



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



BID SPECIFICATION

Product Name: MADE WITH WHOLE GRAIN 16" PRESHEETED PIZZA DOUGH	Serving Size: 1/8 Pizza Dough Crust
Product Code: 09718	Case Count: 24/20 oz
	Case Weight: 31.900 lb
	Case Cube: 0.9550 ft ³
	Shelflife: 150 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: 2.0 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- Ehibit A Chart (issued April 26, 2012)
Whole grain: 18.59 gms Enriched Flour: 17.33 gms non credit grains: .72 gms	
Frozen Dough Weight: 2.5 oz (70.9 g) Baked Weight: 2.11 oz (60 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: 160	Sodium: 150 mg	Vitamin A: 1.55 IU
Fat: 1.5 g	Carbohydrates: 30 g	Vitamin C: 0.00 mg
Saturated Fat: 0.0 g	Dietary Fiber: 3 g	Calcium: 13.84 mg
Trans Fat: 0g	Sugar: 4 g	Iron: 1.56 mg
Cholesterol: 0 mg	Protein: 7 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, WHEAT GLUTEN, DEXTROSE, CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, SOYBEAN OIL, OAT FIBER, SALT, POTASSIUM CHLORIDE, ENZYME, ASCORBIC ACID, WHEAT STARCH, DEXTRIN. (400000000231/005/000)
CONTAINS: WHEAT,
MAY CONTAIN MILK, SOY, EGG AND SESAME

Product Specification:

A 20.0 oz 16" sheeted made with whole grain pizza dough, ready to thaw, dock, top as desired, bake and serve. Each 1/8th pizza crust contains 18.59 g of whole wheat flour and 17.33 g of enriched wheat flour. Layer packed 24 sheeted pizza doughs per poly lined case. Rich's® PC# 09718.

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

Handling Instructions:

- KEEP PRODUCT FROZEN AT 0 F (-18 C) OR BELOW UNTIL READY TO USE.
- REMOVE DESIRED NUMBER OF SHEETED PIZZA DOUGHS FROM THE FREEZER AND ALLOW EACH TO THAW OVERNIGHT ON OILED PIZZA PANS COVERED WITH PLASTIC. (AS AN ALTERNATIVE, THAW ON PIZZA PANS AND USE THE SAME DAY AFTER 2 - 3 HOURS THAW TIME AT ROOM TEMPERATURE, 75 F (23 C)). MAXIMUM TIME IN RETARDER IS 3 DAYS.
- REMOVE THAWED SHELLS FROM THE RETARDER (COOLER) AND TRANSFER TO PIZZA PANS. ALLOW DOUGH TO DOUBLE IN SIZE.
- TO PREVENT PRODUCT FROM DRYING OUT DURING TEMPERING (THAWING), COVER WITH PLASTIC OR BRUSH WITH OIL.
- CAREFULLY DOCK THE DOUGH TO MINIMIZE BLISTERING AND/OR BUBBLING DURING BAKING. FOR A THICKER CRUST, ALLOW THE PIZZA TO CONTINUE TO RISE UNTIL DESIRED THICKNESS IS OBTAINED.
- ADD SAUCE, CHEESE AND TOPPINGS.
- BAKE AS FOLLOWS: DECK OVEN: 500 F (260 C) 8 - 11 MINUTES
CONVECTION OVEN: 375 F (190 C) 7 - 10 MINUTES
FORCED AIR CONVEYOR: 500 F (260 C) 3.5 - 5.5 MINUTES
CONVENTIONAL OVEN: 450 F (230 C) 10 - 12 MINUTES

I certify that the above product information is accurate.


Signature/Title: Jude'th Crisafulli, Regulatory Specialist
Compliance & Regulatory Affairs
11/17/2017 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: RICH'S 16" SHEETED 51% WHOLE GRAIN PIZZA DOUGH Code No.: 09718

Manufacturer: Rich Products Serving Size 1/8 pizza crust-60 g/ 24 pc/case =192 servings
(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:** .72

(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	18.59	16	1.16
Enriched flour	17.33	16	1.08
			2.24
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: 60 g (2.11oz)

Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a 2.11 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

08/29/17

Date

716-878-8464

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.

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Manufacturer: Rich Products Serving Size 1/8 pizza crust-60 g/ 24 pc/case =192 servings
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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 X No **How many grams:** .72

(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
Pizza Crust	60 grams	28 grams	2.14
A. Total Creditable Amount²			2.0

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: 60 g (2.11oz)

Total contribution of product (per portion) 2.0 oz equivalent

I further certify that the above information is true and correct and that a 2.11 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.

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