



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



## BID SPECIFICATION

<b>Product Name:</b> MADE WITH WHOLE GRAIN YEAST RAISED DONUT	<b>Serving Size:</b> 1 Donut
<b>Product Code:</b> 14839	<b>Case Count:</b> 84/2.45 oz
	<b>Case Weight:</b> 14.491 lb
	<b>Case Cube:</b> 1.6527 ft3
	<b>Shelflife:</b> 270 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</b> <b>Food Based Menu Credits:</b> 2.0 OZ EQ  (Based on 16 grams Flour Content = 1 oz. eq)	<b>Grain/Bread Serving</b> <b>Food Based Serving Credits:</b> 1.25 OZ EQ (based on Exhibit A)
<b>Reference used to determine grain servings:</b> Flour content 16 g=1 oz eq  Whole grain: 18.20 gms Enriched Flour: 14.44 gms non credit grains: 0.35 gms	<b>Reference used to determine bread servings</b> *USDA SP 30 2012- Ehibit A Chart (issued April 26, 2012)
<b>Finished Doughnut Weight:</b> 2.45 oz (69.5 g)	<b>Group D</b> 1 oz eq = 55 gm or 2 oz 3/4 oz eq = 42 gm or 1.5 oz
	1/2 oz eq = 28 gm or 1.0 oz 1/4 oz eq = 14 gm or 0.5 oz

<b>Calories:</b> 280	<b>Sodium:</b> 300 mg	<b>Vitamin A:</b> 11.41 IU
<b>Fat:</b> 16 g	<b>Carbohydrates:</b> 30 g	<b>Vitamin C:</b> 0.00 mg
<b>Saturated Fat:</b> 7 g	<b>Dietary Fiber:</b> 2.64 g	<b>Calcium:</b> 13.70 mg
<b>Trans Fat:</b> 0 g	<b>Sugar:</b> 7 g	<b>Iron:</b> 0.80 mg
<b>Cholesterol:</b> 0 mg	<b>Protein:</b> 5 g	

### Ingredient Statement:

WHOLE WHEAT FLOUR, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM OIL, WATER, WHEY (A MILK DERIVATIVE), DEXTROSE, YEAST, SOYBEAN OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), DEFATTED SOY FLOUR, DISTILLED MONOGLYCERIDES, CARRAGEENAN.

(400000004242/005/000)

CONTAINS: MILK, SOY, WHEAT

MANUFACTURED ON SHARED EQUIPMENT WITH EGGS

### Product Specification:

A 2.45 oz whole grain rich donut ready to thaw, heat, finish with desired toppings and serve. Contains 32.64 g of whole wheat and enriched wheat flours as its primary ingredient.. Each donut contributes 2.0 OZ EQ servings as determined by the grams of whole wheat and enriched wheat flour and 1.25 OZ EQ servings as determined by the baked weight. Bulk packed 84 donuts per poly lined case. Rich's® PC# 14839. **\*\*Complies with Buy American Act**

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

### Handling Instructions:

- Place on lined 4x6 sheet pan.
- Thaw 60 minutes at room temperature.
- Heat in 375 F oven for 2-3 minutes

4. Finish: Glaze or granulated sugar immediately, ice or donut sugar when cool. Keep frozen at 0F (-18C) or below.

GLAZE

OPTION: Adding .50 ounces of Rich's Honey Dip Donut Glaze, PC 21346 will add 11 additional grams of carbohydrates, 11 additional grams of sugar and 45 additional calories.

Ingredient

statement for Glaze: SUGAR, WATER, CORN SYRUP, CONTAINS LESS THAN 2% OF THE FOLLOWING: HONEY, TO PRESERVE FRESHNESS (SORBIC ACID, POTASSIUM SORBATE), CARRAGEENAN, PECTIN, AGAR, CITRIC ACID, COLORED WITH CARAMEL COLOR.

I certify that the above product information is accurate.

*Jude'th Crisafulli*

Signature/Title  
05/02/18  
Jude'th Crisafulli, Regulatory Specialist  
Compliance & Regulatory Affairs  
716-878-8464 [jcrisafulli@rich.com](mailto:jcrisafulli@rich.com)

Issue Date  
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 14839 MADE WITH WHOLE GRAIN YEAST DONUT

## NUTRITIONAL INFORMATION

PER 100 GRAMS

### ENERGY

CALORIES	403.8962
KILOJOULES	1,688.5081
%CALORIES (FAT)	50.0042
CALORIES (FAT)	201.9652
CALS SATUR FAT	86.7517

### PROTEIN, G

6.7300

### CARBOHYDRATES, G

43.7527

SUGAR, G	9.5748
SUGAR ALCOHOL, G	0.0000

### WATER, G

25.1262

### FAT, G

22.4406

SATURATES, G	9.6391
TRANS FAT, G	0.2315
POLYUNSATURATES, G	3.7067
MONOUNSATURATES, G	8.3193

### CHOLESTEROL, MG

0.2287

### FIBER, G

3.7815

### MINERALS

ASH, G	1.9505
CALCIUM, MG	19.6706
IRON, MG	1.1507
POTASSIUM, MG	54.8221
SODIUM, MG	438.8616

### VITAMINS

THIAMIN, MG	0.1511
RIBOFLAVIN, MG	0.0956
NIACIN, MG	1.2370
VITAMIN A, IU	16.4258
VITAMIN A, RE	4.5235
VITAMIN C, MG	0.0019
FOLIC ACID, UG	28.2908

DATE: 5/2/18

**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: Made with Whole Grain Yeast Raised Donut Code No.: 1 4 8 3 9  
 Manufacturer: Rich Products Serving Size 1 donut -69.5g (2.45 oz)/ 84 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:** .35g (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: D

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Whole wheat flour	18.20	16	1.1375
Enriched flour	14.44	16	.9025
			2.04
<b>Total Creditable Amount<sup>3</sup></b>			<b>2.00</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: 69.5 gms (2.45 oz.)  
 Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a 2.45 ounce portion of this product (ready for serving) provides 2.00 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

05/02/18 716-878-8464  
 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 Yeast Raised Donut Code No.: 1 4 8 3 9  
 Manufacturer: Rich Products Serving Size 1 donut -69.5g (2.45 oz)/ 84 pc/case  
(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:** .35g *(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	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount <sup>1</sup>
	A	B	A ÷ B
Donut	69.5 grams	55 grams	1.26
<b>A. Total Creditable Amount<sup>2</sup></b>			<b>1.25</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 69.5 g m s  
 Total contribution of product (per portion) 1.25 oz equivalent

I further certify that the above information is true and correct and that a 2.45 ounce portion of this product (ready for serving) provides 1.250 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

05/02/18 716-878-8464

Date

Phone Number