

Rich Products Corporation

1150 Niagara St., PO Box 245, Buffalo, NY 14240





BID SPECIFICATION

Product Name:	UBR - ULTIMATE BREAKFAST F	OUND™ DOUGH -	Serving Size: 1 BRE	AKFAST ROUND			
Froduct Name.	CHOCOLATE CHIP		Case Count: 140/2.5	5 oz			
			Case Weight: 23.094	lb			
Product Code:	13709		Case Cube: 0.7670	ft3			
1			Shelflife: 270 Da	ays			
Grain/Bread Serving Based on Flour Content			Whole Grain-Rich Oz. Eq.	Whole Grain-Rich Oz. Eq.Based on Exhibit A			
Food Based Menu Credits: 2.0 OZ EQ GRAINS		Grain/Bread Serving Food Based Serving Credits: (Based on Baked Weight)	.75 OZ EQ GRAINS				
Reference used to determine bread serving	Whole wheat flour:	17.72 gms	Reference used to determine bread servings:	*USDA SP 30 2012- Ehibit A Chart (issued April 26, 2012)			
determine bread serving		14.39 gms .30 gms	(Based on Baked Weight)	(ISSUEU APIII 20, 2012)			
	non credit grains:	.oo giiio	(======================================				
Frozen Dough Weigl	-	.oo go	Group E 1 serving = 69 gm or 2.4 oz	1/2 serving = 35 gm or 1.2 oz			

Calories:	240	Sodium:	210 mg	Vitamin A:	8.55 IU
Fat:	6 g	Carbohydrates:	43 g	Vitamin C:	0.00 mg
Saturated Fat:	2 g	Dietary Fiber:	6.0 g	Calcium:	29.57 mg
Trans Fat:	0 g	Sugar:	17 g	Iron:	0.62 mg
Cholesterol:	5 mg	Protein:	5 g		

Ingredient Statement:

WHOLE WHEAT FLOUR, OATS, SUGAR, WATER, SEMISWEET CHOCOLATE CHIPS (SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, MILKFAT, SOY LECITHIN (AN EMULSIFIER), VANILLIN (AN ARTIFICIAL FLAVOR), NATURAL FLAVOR), MOLASSES, HIGH OLEIC CANOLA AND HYDROGENATED COTTONSEED OILS, MALTODEXTRIN, SOYBEAN OIL, EGGS, CONTAINS LESS THAN 2% OF THE FOLLOWING: INULIN, LEAVENING (BAKING SODA), MODIFIED CORNSTARCH, NATURAL AND ARTIFICIAL FLAVOR, CITRUS FIBER, SALT. (400000000386/000/000) CONTAINS: WHEAT, MILK, SOY, EGGS, MANUFACTURED ON SHARED EQUIPMENT WITH PEANUTS AND TREE NUTS

Product Specification:

Each round contributes 2.0 OZ EQ grain servings as determined by the grams of whole wheat flour and oats or .75 OZ EQ grain servings as determined by baked weight. Contains 32.11 g of whole wheat flour and oats. A 2.5 oz cinnamon ultimate breakfast round, ready to bake and serve. Layer packed 140 breakfast rounds per poly lined case. Rich's® PC# 13709.

Complies with Buy American Act: Yes_X_ No__Meets Smart Snacks in Schools Requirements: Yes_X(as part of an entrée) No_

Handling Instructions:

DO NOT CONSUME RAW COOKIE DOUGH. USE SAFE FOOD HANDLING PROCEDURES.

HANDLING INSTRUCTIONS:

KEEP FROZEN AT 0°F (-18°C) UNTIL READY TO USE.

1. PAN FROZEN DOUGH 3 X 4 ON LINED SHEET PAN.

2. BAKE FROZEN DOUGH UNTIL EDGES ARE GOLDEN BROWN:

FOR BEST RESULTS: BAKE IN CONVECTION OVEN AT 300°F (150°C), FOR APPROXIMATELY 13 - 16 MINUTES OR RACK OVEN AT 300°F (150°C), FOR APPROXIMATELY 12 - 14 MINUTES. CAN ALSO BE BAKED IN CONVECTION OVEN AT 350°F (175°C), 10 - 12 MINUTES, RACK OVEN AT 350°F (175°C), 11 - 13 MINUTES OR CONVENTIONAL OVEN AT 350°F (175°C) (MIDDLE RACK), FOR 15 - 17 MINUTES. FOR

SQUARE SHAPED PRODUCT: PAN FROZEN DOUGH 6 X 8 ON LINED SHEET PAN. BAKE FROZEN DOUGH IN CONVECTION OVEN AT 300°F (150°C), FOR APPROXIMATELY 21 - 23 MINUTES OR RACK OVEN AT 300°F (150°C), FOR APPROXIMATELY 21 - 23 MINUTES.

