

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





BID SPECIFICATION

Baked Weight:	2.11 oz (60 g)		3/4 oz eq = 21 g	m or 0.75 oz	1/4 oz eq = 7 gm or 0.25 oz
Frozen Dough Weight:	2.5 oz (70.9 g)		Group B 1 oz eq = 28 gm	or 1.0 o:	1/2 oz eq = 14 gm or 0.5 oz
Reference used to determine grain servings: Flour content 16 g=1 oz eq	Whole grain: Enriched Flour: non credit grains:	16.55 gms 15.87 gms .99 gms	Reference used to determine bread serving		*USDA SP 30 2012- Ehibit A Chart (issued April 26, 2012)
Food Based Menu Credits: 2.0 OZ EQ		Grain/Bread Serving Food Based Serving Cre (based on Exhibit A)	dits:	2.0 OZ EQ	
Grain/Brea	ad Serving Based on Flour Co	ntent	Whole Grain-Rich	Oz. Eq.Base	d on Exhibit A
Product Code: 13918			Case Cube:	0.8736 ft3 150 Days	
			Case Count: Case Weight:	160/2.5 oz 26.225 lbs	
Product Name: WHOLE	GRAIN RICH DINNER ROL	L DOUGH 2.5OZ	Serving Size:	1 roll	

Calories:	170	Sodium:	140 mg	Vitamin A:	0.01 IU
Fat:	3.0 g	Carbohydrates:	29 g	Vitamin C:	0.01 mg
Saturated Fat:	0 g	Dietary Fiber:	3 g	Calcium:	14.10 mg
Trans Fat:	0 g	Sugar:	4 g	Iron:	1.44 mg
Cholesterol:	0 mg	Protein:	7 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, SUGAR, SOYBEAN OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: OAT FIBER, FRUCTOSE, NATURAL FLAVOR (CONTAINS WHEAT INGREDIENTS), SEA SALT, HONEY, ENZYME (CONTAINS WHEAT), ASCORBIC ACID, SALT.(400000000412/002/000) CONTAINS: WHEAT,

MAY CONTAIN MILK, SOY AND EGGS

Product Specification:

A 2.5 oz dinner roll dough made with whole grain, ready to thaw, bake and serve. Each roll contains 16.55 grams of whole wheat flour and 15.87 grams enriched wheat flour. Bulk packed 160 roll doughs per poly lined case. Rich's® PC# 13918. Each roll contributes a 2.0 oz eq grain serving as determined by the grams of whole wheat flour and enriched wheat flour and 2.0 OZ EQ grain servings as determined by baked weight. Contains 32.42 g of whole wheat flour and enriched wheat flour.

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. PANNING: 48 (6 X 8) FOR CLUSTERS OR 24 (4 X 6) FOR SINGLES ON LINED SHEET PAN.
- 2. RETARD/THAW TIME: RETARDER: (35°F 38°F) (1°C 3°C), 12 18 HOURS. ROOM TEMPERATURE: 60 MINUTES.
- 3. PROOFING: (95°F (35°C), 85% Relative Humidity) FOR 40 50 MINUTES.
- 4. BAKING: RACK OVEN: 375°F (190°C) FOR 12 14 MINUTES DECK OVEN: 375°F (190°C) FOR 12 14 MINUTES CONVECTION OVEN: 325°F (160°C) FOR 10 12 MINUTES.

I certify that the above product information is accurate.

Sudita n. Crisafully

Signature/Title Jude'th Crisafulli, Regulatory Specialist Compliance & Regulatory Affairs

02/18/19 716-878-8464 <u>icrisafulli@rich.com</u>

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 13918 WHOLE GRAIN RICH DINNER ROLL DOUGH

NUTRITIONAL INFORMATION

PER 100 GRAMS

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237.2689
1,003.3146
15.4138
36.5723
6.1573
9.5536
40.6206
5.8849
0.0000
44.5347
4.0636
0.6841
0.0412
1.7705
0.7247
0.0535
4.5690
1.2276
19.9009
2.0425
26.6043
194.2041
0.2604
0.1364
2.3530
0.2787
0.0837
0.0135
47.2585

DATE: 4/30/18

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.

Description of Creditable	Grams of Creditable Grain Ingredient per	Gram Standard of Creditable Grain per oz equivalent	Creditable Amount	
Indicate to which Exhibit A G	Froup (A-I) the Produ	ct Belongs: B		1
based on creditable grains. Gr standard of 28grams creditable	oups A-G use the stand	lard of 16grams credite	able grain per oz eq	
III. Use Policy Memorandum School Breakfast Program: E Groups A-G, Group H or Gro	xhibit A to determine	if the product fits int	0	
II. Does the product contain more than 0.24 oz equivalent of may not credit towards the grain	r 3.99 grams for Group	os A-G or 6.99 grams fo		
I. Does the product meet th (Refer to SP 30-2012 Grain Reg				ereakfast Program.)
Manufacturer: Rich Products	Servi	ing Size 1 roll -60.0 g (raw dough weight ma	y be used to calculate cr	160 pc/case reditable grain amount)
Product Name: 2 OZ EQ DINN	NER ROLL DOUGH 16	0/2.50Z	Code No.: <u>13</u>	918
the specific needs of the menu p	Junion.			

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A÷B
Whole wheat flour	16.55	16	1.034
Enriched flour	15.87	16	.9918
			2.025
Total Creditable Amount ³	2.0		

^{*} Creditable grains are whole-grain meal/flour and enriched meal/flour.

Total weight (per portion) of product as purchased: <u>60 gms (2.11oz eq)</u> 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 2.00 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.

Tude'th Crísafullí	Regulato	Regulatory Specialist		
Signature	Title			
Jude'th Crisafulli	02/18/19	716-878-8464		
Printed Name	Date	Phone Number		

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.

³Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

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: 2 OZ EQ DIN	INER ROLL DOUGH 16	<u>60/2.50Z</u> C	ode No.: <u>139</u>	918
Manufacturer: Rich Product	s Serv	ring Size 1 roll -60.0 g bak (raw dough weight may be u	xed (2.11 oz)/ 1 sed to calculate cred	60 pc/case litable grain amount)
I. Does the product meet t (Refer to SP 30-2012 Grain RII. Does the product contains	he Whole Grain-Rich equirements for the Nat	Criteria: Yes <u>x</u> No ional School Lunch Progran	_ n and School Bre	
with more than 0.24oz equiva grains may not credit towards	lent or 3.99 grams for C	Groups $A\overline{-G}$ and $\overline{6}$.99 grams j		
III. Use Policy Memorandu School Breakfast Program: (Please be aware that different grains. Groups A-G use the st creditable grain per oz eq; and Indicate which Exhibit A Gr	Exhibit A to determing the methodologies are applicated and ard of 16 grams cred defoup I is reported by	e if the product fits into Gr plied to calculate servings of editable grain per oz eq; Gra y volume or weight.)	oups A-G, Grou grain componer	up H or Group I. nt based on creditable
Description of Product	Portion Size of Product as	Weight of one ounce equivalent as listed in	Creditable	
per Food Buying Guide	Purchased A	SP 30-2012 B	Amount ¹ A ÷ B	
Rolls	60 grams	28 grams	2.14	-
TOILS	oo grums	20 grums	2.11	-
A. Total Creditable Amoun	nt ²		2.00	
¹ Total Creditable Amount must l		earest quarter (0.25) oz eq. Do	not round up.	_
Total weight (per portion) of product (
1 omi continuation of product	(Per pertion) 2 <u>.00</u> 02 eq	ur raiviit		

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