



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



## BID SPECIFICATION

<b>Product Name:</b> 5" WHOLE GRAIN RICH PROOF & BAKE SHEETED PIZZA DOUGH	<b>Serving Size:</b> 1 Pizza Dough Crust
<b>Product Code:</b> 00577	<b>Case Count:</b> Approx: 150/2.5 oz
	<b>Case Weight:</b> 24.581 lb
	<b>Case Cube:</b> 1.0779 ft3
	<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> 2.0 OZ EQ <small>(Based on 16 grams Flour Content = 1 oz. eq)</small>	<b>Grain/Bread Serving</b> <b>Food Based Serving Credits:</b> 2.0 OZ EQ <small>(based on Exhibit A)</small>
<b>Reference used to determine grain servings:</b> Flour content 16 g=1 oz eq Whole grain: 18.39 gms Enriched Flour: 17.58 gms non credit grains: .70 gms	<b>Reference used to determine bread servings</b> *USDA SP 30 2012- Ehibit A Chart (issued April 26, 2012)
<b>Frozen Dough Weight:</b> 2.5 oz (70.9 g) <b>Baked Weight:</b> 2.17 oz (61.62 g)	<b>Group B</b> 1 oz eq = 28 gm or 1.0 o; 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

<b>Calories:</b> 160	<b>Sodium:</b> 140 mg	<b>Vitamin A:</b> 1.53 IU
<b>Fat:</b> 1.5 g	<b>Carbohydrates:</b> 30 g	<b>Vitamin C:</b> 0.00 mg
<b>Saturated Fat:</b> 0.0 g	<b>Dietary Fiber:</b> 3 g	<b>Calcium:</b> 13.72 mg
<b>Trans Fat:</b> 0g	<b>Sugar:</b> 4 g	<b>Iron:</b> 1.57 mg
<b>Cholesterol:</b> 0 mg	<b>Protein:</b> 7 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, WHEAT GLUTEN, DEXTROSE, CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, OAT FIBER, SOYBEAN OIL, SALT, POTASSIUM CHLORIDE, ENZYME, ASCORBIC ACID, WHEAT STARCH, DEXTRIN. (400000009177/006/000)  
CONTAINS: WHEAT,  
MAY CONTAIN MILK, SOY AND EGG

### Product Specification:

A frozen pre-cut sheeted frozen dough designed to thaw, proof, fill and bake. Each piece of made with whole grain dough contains 18.39 grams of whole wheat flour and 17.58 grams of enriched wheat flour. Bulk packed approximately 150 dough pieces per case in a poly bag liner. Rich's® PC# 00577.

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

### Handling Instructions:

- STORE FROZEN DOUGH AT 0 TO -10°F (-17 A -23°C) UNTIL READY TO PAN.
- REMOVE FROZEN CALZONE PIECE FROM THE CASE AND PLACE ON PARCHMENT LINED SHEET PANS.
- COVER THE PAN OF FROZEN DOUGH WITH A SHEET OF PLASTIC SPRAYED WITH PAN RELEASE OIL AND THAW IN THE COOLER AT 38 - 40°F (3-4°C) OVERNIGHT.
- THE NEXT DAY, REMOVE COVERED PAN OF DOUGH FROM THE COOLER AND SET AT ROOM TEMPERATURE FOR 45 MINUTES TO WARM.
- USE A ROLLING PIN TO ROLL AND FLATTEN THE WARMED DOUGH INTO A CIRCLE ABOUT 5 INCHES ACROSS.
- PLACE 2 OZ. OF YOUR CHOICE OF CHEESE & MEAT FILLING IN THE CENTER OF EACH DOUGH CIRCLE. YOU MAY ADD 1 OZ. OF VEGETABLE AS WELL.
- BRUSH THE EDGES OF THE DOUGH WITH WATER. FOLD THE EDGES OVER THE FILLING FORMING A HALF CIRCLE AND CRIMP EDGES TO SEAL.
- BRUSH THE TOP OF THE CALZONE WITH OLIVE OIL AND SPRINKLE WITH ITALIAN SEASONING. PLACE ON LINED SHEET PAN OR OILED PIZZA SCREEN.
- PLACE THE FILLED DOUGHS IN A PREHEATED 325°F (163° C) CONVECTION OVEN.
- BAKE FOR 12 - 15 MINUTES OR UNTIL CRUST IS LIGHT GOLDEN BROWN AND FILLING REACHES 165°F (74°C).
- HOLD AT 145°F (63° C) UNTIL READY TO SERVE OR REFRIGERATE AND REHEAT TO 145°F (63° C).

