



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



BID SPECIFICATION

Product Name: WHOLE GRAIN RICH CINNAMON SWIRL DOUGH 2 OZ EQ NATURALLY & ARTIFICIALLY FLAVORED	Serving Size: 1 cinnamon roll
Product Code: 13940	Case Count: 140/2.6 oz
	Case Weight: 23.978 lb
	Case Cube: 0.8597 ft3
	Shelflife: 180 Days
Grain/Bread Serving Based on Flour Content	
Grain/Bread Serving Food Based Menu Credits: 2.0 OZ EQ GRAINS <small>(Based on 16 grams Flour Content = 1 oz. eq)</small>	Whole Grain-Rich Oz. Eq. Based on Exhibit A
Grain/Bread Serving Food Based Menu Credits: 1.0 OZ EQ GRAINS <small>(Based on Baked Weight)</small>	
Reference used to determine bread servings:	*USDA SP 30 2012- Ehibit A Chart <small>(issued April 26, 2012)</small>
Whole Grains: 16.45 g	
Enriched flour: 15.62 g	
non credit grains: .86 gms	
Frozen Dough Weight: 2.60 oz (73.7 g)	Group D 1 oz eq = 55 gm or 2 oz
Baked Weight: 2.40 oz (68.2 g)	1/2 oz eq = 28 gm or 1.0 oz
	3/4 oz eq = 42 gm or 1.5 oz
	1/4 oz eq = 14 gm or 0.5 oz

Calories: 170	Sodium: 135 mg	Vitamin A: 259.72 IU
Fat: 1.5 g	Carbohydrates: 36 g	Vitamin C: 0.42 mg
Saturated Fat: 0.5 g	Dietary Fiber: 3.0 g	Calcium: 23.87 mg
Trans Fat: 0 g	Sugar: 10 g	Iron: 1.67 mg
Cholesterol: 5.0 mg	Protein: 5 g	

Ingredient Statement:

WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), SUGAR, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: MALTODEXTRIN, EGGS, MODIFIED CORNSTARCH, CINNAMON, CITRUS FIBER, SALT, NATURAL AND ARTIFICIAL FLAVOR, MOLASSES, DISTILLED MONOGLYCERIDES, POTASSIUM CHLORIDE, DATEM, SODIUM STEAROYL LACTYLATE, COLORED WITH (CARAMEL COLOR, BETA CAROTENE), PECTIN, MODIFIED TAPIOCA STARCH, ASCORBIC ACID, ENZYME.
(40000000626/010/000)
CONTAINS: WHEAT, EGGS
MAY CONTAIN MILK, SOY AND SESAME

Product Specification:

A 2.60 oz yeast cinnamon roll dough. Each cinnamon roll contributes 2.00 OZ EQ grain servings as determined by the grams of whole wheat flour and enriched wheat flour or 1.0 OZ EQ grain servings as determined by baked weight. Contains 16.45 g of whole wheat flour and 15.62 g of enriched wheat flour. Ready to thaw, proof, bake, top as desired and serve, each cinnamon roll contains 32.07 g of whole wheat flour and enriched wheat flour. Layer packed 120 cinnamon roll doughs per poly lined case. Rich's® PC# 13940.

