S.A. Piazza & Associates, LLC.
THE PIZZA EXPERTS
PO Box 1603 • 15815 S.E. Piazza Avenue • Clackamas, OR 97015
p 503 657-3123 • f 503 657-1784

Product Name: Wild Mike's 3"x4" W/G French/Bread Chz. piz Code No.: BULK-10456, IW-10457

Manufacturer: S.A. Piazza & Assoc. LLC Serving Size: 90/4.12 oz
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes ✔ 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 ✔ **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 Portion1 A	Gram Standard of Creditable Grain per oz equivalent *(16g or 28g)*2 B	Creditable Amount A ÷ B
Whole Wheat Flour	1.41984	16	.8874
Enriched Wheat Flour	1.37984	16	.8624
Total Creditable Amount3			1.7498

*****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.
3Total 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 4.12 oz

Total creditable amount of product (per portion) 1.5

I certify that the above information is true and correct and that a 4.12 ounce serving of the above product (ready for serving) contains 1.5 ounces of equivalent Grains.
I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24oz 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	Title: National Food Service Director	
Printed Name: Michael Piazza	Date: 7-1-2014	Phone Number: 503-657-3123 #202

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Product Name: Wild Mike's 3"x4" W/G French/Bread Chz. pizza Code No.: BULK-10456, IW-10457

Manufacturer: S.A. Piazza & Assoc. LLC Case/Pack/Count/Portion/Size: 90/4.12 oz

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 (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Mozzarella		X	1	0
Mozzarella LITE	1.50	X	1	1.5
		X		0
A. Total Creditable M/MA Amount[1]				1.5

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

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***
Pepperoni		X	.95	÷ by 18	0
Turkey Pepperoni		X	.65	÷ by 18	0
Beef Topping (Sausage)		X	.8575	÷ by 18	0
B. Total Creditable APP Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					1.5

*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 M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 4.12 oz

Total creditable amount of product (per portion) 1.0 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 4.12 ounce serving of the above product (ready for serving) contains 1.5 ounces of equivalent meat/meat alternate 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.

Signature

National Food Service Director
Title

Michael Piazza
Printed Name

7-1-2014
Date

503-657-3123 #202
Phone Number

WILD MIKE'S WG Lower Sodium French Bread Cheese Pizza Bulk

KEEP REFRIGERATED OR FROZEN

Ingredients:Crust: Enriched Unbleached Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin and Folic Acid), Water, Yeast, Contains 2% or less of each of the following: Vital Wheat Gluten, Salt, Vegetable Oil, (Canola Oil and/or Soy). Corn Meal, Extract of Malted Barley, Dextrose, Distilled Vinegar, Sugar, Garlic and Onion Powder,Dough Conditioners (Mono-diglycerides, Sodium Stearoyl Lactylate, Ascorbic Acid, L-Cysteine, Azodicarbonamide), Calcium Sulfate, Enzymes, Calcium Propionate and Potassium Sorbate (Mold Inhibitors).Lite Mozzarella Cheese: (Pasteurized Skim Milk, Cheese Cultures, Salt, Enzymes), Nonfat Milk, Modified Food Starch,Vegetable Oil (applied to surface) Potassium Chloride, Sodium Citrate, Sodium Propionate,(added as a preservative)Vitamin A Palmitate.Sauce: Water, Tomato Paste, Sugar, Salt, Soybean Oil, Modified Food Starch, Spices, Garlic Powder, Cultured Skim Milk, Sodium Benzoate, Potassium Sorbate, Citric Acid, Hydrolyzed Soy Protein
CONTAINS: MILK, WHEAT, AND SOY.

Baking Instructions:
Place pizza on sheeted pan. CONVECTION OVEN: FROZEN: Preheat oven to 325 degrees, bake at 325 degrees for 13-15 minutes. THAWED: Preheat oven to 325 degrees, bake at 325 degrees for 11-13 minutes, or until cheese melts on top. For best results cook from thawed.
Due to oven variances, times and temperatures may require adjustments.

*FOR FOOD SAFETY AND QUALITY, COOK BEFORE EATING PIZZA

Manufactured By: S.A. PIAZZA & ASSOCIATES, LLC Clackamas, OR 97015
www.sapiazza.com

NET WT.23.18 LBS. 90 Case Ct.

Calcium Propionate Added to Retard Spoilage of Crust

Nutrition Facts

Serving Size 1 Piece (117g)
Servings Per Container 90

Amount Per Serving

Calories 220	Calories from Fat 50
	% Daily Value*
Total Fat 6g	**9**%
Saturated Fat 2.5g	**13**%
Trans Fat 0g	
Cholesterol 15mg	**5**%
Sodium 350mg	**15**%
Total Carbohydrate 26g	**9**%
Dietary Fiber 2g	**8**%
Sugars 3g	
Protein 16g	

Vitamin A 10% • Vitamin C 6%
Calcium 40% • 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	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

0 78642 10456 1

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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. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm.

Product Name: ALL "Wild Mike's" Pizza products 14-15 Code: All Lunch Codes (2-G/2-M-MA)

Manufacturer: S.A. Piazza & Assoc. LLC Serving Size: 5.49oz and higher

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[1] (quarter cups)
Tomato Paste	Red-Orange	.4441 oz.	X	27.6/16	.766
24-28%			X		
			X		
Total Creditable Vegetable Amount:					

- [1]FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.
- Vegetables and vegetable purees credit on volume served. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG.
- At least ⅛ 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 ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as 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	.766 of 1/4 cup = 1/8 cup
Total Cups Starchy	
Total Cups Other	

I certify the above information is true and correct and that 5.49 + ounce serving of the above product contains 1/8 cup(s) of Red/Orange vegetables.

(vegetable subgroup)