

Rich Products Corporation

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





Product Name:	MADE WITH WHO	LE GRAIN ENRICH	HED YEAST	Serving Size: 6 donut he Case Count: 384/0.41	
Product Code:	02725			Case Weight: 11.488 lb Case Cube: 1.6177 ft3 Shelflife: 270 Days	3
	Grain/Bread Serving Bas	ed on Flour Conte	nt	Whole Grain-Rich Oz. Eq.Ba	sed on Exhibit A
Grain/Bread Servin Food Based Menu	Credits:	2.0 OZ E	Q	Grain/Bread Serving Food Based Serving Credits: (based on Exhibit A)	1.25 OZ EQ
Reference used to determine grain se Flour content 16 g=	rvings: =1 oz eq	Whole grain: Enriched Flour: redit grains:	18.30 gms 14.48 gms 0.36 gms	Reference used to determine bread servings	*USDA SP 30 2012- Ehibit A Chart (issued April 26, 2012)
Finished Doughnut	t Weight (3 donut holes):	1.23 o	z (34.87 g)	Group D 1 oz eq = 55 gm or 2.0 oz 3/4 oz eq = 42 gm or 1.5 oz	1/2 oz eq = 28 gm or 1.0 oz 1/4 oz eq = 14 gm or 0.5 oz

Calories:	280	Sodium:	300 mg	Vitamin A:	11.48 IU
Fat:	16.0 g	Carbohydrates:	30 g	Vitamin C:	0.00 mg
Saturated Fat:	7.0 g	Dietary Fiber:	2 g	Calcium:	13.78 mg
Trans Fat:	0 g	Sugar:	6 g	Iron:	0.8 mg
Cholesterol:	0 mg	Protein:	4 g		

Ingredient Statement:

WHOLE WHEAT FLOUR, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM OIL, WATER, WHEY (A MILK DERIVATIVE), DEXTROSE, YEAST, SOYBEAN OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), DEFATTED SOY FLOUR, DISTILLED MONOGLYCERIDES, CARRAGEENAN. (400000010275/000/000)

CONTAINS: MILK, SOY, WHEAT

Product Specification:

A 0.41 oz whole grain rich donut hole ready to thaw, heat, finish with desired toppings and serve. Six donut holes contain 32.78 g of whole wheat and enriched wheat flours as the primary ingredient.. Three donut holes contribute 2.0 OZ EQ servings as determined by the grams of whole wheat and enriched wheat flour and 1.25 OZ EQ servings as determined by the baked weight. Bulk packed 384 donut holes per poly lined case. Rich's® PC# 02725.

Complies with Buy American Act: Yes_X No__Meets Smart Snacks in Schools Requirements: Yes_ No_X__or This is not a component item:

Handling Instructions:

- Place on lined sheet pan and thaw for 30-60 minutes at room temperature.
 Heat in oven at 375 F for 2-3 minutes.

Trany Mist

3. Finish: Glaze or roll in granulated sugar immediately, or ice when cool.

Keep frozen at 0F (-18C) or below.