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 DOUGH FROZEN AT 0 F (-18 C) OR BELOW UNTIL READY TO USE.
 - REMOVE FROZEN DOUGH PIECES AND PLACE ON GREASED OR PARCHMENT LINED PANS.
PANNING CHART
- | | | | |
|---------|----------------|----------------|---------------------------------|
| SIZE | INDIVIDUAL | CLUSTERED | CLUSTERED |
| | FULL SHEET PAN | FULL SHEET PAN | HALF HOTEL PAN (12" X 10" X 2") |
| 2.5 OZ. | 3 X 5 | 5 X 6 | 3 X 3 |
- TO PREVENT PRODUCT FROM DRYING OUT, COVER EACH PAN WITH OILED PLASTIC WRAP OR COVER ENTIRE PAN RACK WITH A RACK COVER.
 - PLACE COVERED PRODUCT IN A RETARDER OR REFRIGERATOR AT 36 F - 40 F (2 C - 4 C) AND THAW OVERNIGHT OR PRODUCT MAY BE THAWED COVERED AT ROOM TEMPERATURE FOR 45 - 120 MINUTES DEPENDING ON SIZE OF DOUGH PIECE.
 - PLACE IN PROOFER SET AT 90 F - 110 F (32 C - 43 C) WITH 85% RELATIVE HUMIDITY FOR APPROXIMATELY 40-60 MINUTES OR UNTIL PROOFED. IF PROOF BOX IS NOT AVAILABLE, LEAVE DOUGH COVERED AND PROOF IN WARM SPOT IN THE KITCHEN. PROOFING IS COMPLETE WHEN THE INDENTATION FROM A FLOURED FINGER, PRESSED LIGHTLY INTO THE DOUGH, REMAINS. IF INDENTATION BOUNCES BACK, FURTHER PROOFING IS REQUIRED.
 - BAKE IN A PREHEATED OVEN (325 F (160 C) - CONVECTION OR RACK OVENS, 350 F (175 C) - DECK OVEN) UNTIL PRODUCT IS GOLDEN BROWN ON TOP, SIDES AND BOTTOM. BAKING TIMES WILL VARY ACCORDING TO SIZE OF ROLLS, TYPE OF OVEN AND FAN SPEED (IF APPLICABLE).
- APPROXIMATE BAKING TIMES:**
- | | |
|----------------------------|-----------------------|
| SIZE | BAKING TIME (MINUTES) |
| 2.5 OUNCE ROLLS CLUSTERED | 14 TO 20 |
| 2.5 OUNCE ROLLS INDIVIDUAL | 12 TO 15 |
- REMOVE FROM OVEN AND BRUSH WITH RICH'S GLAZE 'N SHINE (RICH'S® #21784).
 - COOL AND ICE WITH APPROPRIATE ICINGS (RICH'S CRÈME CHEESE ICING (RICH'S® #20036) OR WARM HEAT 'N ICE™ (RICH'S® #21952)).
 - HOLD BAKED ROLLS COVERED AT ROOM TEMPERATURE.

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.

Jude'th N. Crisafulli
Signature/Title: Jude'th Crisafulli, Regulatory Specialist
Compliance & Regulatory Affairs
716-878-8464 jcrisafulli@rich.com
05/01/18
Issue Date: Shirley Brown, Director Product Training
559-227-9265 sbrown@rich.com

PC 13940 WHOLE GRAIN RICH CINNAMON SWIRL DOUGH N&A FLAVORED

NUTRITIONAL INFORMATION

PER 100 GRAMS

ENERGY	
CALORIES	237.2499
KILOJOULES	1,006.1897
%CALORIES (FAT)	6.4347
CALORIES (FAT)	15.2662
CALS SATUR FAT	6.1418
PROTEIN, G	6.3298
CARBOHYDRATES, G	49.1661
SUGAR, G	13.2708
SUGAR ALCOHOL, G	0.0000
WATER, G	41.3953
FAT, G	1.6962
SATURATES, G	0.6824
TRANS FAT, G	0.0405
POLYUNSATURATES, G	0.0433
MONOUNSATURATES, G	0.0853
CHOLESTEROL, MG	4.9347
FIBER, G	4.0874
MINERALS	
ASH, G	1.4126
CALCIUM, MG	32.3823
IRON, MG	2.2683
POTASSIUM, MG	149.2619
SODIUM, MG	183.5686
VITAMINS	
THIAMIN, MG	0.2488
RIBOFLAVIN, MG	0.1398
NIACIN, MG	2.2393
VITAMIN A, IU	352.4031
VITAMIN A, RE	36.3783
VITAMIN C, MG	0.5736
FOLIC ACID, UG	45.1264

DATE: 5/01/18



**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.

Product Name: 2 OZ EQ WGR CINNAMON SWIRL DOUGH Code No.: 1 3 9 4 0
 Manufacturer: Rich Products Serving Size 1 Cinnamon Roll baked-68.2g/ 140 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:** .86g
 (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: D

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	16.45	16	1.028
Enriched flour	15.62	16	.976
			2.004
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: 68.2 g (2.4 oz)
 Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a 2.4 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
05/01/18 716-878-8464
 Date 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.

Product Name: 2 OZ EQ WGR CINNAMON SWIRL DOUGH Code No.: 13940
Manufacturer: Rich Products Serving Size 1 Cinnamon Roll baked-68.2g/ 120 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:** .86g
(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: D

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount ¹ A ÷ B
Cinnamon Roll	68.2 grams	55 grams	1.24
A. Total Creditable Amount²			1.0

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 68.2 g
Total contribution of product (per portion) 1.0 oz equivalent

I further certify that the above information is true and correct and that a 2.4 ounce portion of this product (ready for serving) provides 1.0 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
05/01/18 716-878-8464
Date Phone Number