I certify that the above product information is accurate.

  
Signature/Title: Jude'th Crisafulli, Regulatory Specialist  
Compliance & Regulatory Affairs  
05/02/18 716-878-8464 [jcrisafulli@rich.com](mailto:jcrisafulli@rich.com)  
Issue Date: Shirley Brown, Director Product Training  
559-227-9265 [sbrown@rich.com](mailto:sbrown@rich.com)

### 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 00577 5" WHOLE GRAIN RICH PROOF & BAKE SHEETED PIZZA DOUGH**

**NUTRITIONAL INFORMATION**

PER 100 GRAMS

<b>ENERGY</b>	
CALORIES	231.1686
KILOJOULES	979.5594
%CALORIES (FAT)	9.0573
CALORIES (FAT)	20.9375
CALS SATUR FAT	3.6161
<b>PROTEIN, G</b>	9.7346
<b>CARBOHYDRATES, G</b>	42.8232
SUGAR, G	5.0781
SUGAR ALCOHOL, G	0.0000
<b>WATER, G</b>	43.5408
<b>FAT, G</b>	2.3264
SATURATES, G	0.4018
TRANS FAT, G	0.0142
POLYUNSATURATES, G	0.6992
MONOUNSATURATES, G	0.2834
<b>CHOLESTEROL, MG</b>	0.0446
<b>FIBER, G</b>	4.5440
<b>MINERALS</b>	
ASH, G	1.5750
CALCIUM, MG	19.3551
IRON, MG	2.2150
POTASSIUM, MG	177.2411
SODIUM, MG	204.1517
<b>VITAMINS</b>	
THIAMIN, MG	0.2942
RIBOFLAVIN, MG	0.1566
NIACIN, MG	2.6630
VITAMIN A, IU	2.1614
VITAMIN A, RE	0.6491
VITAMIN C, MG	0.0000
FOLIC ACID, UG	48.5478

**DATE: 5/2/18**



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: 5" Whole grain rich proof & bake sheeted pizza dough Code No.: 00577

Manufacturer: Rich Products Serving Size 1 pizza crust (61.62 gms baked) approx: 150servings per 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:** .70  
(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 <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Whole wheat flour	18.39	16	1.149
Enrich unbleach wheat flour	17.58	16	1.098
			2.247
<b>Total Creditable Amount<sup>3</sup></b>			<b>2.0</b>

\* Creditable grains are whole-grain meal/flour and enriched meal/flour.  
<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.  
<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.  
<sup>3</sup> 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 61.62 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 2.17\_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

05/02/18 716-878-8464

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.

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Manufacturer: Rich Products Serving Size 1 pizza crust (61.62 gms baked) approx: 150servings per 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: .70**  
*(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: E

Description of Product per Food Buying Guide	Portion Size of Product as Purchased <b>A</b>	Weight of one ounce equivalent as listed in SP 30-2012 <b>B</b>	Creditable Amount <sup>1</sup> <b>A ÷ B</b>
Pizza Crust	61.62 grams	28 grams	2.17
<b>A. Total Creditable Amount<sup>2</sup></b>			<b>2.0</b>

<sup>1</sup>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 61.62 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 2.17 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  
05/02/18 716-878-8464  
 Date Phone Number