Signature/Title

9/24/2018

Issue Date

Jude'th Crisafulli, Sr. Regulatory Specialist Compliance & Regulatory Affairs

716-878-8464 jcrisafulli@rich.com

Shirley Brown, Director Product Training 559-227-9265 sbrown@rich.com

Tracey Michel, Regulatory Specialist Compliance & Regulatory Affairs 716-878-8419 tmichel@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: Made with W	/hole Grain Enriched	l Yeast Donut Hole	Code No.: 02	725
Manufacturer: Rich Products	Serv	ring Size 6 donut hole (raw dough weight may	es -69.8g (2.46 o	z)/ 384 pc/case
I. Does the product meet the (Refer to SP 30-2012 Grain Red) II. Does the product contain more than 0.24 oz equivalent of may not credit towards the grain of the Policy Memorandum School Breakfast Program: E Groups A-G, Group H or Groups A-G, Group H or Groups and the Groups A-G or creditable grains. Groups and the Groups A-G or creditable grains of the Groups A-G or creditable grains of the Groups A-G or creditable grains. Groups and the Groups A-G or creditable grains of the Groups A-G or creditable grains or creditable and creditable to which Exhibit A Groups A-G or creditable and creditable to which Exhibit A Groups A-G or creditable and c	quirements for the Nation of t	ional School Lunch Proj is: Yes X_No_How I is A-G or 6.99 grams for the colonial meals.).) equirements for the Na e if the product fits into indologies are applied to dard of 16 grams credital Group I is reported by v	many grams:	(Products with creditable grains nch Program and of grain component
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	
Whole wheat flour	A 18.30	B 16	A ÷ B 1.143	
Enriched flour	14.48	16	.905	
Zimienea 110 m	10	10	.,,,,,	
			2.048	
Total Creditable Amount ³			2.00	
*Creditable grains are whole-grain 1 (Serving size) X (% of creditable 2 Standard grams of creditable grain 3 Total Creditable Amount must be Total weight (per portion) of pro Total contribution of product (per I certify that the above informate provides 2.0 oz equivalent Grain Products with more than 0.24 or grains may not credit towards the	grain in formula). Please ins from the corresponding rounded <i>down</i> to the near duct as purchased: 69.8 for portion) 2.0 oz equivation is true and correct ins. I further certify that it is equivalent or 3.99 grain from the correct of the corresponding to the corresponding	be aware serving size othing Group in Exhibit A. Begins (2.46 oz) alent and that a 2.46 ounce pout non-creditable grains arms for Groups A-G or	Do <i>not</i> round up. Do rotion of this produce are not above 0.24	act (ready for serving) loz eq. per portion.
Tracey Michel Signature		Regulatory S Title	Specialist	
Tracey Michel		7/23/18	716-8	78-8419

Date

Phone Number

Printed Name

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: Made with			ode No.: <u>027</u>	
Manufacturer: Rich Produc	ts Serv	ring Size 6 donut holes -6	9.8g (2.46 oz)/	/ 384 pc/case
		(raw dough weight may be u	ised to calculate cred	itable grain amount)
(Refer to SP 30-2012 Grain F	Requirements for the Nat	· ·	n and School Bre	
II. Does the product conta with more than 0.24oz equiva grains may not credit toward.	llent or 3.99 grams for G	Groups A- \overline{G} and 6.99 grams j		
III. Use Policy Memorandu School Breakfast Program: (Please be aware that different grains. Groups A-G use the standard per oz eq; and Indicate which Exhibit A G	Exhibit A to determine the methodologies are appartended of 16 grams created Group I is reported by	e if the product fits into Gr plied to calculate servings of editable grain per oz eq; Gra y volume or weight.)	oups A-G, Grou f grain componer	ip H or Group I. nt based on creditable
	Portion Size of	Weight of one ounce		
Description of Product	Product as	equivalent as listed in	Creditable	
per Food Buying Guide	Purchased	SP 30-2012	Amount ¹	
	\mathbf{A}	В	$\mathbf{A} \div \mathbf{B}$	
Donut	69.8 grams	55 grams	1.26	
A. Total Creditable Amount ²			1.25	
		earest quarter (0.25) oz eq. Do	not round up.	-
Total weight (per portion) of	product as purchased 69	8 o m s		

Total weight (per portion) of product as purchased <u>69.8 g m s</u> Total contribution of product (per portion) <u>1.25</u> oz equivalent

I further certify that the above information is true and correct and that a 2.46 ounce portion of this product (ready for serving) provides 1.25 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 noncreditable grains may not credit towards the grain requirements for school meals.

Tracey Michel	Regulatory Spe	Regulatory Specialist		
Signature	Title			
Tracey Michel	07/23/18	716-878-8419		
Printed Name	Date	Phone Number		