3. REMOVE FROM OVEN AND COOL ON SHEET PAN.

Audita n. Crisafulli

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

716-878-8464 icrisafulli@rich.com 02/20/2019

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 13709 UBR - THE ULTMT BRKFST RND(TM) OAT CHOC CHIP

NUTRITIONAL INFORMATION

PER 100 GRAMS

	CALORIES	362.1179
	KILOJOULES	1,526.2000
	%CALORIES (FAT)	25.4574
	CALORIES (FAT)	92.1857
	CALS SATUR FAT	27.8123
PF	ROTEIN, G	7.0150
CA	ARBOHYDRATES, G	60.4681
	SUGAR, G	23.6730
	SUGAR ALCOHOL, G	0.0000
W	ATER, G	20.6752
FA	AT, G	10.2429
	SATURATES, G	3.0903
	TRANS FAT, G	0.0696
	POLYUNSATURATES, G	2.5968
	MONOUNSATURATES, G	3.0233
CH	HOLESTEROL, MG	9.3385
FII	BER, G	8.8213
MI	INERALS	
	ASH, G	1.5981
	CALCIUM, MG	32.9709
	IRON, MG	1.4019
	SODIUM, MG	272.7735
۷ľ	TAMINS	
	THIAMIN, MG	0.1030
	RIBOFLAVIN, MG	0.0652
	NIACIN, MG	0.1786
	VITAMIN A, IU	16.8837
	VITAMIN A, RE	5.0700
	VITAMIN C, MG	0.0002

DATE: 2/20/19



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.

crediting method that best fits the	,	0	n As have the optio	n to enoose the
Product Name: <u>UBR ™ Oatme</u>	al chocolate chip		Code No.: <u>13</u>	709
Manufacturer: Rich Products	sSe	erving Size <u>1 Breakfast</u> (raw dough weight ma	Round -67.5 g bake by be used to calculate cr	
I. Does the product meet the (Refer to SP 30-2012 Grain Reg				Breakfast Program.)
II. Does the product contain (Products with more than 0.24 of creditable grains may not creditable grains Memorandum School Breakfast Program: E. Groups A-G, Group H or Groups don creditable grains. Granden de 122 of creditable grains.	oz equivalent or 3.99 g t towards the grain req SP 30-2012 Grain Re xhibit A to determine oup I. (Different metho oups A-G use the stand	rams for Groups A-G on the Manager of Manage	or 6.99 grams for G neals.).) ational School Lui o o calculate servings able grain per oz eq	roup H of non- nch Program and of grain componen
standard of 28grams creditable Indicate to which Exhibit A G			volume or weight.)	
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	17.72	16	1.107	
Whole Oats	14.40	16	.9000	

Total Creditable Amount³

2.007

2.00

Total weight (per portion) of product as purchased 67.5 g baked Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a <u>2.4</u> ounce portion of this product (ready for serving) provides <u>2.0 oz</u> 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	Regulatory Specialist	Regulatory Specialist			
Signature	Title	_			
Jude'th Crisafulli	02/20/19 716-878-8464				
Printed Name	Date Phone Number	-			

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

 $^{^{1}}$ (Serving size) \mathbf{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: <u>UBR</u>		Code No.: 13709		
Manufacturer: Ric	ch Products	Serving Size 1 Breakfast Ro (raw dough weight may be		
	ct meet the Whole Grain-Rio Grain Requirements for the Na		 1 and School Bread	kfast Program.)
III. (Products with r	ct contain non- creditable gr nore than 0.24oz equivalent o as may not credit towards the g	r 3.99 grams for Groups A-G	and 6.99 grams fo	or Group H of
School Breakfast Pr (Please be aware tha creditable grains. Gr of 28 grams creditable	norandum SP 30-2012 Grain rogram: Exhibit A to determ t different methodologies are a roups A-G use the standard of le grain per oz eq; and Group it A Group (A-I) the Produc	ine if the product fits into Gapplied to calculate servings of 16 grams creditable grain per I is reported by volume or we	roups A-G, Grou of grain componen er oz eq; Group H	ip H or Group I. at based on
Description of Produper Food Buying Gu		Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount ¹ A ÷	
Breakfast/Cereal Ba	ar 67.5 grams	B 69 grams	B .978	
breakrast/Cerear ba	ai 67.3 grains	09 grains	.976	
A. Total Creditable	Amount ²		.75	
¹ Total Creditable Amour	Amount ² nt must be rounded down to the n	nearest quarter (0.25) oz eq. Do	not round up.	
Total contribution of p I further certify that the serving) provides75 of portion. Products with	on) of product as purchased groduct (per portion) .75 oz eque above information is true and oz equivalent Grains. I further more than 0.24 oz equivalent not credit towards the grain recommended.	d correct and that a <u>2.4</u> ounce r certify that non-creditable gr or 3.99 grams for Groups A-C	ains are not abov	e 0.24 oz eq. per
Jude'th Crí Signature	safullí	Regulato	ory Specialist	

2/20/19

Date

716-878-8464

Phone number

Jude'th Crisafulli

Printed Name