



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



### BID SPECIFICATION

<b>Product Name:</b> CINNAMON ROLL DOUGH MADE WITH WHOLE GRAIN/51*	<b>Serving Size:</b> 1 cinnamon roll
<b>Product Code:</b> 10204	<b>Case Count:</b> 240/1.25 oz
	<b>Case Weight:</b> 21.353 lb
	<b>Case Cube:</b> 0.7671 ft <sup>3</sup>
	<b>Shelflife:</b> 180 Days
<b>Grain/Bread Serving Based on Flour Content</b>	<b>Whole Grain-Rich Oz. Eq. Based on Exhibit A</b>
<b>Grain/Bread Serving Food Based Menu Credits:</b> 1.0 OZ EQ GRAINS <small>(Based on 16 grams Flour Content = 1 oz. eq)</small>	<b>Grain/Bread Serving Food Based Serving Credits:</b> .5 OZ EQ GRAINS <small>(Based on Baked Weight)</small>
<b>Reference used to determine bread servings:</b> <b>Whole Grains:</b> 8.54 g <b>Enriched flour:</b> 8.11 g <b>non credit grains:</b> .44 gms	<b>Reference used to determine bread servings:</b> *USDA SP 30 2012- Exhibit A Chart <small>(issued April 26, 2012)</small>
<b>Frozen Dough Weight:</b> 1.35 oz (38.3 g) <b>Baked Weight:</b> 1.25 oz (35.4 g)	<b>Group D</b> 1 oz eq = 55 gm or 2 oz      1/2 oz eq = 28 gm or 1.0 oz 3/4 oz eq = 42 gm or 1.5 oz      1/4 oz eq = 14 gm or 0.5 oz

<b>Calories:</b> 90	<b>Sodium:</b> 70 mg	<b>Vitamin A:</b> 134.88 IU
<b>Fat:</b> 0.5 g	<b>Carbohydrates:</b> 19 g	<b>Vitamin C:</b> 0.22 mg
<b>Saturated Fat:</b> 0 g	<b>Dietary Fiber:</b> 2.0 g	<b>Calcium:</b> 12.39 mg
<b>Trans Fat:</b> 0 g	<b>Sugar:</b> 5 g	<b>Iron:</b> 0.87 mg
<b>Cholesterol:</b> 0 mg	<b>Protein:</b> 2 g	

**Ingredient Statement:**

WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), SUGAR, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: MALTODEXTRIN, EGGS, MODIFIED CORN STARCH, CINNAMON, CITRUS FIBER, SALT, NATURAL AND ARTIFICIAL FLAVOR, MOLASSES, DISTILLED MONOGLYCERIDES, POTASSIUM CHLORIDE, DATEM, SODIUM STEAROYL LACTYLATE, MODIFIED TAPIOCA STARCH, COLORED WITH (CARAMEL COLOR, BETA CAROTENE), PECTIN, ASCORBIC ACID, ENZYME.  
40000000237/003/000  
CONTAINS: WHEAT, EGGS  
MAY CONTAIN MILK, SOY AND SESAME.

**Product Specification:**

A 1.35 oz yeast cinnamon roll dough. Each cinnamon roll contributes 1.00 OZ EQ grain servings as determined by the grams of whole wheat flour and enriched wheat flour or .50 OZ EQ grain servings as determined by baked weight. Ready to thaw, proof, bake, top as desired and serve. Each cinnamon roll contains 16.65 g of whole wheat flour and enriched wheat flour. Layer packed 240 cinnamon roll doughs per poly lined case. Rich's® PC# 10204.

Complies with Buy American Act: Yes \_\_\_X\_\_\_ No \_\_\_Meets Smart Snacks in Schools Requirements: Yes \_\_\_X\_\_\_ No \_\_\_or This is not a component item: \_\_\_  
Handling Instructions:

1. KEEP DOUGH FROZEN AT 0 F (-18 C) OR BELOW UNTIL READY TO USE.			
2. REMOVE FROZEN DOUGH PIECES AND PLACE ON GREASED OR PARCHMENT LINED PANS. PANNING CHART			
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SIZE	INDIVIDUAL	CLUSTERED	CLUSTERED
	FULL SHEET PAN	FULL SHEET PAN	HALF HOTEL PAN (12" X 10" X 2")
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2.5 OZ.	3 X 5	5 X 6	3 X 3
3. TO PREVENT PRODUCT FROM DRYING OUT, COVER EACH PAN WITH OILED PLASTIC WRAP OR COVER ENTIRE PAN RACK WITH A RACK COVER.			
4. PLACE COVERED PRODUCT IN A RETARDER OR REFRIGERATOR AT 36 F - 40 F (2 C - 4 C) AND THAW OVERNIGHT OR PRODUCT MAY BE THAWED COVERED AT ROOM TEMPERATURE FOR 45 - 120 MINUTES DEPENDING ON SIZE OF DOUGH PIECE.			
5. PLACE IN PROOFER SET AT 90 F - 110 F (32 C - 43 C) WITH 85% RELATIVE HUMIDITY FOR APPROXIMATELY 40-60 MINUTES OR UNTIL PROOFED. IF PROOF BOX IS NOT AVAILABLE, LEAVE DOUGH COVERED AND PROOF IN WARM SPOT IN THE KITCHEN. PROOFING IS COMPLETE WHEN THE INDENTATION FROM A FLOURED FINGER, PRESSED LIGHTLY INTO THE DOUGH, REMAINS. IF INDENTATION BOUNCES BACK, FURTHER PROOFING IS REQUIRED.			
6. BAKE IN A PREHEATED OVEN (325 F (160 C) - CONVECTION OR RACK OVENS, 350 F (175 C) - DECK OVEN) UNTIL PRODUCT IS GOLDEN BROWN ON TOP, SIDES AND BOTTOM. BAKING TIMES WILL VARY ACCORDING TO SIZE OF ROLLS, TYPE OF OVEN AND FAN SPEED (IF APPLICABLE).			
APPROXIMATE BAKING TIMES:			
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SIZE	BAKING TIME (MINUTES)		
2.5 OUNCE ROLLS CLUSTERED	14 TO 20		
2.5 OUNCE ROLLS INDIVIDUAL	12 TO 15		
7. REMOVE FROM OVEN AND BRUSH WITH RICH'S GLAZE 'N SHINE (RICH'S® #21784).			
8. COOL AND ICE WITH APPROPRIATE ICINGS (RICH'S CRÈME CHEESE ICING (RICH'S® #20036) OR WARM HEAT 'N ICE™ (RICH'S® #21952)).			
9. HOLD BAKED ROLLS COVERED AT ROOM TEMPERATURE.			

