

### Item: 5" Bean & Cheese Tostizza (Mexican Pizza)

Unit Weight: 5.00 oz. Count/Case: 54

#### **Nutrition Analysis**

Each 5" bean & cheese pizza portion contains: 2.0 oz. equivalent grains (32 grams of wheat flour consisting of 51% whole grain whole wheat flour and 49% enriched wheat flour) 2.0 oz. m/ma consisting of low-moisture part-skim mozzarella cheese and whole pinto beans.

Each 5.00 oz. Portion (cooked) will provide:

- 2.00 Meat/Meat Alternate
- 2.00 Equivalent Grains

Ingredient Statement: Beans: Water, Pinto Beans, spices, green bell peppers. Crust: Whole Grain Whole Wheat Flour, unbleached enriched wheat flour barley malt, niacin, iron, thiamine mononitrate, riboflavin, folic acid), water, cornmeal, soybean and/or canola oil, kosher salt, baking powder (sodium bicarbonate, cornstarch, sodium aluminum sulfate, calcium sulfate, monocalcium phos-phate), dough conditioner. Cheese: Low moisture part-skim mozzarella cheese (cultured pasteurized milk, salt, and enzymes).

Anaheim Chile: Green IQF mild

Allergen Statement: Contains Milk, Wheat & Soy.

# Cooking Instructions: (Cook Before Eating): Pre-Heat oven to 325°F.

Place I layer bulk pizza on baking sheet.

**Convection Oven:** Bake 10-12 minutes @325°F for Bulk. Serve immediately. **Conventional Oven:** Bake 12-15 minutes @ 350°F for Bulk, until pizza is light brown and cheese is melted. Pizza is cooked when internal temperature is 165°F. Serve immediately.

**Rethermalization Instructions:** (Cook before eating): Preheat oven to 250°F. Place wrapped or bulk pizza on baking sheet. Bake for 20 minutes or until pizza is light brown and cheese is melted. Pizza is cooked when internal temperature is 165°F. Then program to hold @ 165°F.

# Note: For best results, thaw pizza prior to baking.

(Oven temperatures vary so please adjust time and temperature accordingly)

#### BATCH COOKING IS ADVISED TO MAINTAIN QUALITY OF THE PIZZA!

**Buy American Compliant:** I certify that the Ingredient, Allergen, NSLP & Nutrition Analysis information above is accurate. This product is made in the U.S., while also substantially sourcing ingredients from agricultural commodities that are produced in the U.S., per memorandum 7 CFR Part 210.21(d).

# **Nutrition Facts**

54 Servings per Case

Serving size 5" Round (142g)

Amount Per Serving Calories

304

- Ca. C. 100	
	% Daily Value
Total Fat 8g	10%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 347mg	15%
Total Carbohydrate 44g	16%
Dietary Fiber 3g	11%
Total Sugars 2g	
Includes 0g Added Sugars	
Protein 1/a	

Protein 14
------------

	% Daily Value*
Calcium 263mg	20%
Iron 2mg	11%
Vitamin A 68mcg	8%
Vitamin C31mg	34%

\*Nutrition information is based on calculated analysis.

5" bean & cheese pizza contains less than 2% non-creditable grains









Whole grain entree

**Shipping Information:** 

Gross Wt. | 18.88 lbs. | Cube | 0.87 | Tie/High | 8/7

 Net Wt.
 16.88 lbs.

 Cases/Pallet
 56

 Box Dims
 16 x 11 x 8½

Christopher Cook - President April 23, 2024



April 23, 2025

To Whom It May Concern:

Please be advised 100% of the formula utilized in the production of the bean and cheese Mexican pizza for Smart Foods 4 Schools/Fun Foods uses ingredients manufactured in the United States of America.

Regards,

Chris Cook

President - Smart Foods 4 Schools / Fun Foods



# (Crediting Standards Based on Grams of Creditable Grains)

Product Name: <u>5" Bean &amp; Ch</u>	neese Tostizza		Code No.	.: <u>46021</u>
Manufacturer: Smart Foods 4.5  I. Does the product meet th	e Whole Grain-Rich (	Criteria: Yes <u>X</u> No_	y be used to calculate	creditable grain amount)
(Refer to SP 30-2012 Grain Re	quirements for the Nati	ional School Lunch Pro	gram and School	Breakfast Program.)
II. Does the product contain (Products with more than 0.24 non-creditable grains may not	oz equivalent or 3.99 g	rams for Groups A-G	or 6.99 grams for	
III. Use Policy Memorandum School Breakfast Program: H Groups A-G, Group H or Gr component based on creditable Group H uses the standard of 28grams creditable Indicate to which Exhibit A (	exhibit A to determine oup I. (Different metho e grains. Groups A-G v e grain per oz eq; and G	if the product fits intended and a delegies are applied to use the standard of 16g Group I is reported by the standard of 16g.	o calculate serving rams creditable gr	gs of grain rain per oz eq;
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount	
Whole Grain Whole Wheat Flour	A 16.32	В 16	A ÷ B 1.02	-
Enriched Flour	15.68	16	.98	-
T + 1 C - 11 - 11 - 4	3			
*Creditable grains are whole-grain	mool/flour and anniahad	maal/flaur	2 grains	
<sup>1</sup> (Serving size) <b>X</b> (% of creditable <sup>2</sup> Standard grams of creditable gra <sup>3</sup> Total Creditable Amount must be	grain in formula). Please ins from the corresponding rounded <i>down</i> to the near	be aware serving size of g Group in Exhibit A. rest quarter (0.25) oz eq.		be converted to grams.
Total weight (per portion) of pro Total contribution of product (po				
certify that the above inform for serving) Provides 2 oz eq 0.24 oz eq. per portion. Prod grams for H of non-creditable	uivalent Grains. I fur ucts with more than (	ther certify that non-on-on-on-on-on-on-on-on-on-on-on-on-	creditable grains 3.99 grams for g	are not above groups A-G or 6.99
		President	- Smart Foods 4	Schools / Fun Foods
Signature			Title	
Chris Cook				888) 418-4065
Printed Nan	ne	D	ate	Phone Number



#### Sample Products Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: <u>5" Bean &amp; Cheese Tostizza</u>	Code No.: 46021
Manufacturer: Smart Foods 4 Schools / Fun Foods	Case/Pack/Count/Portion/Size: 54/5.00 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 Cheese	1.00 oz	X	16/16	1.00 oz
Pinto Beans, Whole	.80 oz	X	21.7/16	1.15 oz
		X		
A. Total Creditable M/MA Amour	nt <sup>1</sup>			2.00 oz

<sup>\*</sup>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***
N/A		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount <sup>1</sup>					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased	5.00 oz	
Total creditable amount of product (per portion)	2.00 M/MA	
(Reminder: Total creditable amount cannot count for	or more than the total weight of produ	uct.)

I certify that the above information is true and correct and that a <u>5.00</u> ounce serving of the above product (ready for serving) contains <u>2.00</u> ounces of equivalent meat/meat alternate when prepared according to the 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.

	President - Smart Foods 4 Schools / Fun Foods			
Signature		Title		
Chris Cook	05/01/25	(888) 418-4065		
Printed Name	Date	Phone Number		

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18. 

<sup>1</sup>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.