



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



BID SPECIFICATION

Product Name: HONEY CORN BISCUIT DOUGH MADE WITH WHOLE GRAIN/51-HANDI-SPLIT NATURALLY FL	Serving Size: 1 Biscuit
Product Code: 12619	Case Count: 168/2.75 oz
	Case Weight: 30.608 lb
	Case Cube: 1.0448 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: 2.0 OZ EQ (Based on 16 grams Flour Content = 1 oz. eq)	Grain/Bread Serving Food Based Serving Credits: 2.5 OZ EQ (based on Exhibit A)
Reference used to determine grain servings: Flour content 16 g=1 oz eq Whole grain: 19.07 gms Enriched Flour: 15.6 gms non credit grains: 1.04 gms	Reference used to determine bread servings *USDA SP 30 2012- Exhibit A Chart (issued April 26, 2012) Group B 1 oz eq = 28 gm or 1.0 o: 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
Frozen Dough Weight: 2.75 oz (78 g)	
Baked Weight: 2.50 oz (70.9 g)	

Calories: 230 G	Sodium: 500 mg	Vitamin A: 6.9211 IU
Fat: 10 G	Carbohydrates: 32 g	Vitamin C: 0.0632 mg
Saturated Fat: 6G	Dietary Fiber: 2.4332 g	Calcium: 17.0582 mg
Trans Fat: 0 g	Sugar: 5 g	Iron: 1.3877 mg
Cholesterol: 0 mg	Protein: 4 g	

Ingredient Statement:

WATER, WHOLE WHEAT FLOUR AND WHOLE GRAIN CORNMEAL/CORNMEAL FLOUR BLEND (WHOLE WHEAT FLOUR, WHOLE GRAIN YELLOW CORN MEAL, WHOLE GRAIN YELLOW CORN FLOUR), ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), PALM OIL, SUGAR, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), CONTAINS LESS THAN 2% OF THE FOLLOWING: NATURAL FLAVOR (CONTAINS MILK INGREDIENTS), MODIFIED CORNSTARCH, POTASSIUM CHLORIDE, SOYBEAN OIL, ARTIFICIAL FLAVOR, DATEM, SALT, SOY LECITHIN, HONEY.(400000000326/000/000)
CONTAINS: WHEAT, MILK, SOY
MAY CONTAIN EGG AND SESAME

Product Specification:

A 2.75 oz biscuit dough made with whole grain, ready to bake and serve. Each biscuit contains 34.67 g of whole wheat/corn flour and enriched wheat flour. Bulk packed 168 biscuit doughs per poly lined case. Rich's® PC# 12619. Each biscuit contributes 2.0 OZ EQ grain servings as determined by the grams of whole wheat flour and enriched wheat flour or 2.5 OZ EQ grain servings as determined by baked weight. Contains 15.6 g of enriched wheat flour and 19.07 g of whole wheat/corn 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:

- KEEP PRODUCT FROZEN AT 0° F TO -10° F UNTIL READY TO USE
- PAN FROZEN DOUGH ON PAPER LINED SHEET PAN - FULL SHEET PAN: INDIVIDUAL - 8X5; CLUSTERED - HONEYCOMB OF 51. - HALF SHEET PAN: INDIVIDUAL - 5X4; CLUSTERED - HONEYCOMB OF 21. *LEAVE ABOUT 1/4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED
- BAKE UNTIL GOLDEN BROWN - CONVENTIONAL OVEN: 375° F - 18 TO 22 MINUTES. CONVECTION OVEN: 350° F - 14 TO 17 MINUTES FOR INDIVIDUAL PANNED AND 16 TO 20 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY

I certify that the above product information is accurate.

Jude'th N. Crisafulli

Signature/Title
11/10/2017
Jude'th Crisafulli, Regulatory Specialist
Compliance & Regulatory Affairs
716-878-8464 crisafulli@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.

**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: HONEY CORN BSCT DOUGH MADE W/ WHOLE GRAIN NAT FLV Code No.: 1 2 6 1 9
 Manufacturer: Rich Products Serving Size 1 Biscuit baked-70g/ 168 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:** 1.04g
 (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 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole wheat flour	19.07	16	1.1918
Enriched flour	15.60	16	.9750
			2.1668
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: 70 g (2.5oz)
 Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a 2.5 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
 02/22/17
 Date
 716-878-8464
 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.

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II. Does the product contain non-creditable grains: Yes No **How many grams:** 1.04g
 (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
Biscuit	70 grams	28 grams	2.5
A. Total Creditable Amount²			2.5

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: 70 g (2.5 oz)
 Total contribution of product (per portion) 2.5 oz equivalent

I further certify that the above information is true and correct and that a 2.5 ounce portion of this product (ready for serving) provides 2.5 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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 Printed Name

Regulatory Specialist
 Title
02/22/17 716-878-8464
 Date Phone Number