*Jude'th N. Crisafulli*

Signature/Title: Jude'th Crisafulli, Regulatory Specialist  
Compliance & Regulatory Affairs  
716-878-8464 [icrisafulli@rich.com](mailto:icrisafulli@rich.com)

Issue Date: 05/01/2018

Shirley Brown, Director Product Training  
559-227-9265 [sbrown@rich.com](mailto: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.

# PC 10204 CINNAMON ROLL DOUGH MADE W/ WHOLE GRAIN N&A FLAVORED

## NUTRITIONAL INFORMATION

PER 100 GRAMS

<b>ENERGY</b>	
CALORIES	237.2496
KILOJOULES	1,006.1886
%CALORIES (FAT)	6.4354
CALORIES (FAT)	15.2680
CALS SATUR FAT	6.1426
<b>PROTEIN, G</b>	6.3308
<b>CARBOHYDRATES, G</b>	49.1646
SUGAR, G	13.2673
SUGAR ALCOHOL, G	0.0000
<b>WATER, G</b>	41.3955
<b>FAT, G</b>	1.6964
SATURATES, G	0.6825
TRANS FAT, G	0.0405
POLYUNSATURATES, G	0.0433
MONOUNSATURATES, G	0.0853
<b>CHOLESTEROL, MG</b>	4.9354
<b>FIBER, G</b>	4.0874
<b>MINERALS</b>	
ASH, G	1.4127
CALCIUM, MG	32.3720
IRON, MG	2.2683
POTASSIUM, MG	149.2770
SODIUM, MG	183.5909
<b>VITAMINS</b>	
THIAMIN, MG	0.2489
RIBOFLAVIN, MG	0.1398
NIACIN, MG	2.2396
VITAMIN A, IU	352.4479
VITAMIN A, RE	36.3829
VITAMIN C, MG	0.5734
FOLIC ACID, UG	45.1332

DATE: 5/01/18



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: CINN ROLL DGH MADE W/ WHOLE GRAIN /51 Code No.: 1 0 2 0 4  
Manufacturer: Rich Products Serving Size 1 Cinnamon Roll baked-35.4g/ 180 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:** .44g  
(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-creditible 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:** D

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ B
Whole wheat flour	8.54	16	.5337
Enriched flour	8.11	16	.5068
			1.0405
<b>Total Creditable Amount<sup>3</sup></b>			<b>1.0</b>

\* Creditable grains are whole-grain meal/flour and enriched meal/flour.

<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup> 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: 35.4 g (1.25oz)

Total contribution of product (per portion) 1.0 oz equivalent

I certify that the above information is true and correct and that a 1.25 ounce portion of this product (ready for serving) provides 1.0 oz equivalent Grains. I further certify that non-creditible 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-creditible grains may not credit towards the grain requirements for school meals.

*Jude'th Crisafulli*

Signature

Jude'th Crisafulli

Printed Name

Regulatory Specialist

Title

05/01/2018 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: CINN ROLL DGH MADE W/ WHOLE GRAIN /51 Code No.: 1 0 2 0 4  
 Manufacturer: Rich Products Serving Size 1 Cinnamon Roll baked-35.4g/ 180 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:** .44 g  
 (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: D

Description of Product per Food Buying Guide	Portion Size of Product as Purchased <b>A</b>	Weight of one ounce equivalent as listed in SP 30-2012 <b>B</b>	Creditable Amount <sup>1</sup> <b>A ÷ B</b>
Cinnamon Roll	35.4 grams	55 grams	.64
<b>A. Total Creditable Amount<sup>2</sup></b>			<b>.50</b>

<sup>1</sup>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 35.4 g  
 Total contribution of product (per portion) .50 oz equivalent

I further certify that the above information is true and correct and that a 1.25 ounce portion of this product (ready for serving) provides .50 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  
05/01/2018      716-878-8464  
 Date                      Phone Number