	Sodium	509.68 mg	Vitamin A	149.91 RE	Iron	1.80 mg	20.32%	Calories from Saturated Fat
Saturated Fat	7.00 g	Carbohydrates	32.98 g	Vitamin A	749.53 IU	Water <sup>1</sup>	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat <sup>1</sup>	0.00 g	Dietary Fiber	4.00 g	Vitamin C	3.60 mg	Ash <sup>1</sup>	*N/A* g	42.58%	Calories from Carbohydrates
								21.94%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient  
 \* - denotes combined nutrient totals with either missing or incomplete nutrient data  
<sup>1</sup> - denotes optional nutrient values

<u>Miscellaneous</u>	<u>Attributes</u>	<u>Allergens Present</u>	<u>Allergens Absent</u>	<u>Allergens Unidentified</u>
Meat/Alt..... 2 oz		Y - Milk	N - Egg	
Grain..... 2 oz		Y - Wheat	N - Peanut	
Fruit..... cup			N - Tree Nut	
Vegetable..... 0.125 cup			N - Fish	
Milk..... cup			N - Shellfish	
<b><u>Moisture &amp; Fat Change</u></b>			N - Soy	
Moisture Change. 0%				
Fat Change..... 0%				
Type of Fat.....				

**Production Specification**

**NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.**

# Temecula Valley Unified School District

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	902532	PIZZA, CHEESE IW,GS#406714			
RO SE & SH OR E					

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Effective: July 1, 2016

**5" CHEESE PIZZA (BSTR500C)**  
**(Individually wrapped)**

Ingredient Statement: Crust (water, white whole wheat flour, enriched wheat flour [niacin, iron, thiamin, riboflavin, folic acid], yeast, olive oil, sugar, salt, garlic powder, gum [cellulose, guar, xanthan], calcium propionate, potassium sorbate, malt extract, enzymes, ascorbic acid, L-cysteine); Low Moisture Part-Skim Mozzarella Cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes); Sauce (water, fresh vine-ripened California tomatoes, spice blend [spices, sugar, salt, garlic, canola oil], vinegar powder [maltodextrin, vinegar powder]); Unsmoked Provolone Cheese (pasteurized milk, cheese culture, salt, enzymes); Monterey Jack Cheese (pasteurized milk, cheese culture, salt, enzymes); Romano Cheese (pasteurized sheep's milk, cheese culture, salt, enzymes); Parmesan Cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes); Spices.

Contains: Milk and Wheat

<b>Nutrition Facts</b>	
Serving Size One Pizza (139g)	
Servings Per Container One	
<b>Amount Per Serving</b>	
<b>Calories 310</b>	<b>Calories from Fat 120</b>
% Daily Value*	
<b>Total Fat 13g</b>	<b>20%</b>
Saturated Fat 7g	<b>35%</b>
Trans Fat 0g	
<b>Cholesterol 30mg</b>	<b>10%</b>
<b>Sodium 510mg</b>	<b>21%</b>
<b>Total Carbohydrate 33g</b>	<b>11%</b>
Dietary Fiber 4g	<b>16%</b>
Sugars 4g	
<b>Protein 17g</b>	
Vitamin A 15%	• Vitamin C 6%
Calcium 40%	• Iron 10%
*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
Saturated Fat	Less than 20g    25g
Cholesterol	Less than 300mg    300mg
Sodium	Less than 2,400mg    2,400mg
Total Carbohydrate	300g    375g
Dietary Fiber	25g    30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

**5151 Alcoa Avenue, Vernon CA 90058**  
**Telephone: (323) 826-2144 Facsimile: (323) 826-2150**  
**www.Roseandshore.com**

