



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

BID SPECIFICATION

Product Name: 7" PRESHEETED PIZZA DOUGH	Serving Size: 1 whole pizza
Product Code: 16387	Case Count: 96/5.5 oz
	Case Weight: 34.930 lb
	Case Cube: 1.0537 ft3
	Shelflife: 180 Days
Grain/Bread Serving Based on Flour Content	Whole Grain-Rich Oz. Eq. Based on Exhibit A
Grain/Bread Serving Food Based Menu Credits: 5.75 BREAD ALTERNATES (Based on 16 grams Flour Content = 1 oz. eq)	Grain/Bread Serving Food Based Serving Credits: 4.75 BREAD ALTERNATES (based on Exhibit A)
Reference used to determine grain servings: Flour content 16 g=1 oz eq Whole grain: 0.00 gms Enriched Flour: 92.57 gms non credit grains: 00.0 gms	Reference used to determine bread servings *USDA SP 30 2012- Exhibit A Chart (issued April 26, 2012)
Frozen Dough Weight: 5.5 oz (155.92 g) Baked Weight: 4.78 oz (135.58 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: 360	Sodium: 730 mg	Vitamin D: 1.2 IU
Fat: 3.5 g	Carbohydrates: 69 g	Potassium: 150 mg
Saturated Fat: 0.0 g	Dietary Fiber: 2.0 g	Calcium: 30 mg
Trans Fat: 0 g	Sugar/Added Sugar: 3.0 g/2.25 g	Iron: 4.5 mg
Cholesterol: 0 mg	Protein: 13 g	

Ingredient Statement:

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, HIGH FRUCTOSE CORN SYRUP, CONTAINS LESS THAN 2% OF THE FOLLOWING: SALT, SOYBEAN OIL, WHEAT GLUTEN, ASCORBIC ACID, ENZYME.
(400000000434/000/000)CONTAINS: WHEAT
MAY CONTAIN MILK, SOY, EGG AND SESAME *NOTE: ONLY PRODUCT PRODUCED IN MURFREESBORO TENNESSEE PLANT MEETS BUY AMERICAN- DO NOT
*****PURCHASE PRODUCT FROM OUR FORT ERIE CANADA PLANT. THANK YOU.

Product Specification:

A 5.5 oz presheeted pizza dough. Each pizza dough contributes 5.75 bread alternate servings as determined by the grams of enriched wheat flour and 4.75 bread alternate servings as determined by the baked weight. Each pizza dough can be portioned to provide any size bread serving desired. This dough comes ready to thaw, proof, bake and serve. Contains 92.57 g of enriched wheat flour as its primary ingredient. Layer packed 96 presheeted doughs per poly lined case. Rich's® PC# 16387.

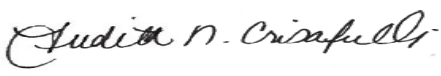
Handling Instructions:

1. KEEP PRODUCT FROZEN AT 0 F (-18 C) OR BELOW UNTIL READY TO USE.
2. REMOVE DESIRED NUMBER OF SHEETED PIZZA DOUGHS FROM THE FREEZER AND ALLOW EACH TO THAW OVERNIGHT ON OILED PIZZA PANS COVERED WITH PLASTIC. (AS AN ALTERNATIVE, THAW ON PIZZA PANS AND USE THE SAME DAY AFTER 2-3 HOURS THAW TIME AT ROOM TEMPERATURE, 75 F (23 C). MAXIMUM TIME IN RETARDER IS 3 DAYS.
3. REMOVE THAWED SHELLS FROM THE RETARDER (COOLER) AND TRANSFER TO PIZZA PANS. ALLOW DOUGH TO DOUBLE IN SIZE.
4. TO PREVENT PRODUCT FROM DRYING OUT DURING TEMPERING (THAWING), COVER WITH PLASTIC OR BRUSH WITH OIL.
5. CAREFULLY DOCK THE DOUGH TO MINIMIZE BLISTERING AND/OR BUBBLING DURING BAKING. FOR A THICKER CRUST, ALLOW THE PIZZA TO CONTINUE TO RISE UNTIL DESIRED THICKNESS IS OBTAINED.
6. ADD SAUCE, CHEESE AND TOPPINGS.
7. BAKE AS FOLLOWS: DECK OVEN: 500 F (260 C) 8 - 11 MINUTES
CONVECTION OVEN: 375 F (190 C) 7 - 10 MINUTES
FORCED AIR CONVEYOR: 500 F (260 C) 4.5 - 5.5 MINUTES
CONVENTIONAL OVEN: 450 F (230 C) 10 - 12 MINUTES

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.


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