



# BISCUIT DOUGH MADE WITH WHOLE GRAIN/51% HANDI-SPLIT



A flaky, soft, moist, handi-split freezer-to-oven biscuit dough made with white wheat flour and 1.5 OZ grain EQ

Product Last Saved Date: 15 August 2018

## Nutrition Facts

216 Servings per container

**Serving Size 1 BISCUIT (54 G)**

Amount Per Serving

**Calories 170**

% Daily Value\*

**Total Fat 8 g 12%**

Saturated Fat 4.5 g 23%

Trans Fat 0 g

**Cholesterol 0 mg 0%**

**Sodium 380 mg 16%**

**Total Carbohydrate 22 g 7%**

Dietary Fiber 3 g 10%

Total Sugars 2 g

Includes g Added Sugars %

**Protein 4 g**

Vitamin D mg %

Calcium 4 mg 4%

Iron 6 mg 6%

Potassium mg %

\*The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
09315	237390	00049800093157	216 X 2.1 ONZ	

Brand	Brand Owner	GPC Description
RICH'S	Rich Products Corporation	Bread (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
30.075 LBR	28.35 LBR	USA	Yes	No

### Shipping Information

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.813 INH	11.563 INH	9.875 INH	1.0449 FTQ	10x 7	180	-10 FAH / 0 FAH

### Ingredients :

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

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

Eggs - 30	Milk - C	Peanuts - 30
Soy - C	Wheat - C	TreeNuts - 30
Fish - 30	Crustacean - 30	

### Handling Suggestions :

Keep frozen until ready to use

### Benefits :

A flaky, soft, moist, handi-split freezer-to-oven biscuit dough made with white wheat flour and 1.5 OZ grain EQ

### Serving Suggestions :

Serve for any meal alone or as a base for any entree

### Prep & Cooking Suggestions :

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 - 12 TO 16 MINUTES. CONVECTION OVEN: 325 F - 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.

### More Information :

TELEPHONE: Call 1-800-356-7094 or email helpline@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: BISCUIT DOUGH MADE W/ WHOLE GRAIN/51-HANDI-SPLIT Code No.: 09315  
 Manufacturer: Rich Products Serving Size 1 Biscuit baked-54.12g/ 216 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:** .24g  
 (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 <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	14.22	16	.8887
Enriched flour	11.52	16	.7200
			1.6087
<b>Total Creditable Amount<sup>3</sup></b>			<b>1.5</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:54.12 g (1.91oz)  
 Total contribution of product (per portion) 1.5 oz equivalent

I certify that the above information is true and correct and that a 1.91 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  
02/22/18 716-878-8464  
 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.: 09315  
 Manufacturer: Rich Products Serving Size 1 Biscuit baked-54.12g/ 216 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:** .24g  
 (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 <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>
Biscuit	54.12 grams	28 grams	1.93
<b>A. Total Creditable Amount<sup>2</sup></b>			<b>1.75</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: 54.12 g (1.91oz)  
 Total contribution of product (per portion) 2.0 oz equivalent

I further certify that the above information is true and correct and that a 1.91 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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