



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



## BID SPECIFICATION

<b>Product Name:</b> SUB ROLL DOUGH MADE WITH WHOLE GRAIN		<b>Serving Size:</b> 1 sub roll	
<b>Product Code:</b> 08763		<b>Case Count:</b> 60/7.5 oz	
		<b>Case Weight:</b> 29.456 lb	
		<b>Case Cube:</b> 0.9811 ft <sup>3</sup>	
		<b>Shelflife:</b> 150 Days	
<b>Grain/Bread Serving Based on Flour Content</b>		<b>Whole Grain-Rich Oz. Eq. Based on Exhibit A</b>	
<b>Grain/Bread Serving</b> <b>Food Based Menu Credits:</b> 6.25 OZ EQ		<b>Grain/Bread Serving</b> <b>Food Based Serving Credits:</b> 6.25 OZ EQ	
<i>(Based on 16 grams Flour Content = 1 oz. eq)</i>		<i>(based on Exhibit A)</i>	
<b>Reference used to determine grain servings:</b>		<b>Reference used to determine bread servings</b> *USDA SP 30 2012- Exhibit A Chart (issued April 26, 2012)	
<b>Flour content 16 g=1 oz eq</b>			
<b>Whole grain:</b> 51.96 gms			
<b>Enriched Flour:</b> 50.06 gms			
<b>non credit grains:</b> 3.12 gms			
<b>Frozen Dough Weight:</b> 7.5 oz (212.6 g)		<b>Group B</b> 1 oz eq = 28 gm or 1.0 oz	
<b>Baked Weight:</b> 6.36 oz (180.2 g)		3/4 oz eq = 21 gm or 0.75 oz	
		1/2 oz eq = 14 gm or 0.5 oz	
		1/4 oz eq = 7 gm or 0.25 oz	
<b>Calories:</b> 500	<b>Sodium:</b> 740 mg	<b>Vitamin A:</b> 0.04 IU	
<b>Fat:</b> 9 g	<b>Carbohydrates:</b> 88 g	<b>Vitamin C:</b> 0.03 mg	
<b>Saturated Fat:</b> 1.5 g	<b>Dietary Fiber:</b> 10 g	<b>Calcium:</b> 36.4 mg	
<b>Trans Fat:</b> 0 g	<b>Sugar:</b> 10 g	<b>Iron:</b> 2.57 mg	
<b>Cholesterol:</b> 0 mg	<b>Protein:</b> 19 g		

**Ingredient Statement:**

WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), YEAST, SUGAR, WHEAT GLUTEN, SOYBEAN OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: OAT FIBER, SALT, NATURAL FLAVOR (CONTAINS WHEAT INGREDIENTS), HONEY, STEVIOL GLYCOSIDES, ENZYME (CONTAINS WHEAT), ASCORBIC ACID. (40000000207/005/000)  
CONTAINS: WHEAT,  
MAY CONTAIN MILK, SOY, EGG AND SESAME

**Product Specification:**

A 7.5 oz sub roll dough made with whole grain, ready to thaw, proof, bake and serve. Each roll contains 102.02 g of whole wheat flour and enriched wheat flour. Bulk packed 60 roll doughs per poly lined case. Rich's® PC# 08763. Each roll contributes 6.25 OZ EQ grain servings as determined by the grams of whole wheat flour and enriched wheat flour or 6.25 OZ EQ grain servings as determined by baked weight. Contains 50.06 g of enriched wheat flour and 51.96 g of whole wheat 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:**

- PANNING: BULK 24 (12 X 2) ON LINED SHEET PAN.  
8 (4 X 2) ON LINED SHEET PAN OR 4 CHANNEL PAN INSERT.
- RETARD/THAWING: 35 - 38 F (1 - 3 C) 12 - 18 HOURS; OR 60 MINUTES AT ROOM TEMPERATURE
- TEMPER/FLOOR TIME: 15 MINUTES AT ROOM TEMPERATURE
- PROOFING: (95 F (35 C), 85 % R.H.), 40 - 50 MINUTES TO TEMPLATE # 23 FOR SHEET PAN OR UNTIL ROLLS FILL IN AND ARE 1/2" ABOVE TOP OF CHANNEL INSERT.
- BAKING: RACK OVEN: 375 F (190 C), 14 - 16 MINUTES  
DECK OVEN: 400 F (200 C), 14 - 16 MINUTES WITH 10 SECONDS STEAM  
CONVECTION OVEN: 325 F (160 C), 14 - 16 MINUTES

I certify that the above product information is accurate.

**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.

Signature/Title: *Jude'th Crisafulli*  
Jude'th Crisafulli, Regulatory Specialist  
Compliance & Regulatory Affairs  
4/26/2018 716-878-8464 [jcrisafulli@rich.com](mailto:jcrisafulli@rich.com)

Issue Date: Shirley Brown, Director Product Training  
559-227-9265 [sbrown@rich.com](mailto:sbrown@rich.com)

**PC 08763 SUB ROLL DOUGH MADE WITH WHOLE GRAINS**

**NUTRITIONAL INFORMATION**

PER 100 GRAMS

**ENERGY**

CALORIES	236.8981
KILOJOULES	1,001.7212
%CALORIES (FAT)	15.4912
CALORIES (FAT)	36.6983
CALS SATUR FAT	6.3865

**PROTEIN, G**

8.8689

**CARBOHYDRATES, G**

41.1811

SUGAR, G	4.9206
SUGAR ALCOHOL, G	0.0000

**WATER, G**

44.2439

**FAT, G**

4.0776

SATURATES, G	0.7096
TRANS FAT, G	0.0487
POLYUNSATURATES, G	1.7920
MONOUNSATURATES, G	0.7409

**CHOLESTEROL, MG**

0.0433

**FIBER, G**

4.8939

**MINERALS**

ASH, G	1.6286
CALCIUM, MG	17.1188
IRON, MG	1.2074
SODIUM, MG	349.8885

**VITAMINS**

THIAMIN, MG	0.1510
RIBOFLAVIN, MG	0.0943
NIACIN, MG	1.2459
VITAMIN A, IU	0.0189
VITAMIN A, RE	0.0057
VITAMIN C, MG	0.0142

**DATE: 4/26/18**