



Rich Products Corporation
1150 Niagara St., PO Box 245, Buffalo, NY 14240



BID SPECIFICATION

Product Name: MADE WITH WHOLE GRAIN BISCUIT DOUGH (HANDI-SPLIT)/51	Serving Size: 1 Biscuit
Product Code: 13457	Case Count: 182/2.6 oz
	Case Weight: 31.319 lb
	Case Cube: 1.0448 ft ³
	Shelflife: 250 Days
Grain/Bread Serving Based on Flour Content	Whole Grain-Rich Oz. Eq. Based on Exhibit A
Grain/Bread Serving Food Based Menu Credits: 2.0 OZ EQ	Grain/Bread Serving Food Based Serving Credits: 2.25 OZ EQ
(Based on 16 grams Flour Content = 1 oz. eq)	(based on Exhibit A)
Reference used to determine grain servings: Flour content 16 g=1 oz eq	Reference used to determine bread servings *USDA SP 30 2012- Exhibit A Chart (issued April 26, 2012)
Whole grain: 17.7 gms Enriched Flour: 14.5 gms non credit grains: .49 gms	
Frozen Dough Weight: 2.6 oz (73.7 g)	Group B 1 oz eq = 28 gm or 1.0 o: 1/2 oz eq = 14 gm or 0.5 oz
Baked Weight: 2.36 oz (69 g)	3/4 oz eq = 21 gm or 0.75 oz 1/4 oz eq = 7 gm or 0.25 oz

Calories: 210	Sodium: 490 mg	Vitamin A: 3.52 IU
Fat: 8 g	Carbohydrates: 29 g	Vitamin C: 0.044 mg
Saturated Fat: 5 g	Dietary Fiber: 3.41 g	Calcium: 41.04 mg
Trans Fat: 0 g	Sugar: 2 g	Iron: .68 mg
Cholesterol: 5 mg	Protein: 5 g	

Ingredient Statement:

WHOLE WHEAT FLOUR, BUTTERMILK, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), PALM OIL, SKIM MILK, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), MALTODEXTRIN, CONTAINS LESS THAN 2% OF THE FOLLOWING: POTASSIUM CHLORIDE, SUGAR, WATER, MODIFIED CORNSTARCH, RICE FLOUR, SOYBEAN OIL, ARTIFICIAL FLAVOR, SALT, DATEM, MONO AND DIGLYCERIDES, SOY LECITHIN. (400000000361/000/000)
CONTAINS: WHEAT, MILK
MAY CONTAIN SOY, EGG AND SESAME

Product Specification:

A 2.6 oz biscuit dough made with whole grain, ready to bake and serve. Each biscuit contains 32.2 g of whole wheat flour and enriched wheat flour. Bulk packed 182 biscuit doughs per poly lined case. Rich's® PC# 13457. Each biscuit contributes 2.0 OZ EQ grain servings as determined by the grams of whole wheat flour and enriched wheat flour or 2.25 OZ EQ grain servings as determined by the baked weight. Contains 14.5 g of enriched wheat flour and 17.7 g of whole wheat flour.

Complies with Buy American Act: Yes No Meets Smart Snacks in Schools Requirements: Yes No or This is not a component item:

HANDLING INSTRUCTIONS:

HANDLING INSTRUCTIONS:

1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE.

2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN.

FULL SHEET PAN: INDIVIDUAL - 8 X 5; CLUSTERED - HONEYCOMB OF 51.

HALF SHEET PAN: INDIVIDUAL - 5 X 4; CLUSTERED - HONEYCOMB OF 21.

* LEAVE ABOUT 1/4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED

3. BAKE UNTIL GOLDEN BROWN.

CONVENTIONAL OVEN: 375 F - 22 TO 26 MINUTES.

CONVECTION OVEN: 350 F - 18 TO 22 MINUTES FOR INDIVIDUAL PANNED AND 22 TO 26 MINUTES FOR CLUSTERED.

BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.

I certify that the above product information is accurate.

Jude'th N. Crisafulli

Signature/Title
Jude'th Crisafulli, Regulatory Specialist
Compliance & Regulatory Affairs
02/06/19 716-878-8464 jcrisafulli@rich.com

Issue Date
Shirley Brown, Director Product Training
559-227-9265 sbrown@rich.com

Case code example:

16005345 22:42 USE BY 05/MAY/16

- ✓ Manufacturing site code- 1st 4 numbers
- ✓ Manufacturing line code- 5th number
- ✓ Julian code- last 3 numbers in first set
- ✓ Time of manufacturing code (Military Time)
- ✓ Use By Date.

**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: BISCUIT DOUGH MADE W/ WHOLE GRAIN/51-HANDI-SPLIT Code No.: 1 3 4 5 7
 Manufacturer: Rich Products Serving Size 1 Biscuit baked-67g/ 182 pc/case
 (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:** .49g
 (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, Group H or Group I. (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	17.70	16	1.106
Enriched flour	14.50	16	.90625
			2.01225
Total Creditable Amount³			2.0

* Creditable grains are whole-grain meal/flour and enriched meal/flour.
¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size 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: 67 g (2.4oz)
 Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a 2.4 ounce portion of this product (ready for serving) provides 2.0 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.

Jude'th Crisafulli
 Signature
Jude'th Crisafulli
 Printed Name

Regulatory Specialist
 Title
02/06/19 716-878-8464
 Date Phone Number

Formulation Statement for Documenting Grains in School Meals

Required Beginning SY 2013-2014

[*Crediting Standards Based on Revised Exhibit A*
weights per oz equivalent]

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton 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: BISCUIT DOUGH MADE W/ WHOLE GRAIN/51-HANDI-SPLIT Code No.: 1 2 5 4 9
 Manufacturer: Rich Products Serving Size 1 Biscuit baked-34g/ 336 pc/case

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: .49g**
 (Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 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, Group H or Group I.
 (Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate which Exhibit A Group (A-I) the Product Belongs: B

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount ¹
	A	B	A ÷ B
Biscuit	67 grams	28 grams	2.39
A. Total Creditable Amount²			2.25

¹Total 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: 67 g (2.4 oz)
 Total contribution of product (per portion) 2.25 oz equivalent

I further certify that the above information is true and correct and that a 2.4 ounce portion of this product (ready for serving) provides 2.25 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.

Jude'th Crisafulli
 Signature
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 Printed Name

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02/06/19 716-878-8464
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