



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



BID SPECIFICATION

Product Name: RTO (Refrigerator to Oven) MADE WITH WHOLE GRAIN DINNER ROLL DOUGH	Serving Size: 1 roll
Product Code: 05295	Case Count: 180/2.1 oz
	Case Weight: 24.743 lb
	Case Cube: 0.7670 ft3
	Shelflife: 120 Days

Grain/Bread Serving Based on Flour Content	Whole Grain-Rich Oz. Eq. Based on Exhibit A
Grain/Bread Serving Food Based Menu Credits: 1.5 OZ EQ <small>(Based on 16 grams Flour Content = 1 oz. eq.)</small>	Grain/Bread Serving Food Based Serving Credits: 1.75 OZ EQ <small>(based on Exhibit A)</small>
Reference used to determine grain servings: Flour content 16 g=1 oz eq Whole grain: 17.49 gms Enriched Flour: 8.13 gms non credit grains: 2.50 gms	Reference used to determine bread servings *USDA SP 30 2012- Ehibit A Chart (issued April 26, 2012)
Frozen Dough Weight: 2.1 oz (59.5 g) Baked Weight: 1.8 oz (51.3 g)	Group B 1 oz eq = 28 gm or 1.0 oz; 1/2 oz eq = 14 gm or 0.5 oz 3/4 oz eq = 21 gm or 0.75 oz; 1/4 oz eq = 7 gm or 0.25 oz

Calories: 140	Sodium: 190 mg	Vitamin A: 0.01 IU
Fat: 2.5 g	Carbohydrates: 24 g	Vitamin C: 4.99 mg
Saturated Fat: 0.5 g	Dietary Fiber: 5 g	Calcium: 12.44 mg
Trans Fat: 0 g	Sugar: 3 g	Iron: 0.49 mg
Cholesterol: 0 mg	Protein: 6 g	

Ingredient Statement:

WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), YEAST, CRUSHED WHEAT, WHEAT GLUTEN, SUGAR, OAT FIBER, SOYBEAN OIL AND OR CANOLA OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: NATURAL FLAVOR (CONTAINS WHEAT INGREDIENTS), SALT, HONEY, DATEM, SODIUM STEAROYL LACTYLATE, MONOGLYCERIDES, ACESULFAME POTASSIUM, ENZYME, ASCORBIC ACID.(40000000088/002/000)
CONTAINS: WHEAT,
MAY CONTAIN MILK, SOY, EGG AND SESAME

Product Specification:

A 2.1 oz RTO Made With Whole Grain Dinner Roll Dough, ready to thaw, bake and serve. Each roll contains 25.62 g of whole wheat flour, enriched wheat flour and crushed wheat. Bulk packed 180 roll doughs per poly lined case. Rich's® PC# 05295. Each roll contributes 1.5 OZ EQ grain servings as determined by the grams of whole wheat flour, enriched wheat flour and crushed wheat or 1.75 OZ EQ grain servings as determined by baked weight. Contains 8.13 g of enriched wheat flour and 17.49 g of whole wheat flour and crushed wheat.

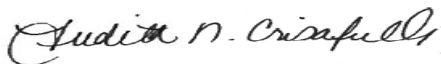
Complies with Buy American Act: Yes No **Meets Smart Snacks in Schools Requirements:** Yes No **or This is not a component item:**

Handling Instructions:

1. PANNING: 24 (4 X 6) FOR SINGLES, OR 48 (6 X 8) FOR CLUSTERS ON A LINED SHEET PAN - SPRAY PAPER WITH PAN RELEASE TO PREVENT BOTTOM SHRED.
2. RETARD PRODUCT AT 38°F (3°C) FOR 18 HOURS ON A COVERED RACK OR FLOOR THAW TO TEMPLATE # 21 (2 3/4" X 1 3/4").
3. FLOOR TIME: 60 - 90 MINUTES AT AMBIENT CONDITIONS TO TEMPLATE # 21.
4. BEFORE BAKING: SPRAY PRODUCT WITH WATER. SEED IF DESIRED.
5. BAKE: BAKE IN RACK OVEN AT 375°F (190°C) FOR 10 - 12 MINUTES; 14 - 18 MINUTES IF CLUSTER-BAKED.
6. STEAM: 20 SECONDS.

CONVECTION OVEN:
FOLLOW ABOVE INSTRUCTIONS.
BEFORE BAKING, SPRAY EACH ROLL HEAVILY WITH WATER.
BAKE TEMP/TIME: 325°F (160°C) FOR 10 - 12 MINUTES ROTATE TRAY AT 6 - 7 MINUTES.

I certify that the above product information is accurate.


Signature/Title Jude'th Crisafulli, Regulatory Specialist
Compliance & Regulatory Affairs
02/18/19 716-878-8464 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.



RICH PRODUCTS CORPORATION

WORLD HEADQUARTERS: 1150 NIAGARA STREET, BUFFALO, NY 14213

MAILING ADDRESS: ONE ROBERT RICH WAY, P.O. BOX 245, BUFFALO, NY 14240 (716) 878-8000 WWW.RICH.COM

**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: DINNER ROLL DOUGH MADE WITH WHOLE GRAINS Code No.: 05295

Manufacturer: Rich Products Serving Size 1 Roll baked (51.3 gm) 180/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:** 2.5 g
(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	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Whole wheat flour	17.49	16	1.0931
Enriched flour	8.13	16	.5081
			1.6012
Total Creditable Amount³			1.5

* 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: 51.3g (1.8 oz)
Total contribution of product (per portion) 1.5 oz equivalent

I certify that the above information is true and correct and that a 1.8_ounce portion of this product (ready for serving) provides 1.5 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

02/18/19 716-878-8464

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: DINNER ROLL DOUGH MADE WITH WHOLE GRAINS Code No.: 05295

Manufacturer: Rich Products Serving Size 1 Roll baked (51.3 gm) 180/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:** 2.5g
(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
Roll	51.3 grams	28 grams	1.83
A. Total Creditable Amount²			1.75

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 51.3 g
Total contribution of product (per portion) 1.75 oz equivalent

I further certify that the above information is true and correct and that a 1.8 ounce portion of this product (ready for serving) provides 1.5 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.

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Signature

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Printed Name

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02/18/19 716-878-8464
Date Phone Number