



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



BID SPECIFICATION

Product Name: 14" MADE WITH WHOLE GRAIN PRESHEETED PIZZA DOUGH	Serving Size: 1/8 Pizza Dough Crust
Product Code: 11568	Case Count: 32/18 oz
	Case Weight: 37.760 lb
	Case Cube: 0.9107 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 Exhibit A)
(Based on 16 grams Flour Content = 1 oz. eq)	
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: 17.66 gms Enriched Flour: 16.46 gms non credit grains: .68 gms	
Frozen Dough Weight: 2.25 oz (63.78 g) Baked Weight: 1.96 oz (55.46 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: 150	Sodium: 135 mg	Vitamin A: 1.39 IU
Fat: 1.5 g	Carbohydrates: 27 g	Vitamin C: 0.00 mg
Saturated Fat: 0.0 g	Dietary Fiber: 3 g	Calcium: 12.45 mg
Trans Fat: 0g	Sugar: 3 g	Iron: 1.41 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, WHEAT GLUTEN, DEXTROSE, CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, SOYBEAN OIL, OAT FIBER, SALT, POTASSIUM CHLORIDE, ENZYME, ASCORBIC ACID, WHEAT STARCH, DEXTRIN. (40000000284/003/000)
CONTAINS: WHEAT,
MAY CONTAIN MILK, SOY, EGG AND SESAME

Product Specification:

A frozen 14" sheeted pizza dough. Each sheet of made with whole grain dough cut into 8 pieces contains 17.66 grams of whole wheat flour and 16.46 grams enriched wheat flour per piece. Layer packed on parchment sheets, 32 dough pieces per case in a poly bag liner. Rich's® PC# 11568.

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
- Note: To prevent drying, pizza dough must be completely covered with plastic when thawing, proofing/tempering
- Line sheet pan with parchment and spray with pan release or lightly brush with oil. Place frozen dough piece(s) on parchment
- Using papers that separate the dough pieces (provided in the case), spray both sides of paper and place over dough pieces
- Stack a second layer of dough. Repeat the process stacking no more than 5 layers high. If more dough is needed, use additional pans
- Tightly cover pan with plastic and refrigerate overnight (or up to 72 hours)
- Remove thawed sheeted dough from cooler and temper/proof at room temperature until double in size (minimum of 60 minutes)
- Optional: Using gloved finger tips or a docker, gently dimple or dock the dough for a thinner crust and to eliminate undesirable bubbles on the baked pizza
- Transfer dough to oiled pizza pans
- Note: Oiled pizza screens or perforated pans will allow for a crispier baked crust
- Top and bake as follows. Ovens vary so use the suggested guidelines and optimize time and temperature your operation:
 - o Impinger/Conveyor Oven: 500 - 525°F for 4.5 - 6.5 minutes
 - o Convection Oven: 375 - 400°F for 8 - 11 minutes
 - o Deck Oven: 375 - 400°F for 8 - 11 minutes
 - o Conventional Oven: 450°F for 10 - 12 minutes
- After baking, allow pizza to set for 3-4 minutes before cutting

I certify that the above product information is accurate.


Signature/Title: Judith N. Crisafulli, Regulatory Specialist
Compliance & Regulatory Affairs
04/26/2018 716-878-8464 icrisafulli@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.

PC 11568 14" MADE WITH WHOLE GRAIN PRESHEETED PIZZA DOUGH

NUTRITIONAL INFORMATION

PER 100 GRAMS

ENERGY

CALORIES	147.6859
KILOJOULES	625.1203
%CALORIES (FAT)	12.4003
CALORIES (FAT)	18.3136
CALS SATUR FAT	3.2511

PROTEIN, G

6.8763

CARBOHYDRATES, G

25.4668

SUGAR, G	5.1242
SUGAR ALCOHOL, G	0.0000

WATER, G

39.8974

FAT, G

2.0348

SATURATES, G	0.3612
TRANS FAT, G	0.0158
POLYUNSATURATES, G	0.7645
MONOUNSATURATES, G	0.3102

CHOLESTEROL, MG

0.0456

FIBER, G

4.0065

MINERALS

ASH, G	1.3931
CALCIUM, MG	15.8722
IRON, MG	1.1351
POTASSIUM, MG	182.6610
SODIUM, MG	208.3024

VITAMINS

THIAMIN, MG	0.1369
RIBOFLAVIN, MG	0.0579
NIACIN, MG	1.3648
VITAMIN A, IU	2.1853
VITAMIN A, RE	0.6562
VITAMIN C, MG	0.0000
FOLIC ACID, UG	11.6337

DATE: 4/26/18



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: Made with whole grain 14" sheeted Pizza Dough Code No.: 11568

Manufacturer: Rich Products Serving Size 1/8 pizza crust (60 gms baked) 32 crusts/case=256 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:** .68
(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: 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	17.66	16	1.103
Enrich unbleach wheat flour	16.46	16	1.028
			2.019
Total Creditable Amount³			2.131

* 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 baked

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-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

04/26/18 716-878-8464

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: Made with whole grain 14" sheeted Pizza Dough Code No.: 11568

Manufacturer: Rich Products Serving Size 1/8 pizza crust (60 gms baked) 32crusts/case=256 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: .68**
(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: E

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount ¹ 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
 Total contribution of product (per portion) 2.0oz equivalent

I further certify that the above information is true and correct and that a 2.11ounce portion of this product (ready for serving) provides 2.0oz 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
04/26/18 716-878-8464
 Date Phone Number