

School Meal Compliant

Pizza Product Requirements

Pizza, Whole Grain Pepperoni 14" - 8 Slice

- Cheese, Light Mozzarella
- Reduced Fat, Reduced Sodium Pepperoni (Turkey or Beef)
- Crust must meet criteria as whole grain rich as defined by the USDA Food and Nutrition Services guidance.
- Grain Counts based on 16 gram per serving
- Not to exceed 400 kcals per serving
- Sodium not to exceed 480 milligrams
- Total Fat not to exceed 4 grams per 100 calories
- Calories from saturated fat not to exceed 10% of total calories
- Contributes 2 ounces of Meat/Meat Alternate and 2 ounces of grain/bread per serving as specified by the USDA Food Buying Guide
- Must contain 0 grams of trans fats.

Pizza, Whole Grain Cheese 14" - 8 Slice

- Cheese, Light Mozzarella
- Crust must meet criteria as whole grain rich as defined by the USDA Food and Nutrition Services guidance.
- Grain Counts based on 16 gram per serving
- Not to exceed 400 kcals per serving
- Sodium not to exceed 480 milligrams
- Total Fat not to exceed 4 grams per 100 calories
- Calories from saturated fat not to exceed 10% of total calories
- Contributes 2 ounces of Meat/Meat Alternate and 2 ounces of grain/bread per serving as specified by the USDA Food Buying Guide
- Must contain 0 grams of trans fats.
- Sodium not to exceed 480 milligrams
- Total Fat not to exceed 4 grams per 100 calories
- Calories from saturated fat not to exceed 10% of total calories
- Must contain 0 grams of trans fats.

Pizza, Whole Grain Vegetable 14" - 8 Slice

- Cheese, Light Mozzarella
- Assorted Vegetables
- Crust must meet criteria as whole grain rich as defined by the USDA Food and Nutrition Services guidance.
- Grain Counts based on 16 gram per serving
- Not to exceed 400 kcals per serving
- Sodium not to exceed 480 milligrams
- Total Fat not to exceed 4 grams per 100 calories
- Calories from saturated fat not to exceed 10% of total calories
- Contributes 2 ounces of Meat/Meat Alternate and 2 ounces of grain/bread per serving as specified by the USDA Food Buying Guide
- Must contain 0 grams of trans fats.
- Sodium not to exceed 480 milligrams
- Total Fat not to exceed 4 grams per 100 calories
- Calories from saturated fat not to exceed 10% of total calories
- Must contain 0 grams of trans fats.

Pizza, Whole Grain Hawaiian 14" - 8 Slice

- Cheese, Light Mozzarella
- Ham and Pineapple
- Crust must meet criteria as whole grain rich as defined by the USDA Food and Nutrition Services guidance.
- Grain Counts based on 16 gram per serving
- Not to exceed 400 kcals per serving
- Sodium not to exceed 480 milligrams
- Total Fat not to exceed 4 grams per 100 calories
- Calories from saturated fat not to exceed 10% of total calories
- Contributes 2 ounces of Meat/Meat Alternate and 2 ounces of grain/bread per serving as specified by the USDA Food Buying Guide
- Must contain 0 grams of trans fats.
- Sodium not to exceed 480 milligrams
- Total Fat not to exceed 4 grams per 100 calories
- Calories from saturated fat not to exceed 10% of total calories
- Must contain 0 grams of trans fats.

Pizza, Whole Grain Bar-B-Que Chicken 14" - 8 Slice

- Cheese, Light Mozzarella
- Chicken and Bar-B-Que Sauce
- Crust must meet criteria as whole grain rich as defined by the USDA Food and Nutrition Services guidance.
- Grain Counts based on 16 gram per serving
- Not to exceed 400 kcals per serving
- Sodium not to exceed 480 milligrams
- Total Fat not to exceed 4 grams per 100 calories
- Calories from saturated fat not to exceed 10% of total calories
- Contributes 2 ounces of Meat/Meat Alternate and 2 ounces of grain/bread per serving as specified by the USDA Food Buying Guide
- Must contain 0 grams of trans fats.
- Sodium not to exceed 480 milligrams
- Total Fat not to exceed 4 grams per 100 calories
- Calories from saturated fat not to exceed 10% of total calories
- Must contain 0 grams of trans fats.

Additional Requirements For all Pizza Products

Pizza must be portioned and packaged as specified with description of methodology of portioning to ensure contribution requirements are met.

Product must be delivered no later than 30 minutes prior to first meal service period.

Pizza must be delivered under temperature control with product being received at 135 degrees or above. Documentation of temperatures for product must be maintained and include departure time/temperature and delivered time/temperature.

Evidence of contribution for the Meat/Meat Alternate and Grain/Bread must be submitted in writing, signed and dated for review by the Director of Nutrition Services, 14" Pizzas only.