



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



BID SPECIFICATION

Product Name: MINI SUB ROLL DOUGH MADE WITH WHOLE GRAIN /51	Serving Size: 1 roll
Product Code: 11782	Case Count: 180/2.4 oz
	Case Weight: 28.235 lb
	Case Cube: 0.8596 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: 16.79 gms Enriched Flour: 16.16 gms non credit grains: 1.01 gms	
Frozen Dough Weight: 2.4 oz (68 g)	Group B 1 oz eq = 28 gm or 1.0 oz: 1/2 oz eq = 14 gm or 0.5 oz
Baked Weight: 2.0 oz (56.7 g)	3/4 oz eq = 21 gm or 0.75 oz 1/4 oz eq = 7 gm or 0.25 oz
Calories: 170	Sodium: 180 mg
Fat: 3 g	Carbohydrates: 29 g
Saturated Fat: 0 g	Dietary Fiber: 3 g
Trans Fat: 0 g	Sugar: 4 g
Cholesterol: 0 mg	Protein: 6 g
	Vitamin A: 0.2 IU
	Vitamin C: 0.01 mg
	Calcium: 13.37 mg
	Iron: 1.43 mg

Ingredient Statement:

WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), YEAST, SUGAR, WHEAT GLUTEN, SOYBEAN OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: OAT FIBER, FRUCTOSE, NATURAL FLAVOR (CONTAINS WHEAT INGREDIENTS), SEA SALT, HONEY, ENZYMES (CONTAINS WHEAT), ASCORBIC ACID, SALT.
CONTAINS: WHEAT (400000000290/006/000)
MAY CONTAIN MILK, SOY AND EGGS

Product Specification:

A 2.4 oz mini sub roll dough made with whole grain, ready to thaw, proof, bake and serve. Each roll contains 32.95 g of whole wheat flour and enriched wheat flour. Bulk packed 180 roll doughs per poly lined case. Rich's® PC# 11782. Each roll contributes 2.0 OZ EQ grain servings as determined by the grams of whole wheat flour and enriched wheat flour or 2.0 OZ EQ grain servings as determined by baked weight. Contains 16.79 g of enriched wheat flour and 16.16 of whole wheat flour.

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

Handling Instructions:

1. PANNING: PLACE DESIRED NUMBER OF ROLLS ON PAPER LINED SHEET PAN, 20 -25 PIECES (4 X 5 OR 5 X 5).
2. RETARD/THAWING: 35 - 38 F (1 - 3 C) 12 - 18 HOURS
3. TEMPER/FLOOR TIME: REMOVE FROM RETARDER AND ALLOW TO STAND AT ROOM TEMPERATURE FOR APPROXIMATELY 15 MINUTES.
4. PROOFING: 95 F (35 C), 85 % RELATIVE HUMIDITY, 40 TO 50 MINUTES TO TEMPLATE #19 (2 1/4" x 1 3/4").
5. BAKING: RACK OVEN: 375 F (190 C), 13 - 15 MINUTES
DECK OVEN: 400 F (205 C), 13 - 15 MINUTES WITH 10 SECONDS STEAM
CONVECTION OVEN: 325 F (160 C), 13 - 15 MINUTES

I certify that the above product information is accurate.

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.

Signature/Title
4/26/2018
Issue Date

Jude'th Crisafulli, Regulatory Specialist
Compliance & Regulatory Affairs
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PC 11782 MINI SUB ROLL DOUGH MADE WITH WHOLE GRAINS

PER 100 GRAMS

ENERGY	
CALORIES	244.4394
KILOJOULES	1,033.5982
%CALORIES (FAT)	15.5206
CALORIES (FAT)	37.9385
CALS SATUR FAT	6.2785
PROTEIN, G	9.0333
CARBOHYDRATES, G	42.5919
SUGAR, G	6.1582
SUGAR ALCOHOL, G	0.0000
WATER, G	42.7371
FAT, G	4.2154
SATURATES, G	0.6976
TRANS FAT, G	0.0439
POLYUNSATURATES, G	1.8360
MONOUNSATURATES, G	0.7566
CHOLESTEROL, MG	0.0436
FIBER, G	4.7705
MINERALS	
ASH, G	1.4222
CALCIUM, MG	19.6673
IRON, MG	2.1089
SODIUM, MG	265.9721
VITAMINS	
THIAMIN, MG	0.2759
RIBOFLAVIN, MG	0.1446
NIACIN, MG	2.4928
VITAMIN A, IU	0.2956
VITAMIN A, RE	0.0888
VITAMIN C, MG	0.0145

DATE: 4/26/18



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: MINI SUB ROLL DOUGH MADE WITH WHOLE GRAIN Code No.: 1 1 7 8 2
 Manufacturer: Rich Products Serving Size 1 Sub Roll baked-56.7g/ 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:** 1.00g
 (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	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Whole wheat flour	16.79	16	1.049
Enriched flour	16.16	16	1.010
			2.059
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: 56.7 g (2.0oz)
 Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a 2.0 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
8/26/18 716-878-8464
 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: MINI SUB ROLL DOUGH MADE WITH WHOLE GRAIN Code No.: 1 1 7 8 2
 Manufacturer: Rich Products Serving Size 1 Sub Roll baked-56.7g/ 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:** 1.00 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: 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
Sub Roll	56.7 grams	28 grams	2.03
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 56.7 g
 Total contribution of product (per portion) 2.0 oz equivalent

I further certify that the above information is true and correct and that a 2.0 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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 Signature
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 Printed Name

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8/26/18 716-878-8464
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