

BID SPECIFICATION

Product Name:	12" X 16" WGR PARBAKED PIZZA CRUST	Serving Size:	Serving Size: 1/8th Pizza Crust		
		Case Count:	16 crusts to be	cut into 8 slices each	
Product Code:	14007	Case Weight:	18.47lbs		
	14007	Case Cube (ft):	1 5387		

Food authority may h	ave the option of	determining bread servings	based on the actual flour content of	f the product or use *FCS In:	struction 783-1, Rev 2, Ext	hibit A.	
Grain/Bread Serving Based on Flour Content				Whole Grain-Rich Oz. Eq.Based on Exhibit A			
Grain/Bread Serving Food Based Menu Credits: (Based on 16 grams Flour Content = 1 oz. eq)			2.0 OZ EQ	Grain/Bread Serving Food Based Serving Credits: (based on Exhibit A)		2.0 OZ EQ	
Reference used to determine grain servings: Flour content 16 g=1 oz eq		Whole gra Enriched Flo non credit grains	ur: 17.28 gms :: none	Reference used to *USDA determine bread servings:		A SP 30 2012- Ehibit A Chart (issued April 26, 2012)	
Crust Weight	per serving:	Whole grain % 2.125 oz (60.24g)	50.60% (1/8th of pizza)	Group B 1 oz eq = 28 3/4 oz eq = 2	gm or 1.0 oz 21 gm or 0.75 oz	1/2 oz eq = 14 gm or 0.5 oz 1/4 oz eq = 7 gm or 0.25 oz	
Calories:	160		Sodium:	270 mg	Vitamin A:	0.02 IU	
Fat:	3.5		Carbohydrates:	27 g	Vitamin C:	0.02 mg	
Saturated Fat:	.5 g		Dietary Fiber:	2.50 g	Calcium:	8.86 mg	
Trans Fat:	0g		Sugar:	2 g	Iron:	.78 mg	
Cholesterol:	0 mg		Protein:	5 g			

Ingredient Statement:

WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, YEAST, SUGAR, SALT. (1373-01) CONTAINS: WHEAT

MAY CONTAIN MILK, SOY AND SESAME

Child Nutrition Product Statement:

Each baked pizza crust serving contributes a 2.0 oz eq grain serving as determined by the total flour content of 35.05grams whole grain and enriched wheat flour based

Bid Specification Description:

A frozen par baked sheeted pizza crust. Layer packed 16 crusts per case in a poly bag liner. Rich's® PC# 14007.

	Handling Instructions				
Notes	1 Keep product frozen at 0°F (-18°C) or below until ready to use To prevent drving, pizza crust must be completely covered with plastic when stored in the freezer, refrigerator or at room temperature				
	The result of the refrigerator for up to five (5) days				
	2 Remove pizza crust from the freezer and place on pizza screens or pans				
Note:	Oiled pizza screens or perforated pans will allow for a crispier baked crust				
	3 Top and bake as follows. Ovens vary so use the suggested guidelines and optimize time and temperature your operation:				
	Impinger/Co 500 °F for 3 - 5 minutes				
	Convection Oven: 375 °F for 6 - 9 minutes				
	Deck Oven: 500 °F for 7 - 10 minutes				
	4 After baking, allow pizza to set for 3-4 minutes before cutting				

I certify that the above product information is accurate.

Judia n. Crisafully

Signature/Title

4/22/2014

Jude'th Crisafulli, Regulatory Specialist Compliance & Regulatory Affairs

Issue Date