	<u>Amount Per 100g</u>	<u>Amount Per Serving</u>
Calories	224.62	312.05
Calories from Fat	86.57	120.26
Calories from Saturated Fat	48.01	66.69
Protein	12.26 g	17.03 g
Carbohydrates	23.60 g	32.79 g
Dietary Fiber	3.22 g	4.48 g
Sugar - Total	2.87 g	3.99 g
Fat - Total	9.62 g	13.36 g
Saturated Fat	5.33 g	7.41 g
Trans Fatty Acids	0.08 g	0.11 g
Cholesterol	22.79 mg	31.66 mg
Vitamin A	481.43 IU	668.80 IU
Thiamin - B1	0.12 mg	0.16 mg
Riboflavin - B2	0.16 mg	0.22 mg
Niacin - B3	0.78 mg	1.08 mg
Vitamin C	2.96 mg	4.12 mg
Vitamin E Alpha-Tocopherol	0.09 mg	0.13 mg
Calcium	282.77 mg	392.82 mg
Iron	1.36 mg	1.89 mg
Magnesium	7.91 mg	10.98 mg
Phosphorus	164.79 mg	228.92 mg
Potassium	46.88 mg	65.13 mg
Sodium	365.97 mg	508.41 mg
Zinc	0.83 mg	1.16 mg



## Formulation Statement

for Documenting Creditable Grains and  
Meat/Meat Alternate (M/MA)  
in School Meals

**Product Name:** 5" Round Cheese Pizzas  
**Code Number:** BSTR500C  
**Manufacturer:** Rose & Shore  
**Serving Size:** 4.90 ounces  
**Packaging:** 48 individually wrapped pizzas per case

### GRAINS

1. Does the product meet the Whole Grain-Rich criteria? **YES**
2. Does the product contain non-creditable grains? **NO**
3. Exhibit A Group: **B**

Description of Creditable Grain Amount	Grams of Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz or equiv	Creditable Amount
Whole Grain Flour	17.53	16	1.09
Enriched Flour	16.86	16	1.05
Total Creditable Amount			2.14

### MEAT/MEAT ALTERNATE

Description of Creditable Ingredients per Food Buyer's Guide	Ounces per Raw Portion of Creditable Ingredient	FGB Yield/ Servings per Unit	Creditable Amount
Cheese	2.00	16/16	2.00
Total Creditable M/MA Amount			2.00

**VEGETABLE**

Description of Creditable Ingredients per Food Buyer's Guide	Ounces per Raw Portion of Creditable Ingredient	FGB Yield/ Servings per Unit	Creditable Amount
Tomato Paste	0.416	192/111	0.72
Total Creditable ¼ Cup Red/Orange Vegetable Amount			0.72

Total weight of the product as purchased: 4.90 ounces  
Total grain contribution of the product (per portion): 2.00 oz equivalent  
Total M/MA contribution of the product (per portion): 2.00 oz equivalent  
Total red/orange vegetable contribution (per portion): 1/8<sup>th</sup> cup

I hereby certify that the above information is true and correct and that a 4.90 ounce serving of the above product (ready for serving) provides 2.00 ounces equivalent grains, 2.00 ounces of equivalent meat/meat alternate and a 1/8<sup>th</sup> cup red/orange vegetable serving when prepared according to directions. I further certify that non-creditable grains are not above .24 ounce equivalent per portion. Products with more than .24 ounce 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.



Lawrence H. Vanden Bos, Vice President

EFFECTIVE: **JULY 1, 2018**



## **PREPARATION INSTRUCTIONS**

**Product:** Individual Serve 5" Deep Dish Pizzas  
Individually Wrapped

**Code Numbers:** BSTR500C (cheese pizza)  
BSTR500P (pepperoni pizza)

### **CONVECTION OVEN:**

1. Preheat the convection oven to 350 degrees F.
2. Place frozen pizzas on 18" by 26" by ½" tray pans lined with parchment paper.
3. Heat for 15 to 18 minutes until the crust is thoroughly heated and cheese is browned. It may be necessary to rotate pans one half turn to prevent cheese from burning.
4. Probe the pizza to confirm that an internal temperature of 160 degrees F is reached. Heat further if required.

### **CONVENTIONAL OVEN:**

1. Preheat the conventional oven to 400 degrees F.
2. Place frozen pizzas on 18" by 26" by ½" tray pans lined with parchment paper.
3. Heat for 18 to 20 minutes until the crust is thoroughly heated and cheese is browned. It may be necessary to rotate pans one half turn to prevent cheese from burning.
4. Probe the pizza to confirm that an internal temperature of 160 degrees F is reached. Heat further if required.

Due to variances in oven regulators and the number of pizzas placed in the oven, cooking times and temperatures may require an adjustment.

Refrigerate or discard any unused portions.