



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



BID SPECIFICATION

Product Name: WHOLE GRAIN RICH 2 OZ EQ OVEN FIRED FLATBREAD	Serving Size: 1 Flatbread
Product Code: 14010	Case Count: 192/2.2 oz
	Case Weight: 28.132 lb
	Case Cube: 1.9200 ft ³
	Shelflife: 365 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 bread servings: Whole Grains: 16.31 gms Enriched flour: 15.73 gms Non crediting grains: .005 gms	Reference used to determine bread servings *USDA SP 30 2012- Exhibit A Chart (issued April 26, 2012)
1 Baked flatbread: 2.0 oz (56.7 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: 180	Sodium: 330 mg	Vitamin A: 0.22 IU
Fat: 5 g	Carbohydrates: 28 g	Vitamin C: 0.06 mg
Saturated Fat: 1 g	Dietary Fiber: 3.0 g	Calcium: 34.22 mg
Trans Fat: 0g	Sugar: 2.0 g	Iron: 1.76 mg
Cholesterol: 0 mg	Protein: 6.0 g	

Ingredient Statement:

WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, NONFAT DRY MILK, WHEAT GLUTEN, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), SODIUM STEAROYL LACTYLATE, GUAR GUM.(400000003142/007/000)
CONTAINS: MILK, WHEAT
MAY CONTAIN SOY

Product Specification:

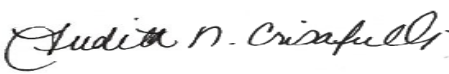
A 2.0 oz whole grain rich extra thin oven fired flat, ready to thaw, microwave if desired and serve. Each flat contains 32.04 g of whole wheat flour and enriched flour. Packed 192 flats per poly lined case. Rich's® PC# 14010. ****Complies with Buy American Act**

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

Handling Instructions

- Keep product frozen at 0°F or below until ready to use
 - Defrost and store thawed flatbread at room temperature
- Notes:
- To prevent drying, flatbread must be completely covered with plastic when stored in the freezer, refrigerator or at room temperature
 - Thawing in refrigerator or near sources of heat causes moisture loss
 - Thawed flatbread may be held at ambient temperature up to five (5) days
- Warm flatbreads prior to folding for easier handling
- Note:
- Cold, dry or toasted flatbread will crack when folded
 - To properly fold/roll flatbread, locate the grill marks which represent the grain. Fold/roll the flatbread against the grain
 - For sandwich applications with a more authentic artisan appearance, expose the oven fired bubbles when folding the flatbread around ingredients

I certify that the above product information is accurate.


Signature/Title: Jude'th Crisafulli, Regulatory Specialist
Compliance & Regulatory Affairs
716-878-8464 crisafulli@rich.com
04/26/2018
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.



RICH PRODUCTS CORPORATION
 WORLD HEADQUARTERS: 1150 NIAGARA STREET, BUFFALO, NY 14213
 MAILING ADDRESS: ONE ROBERT RICH WAY, P.O. BOX 245, BUFFALO, NY 14240 (716) 878-8000 WWW.RICH.COM

**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: WHOLE GRAIN RICH 2 OZ EQ OVEN FIRED FLATBREAD Code No.: 14010

Manufacturer: Rich Products Serving Size 1 Flat -56.7 g (2 oz) 192 flats /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:** .005g
 (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	16.31	16	1.019
Enriched flour	15.73	16	.983
			2.002
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 (2.0 oz)
 Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a 2.0 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

04/26/18

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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(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:** .005g
(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
Pizza Crust	56.7 grams	28 grams	2.02
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.

Jude'th Crisafulli
Signature

Jude'th Crisafulli
Printed Name

Regulatory Specialist
Title

04/26/18 716-878-8464
Date Phone Number