



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

BID SPECIFICATION

Product Name: 7" PRESHEETED PIZZA DOUGH	Serving Size: 1 whole pizza
Product Code: 16387	Case Count: 96/5.5 oz
	Case Weight: 34.930 lb
	Case Cube: 1.0537 ft3
	Shelflife: 180 Days
Grain/Bread Serving Based on Flour Content	Whole Grain-Rich Oz. Eq. Based on Exhibit A
Grain/Bread Serving Food Based Menu Credits: 5.75 BREAD ALTERNATES	Grain/Bread Serving Food Based Serving Credits: 4.75 BREAD ALTERNATES (based on Exhibit A)
(Based on 16 grams Flour Content = 1 oz. eq)	
Reference used to determine grain servings: Flour content 16 g=1 oz eq	Reference used to determine bread servings *USDA SP 30 2012- Ehibit A Chart (issued April 26, 2012)
Whole grain: 0.00 gms Enriched Flour: 92.57 gms non credit grains: 00.0 gms	
Frozen Dough Weight: 5.5 oz (155.92 g) Baked Weight: 4.78 oz (135.58 g)	Group 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

Calories: 360	Sodium: 730 mg	Vitamin A: .45 IU
Fat: 3.5 g	Carbohydrates: 69 g	Vitamin C: 0.0 mg
Saturated Fat: 0.0 g	Dietary Fiber: 2.0 g	Calcium: 25.63 mg
Trans Fat: 0 g	Sugar: 4.0 g	Iron: 4.18 mg
Cholesterol: 0 mg	Protein: 13 g	

Ingredient Statement:

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, HIGH FRUCTOSE CORN SYRUP, CONTAINS LESS THAN 2% OF THE FOLLOWING: SALT, SOYBEAN OIL, WHEAT GLUTEN, ASCORBIC ACID, ENZYME.
(400000000434/000/000)CONTAINS: WHEAT
MAY CONTAIN MILK, SOY, EGG AND SESAME *NOTE: ONLY PRODUCT PRODUCED IN MURFREESBORO TENNESSEE PLANT MEETS BUY AMERICAN- DO NOT PURCHASE PRODUCT FROM OUR FORT ERIE CANADA PLANT. THANK YOU.

Product Specification:

A 5.5 oz presheeted pizza dough. Each pizza dough contributes 5.75 bread alternate servings as determined by the grams of enriched wheat flour and 4.75 bread alternate servings as determined by the baked weight. Each pizza dough can be portioned to provide any size bread serving desired. This dough comes ready to thaw, proof, bake and serve. Contains 92.57 g of enriched wheat flour as its primary ingredient. Layer packed 96 presheeted doughs per poly lined case. Rich's® PC# 16387.

Handling Instructions:

- KEEP PRODUCT FROZEN AT 0 F (-18 C) OR BELOW UNTIL READY TO USE.
- REMOVE DESIRED NUMBER OF SHEETED PIZZA DOUGHS FROM THE FREEZER AND ALLOW EACH TO THAW OVERNIGHT ON OILED PIZZA PANS COVERED WITH PLASTIC. (AS AN ALTERNATIVE, THAW ON PIZZA PANS AND USE THE SAME DAY AFTER 2-3 HOURS THAW TIME AT ROOM TEMPERATURE, 75 F (23 C). MAXIMUM TIME IN RETARDER IS 3 DAYS.
- REMOVE THAWED SHELLS FROM THE RETARDER (COOLER) AND TRANSFER TO PIZZA PANS. ALLOW DOUGH TO DOUBLE IN SIZE.
- TO PREVENT PRODUCT FROM DRYING OUT DURING TEMPERING (THAWING), COVER WITH PLASTIC OR BRUSH WITH OIL.
- CAREFULLY DOCK THE DOUGH TO MINIMIZE BLISTERING AND/OR BUBBLING DURING BAKING. FOR A THICKER CRUST, ALLOW THE PIZZA TO CONTINUE TO RISE UNTIL DESIRED THICKNESS IS OBTAINED.
- ADD SAUCE, CHEESE AND TOPPINGS.
- BAKE AS FOLLOWS: DECK OVEN: 500 F (260 C) 8 - 11 MINUTES
CONVECTION OVEN: 375 F (190 C) 7 - 10 MINUTES
FORCED AIR CONVEYOR: 500 F (260 C) 4.5 - 5.5 MINUTES
CONVENTIONAL OVEN: 450 F (230 C) 10 - 12 MINUTES

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, Regulatory Specialist
Compliance & Regulatory Affairs
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Issue Date Shirley Brown, Director Product Training
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PC 16387 7IN PRESHEETED PIZZA DOUGH

NUTRITIONAL INFORMATION

PER 100 GRAMS

ENERGY

CALORIES	229.2715
KILOJOULES	971.6002
%CALORIES (FAT)	8.8032
CALORIES (FAT)	20.1833
CALS SATUR FAT	3.1497

PROTEIN, G

7.9265

CARBOHYDRATES, G

44.3455

SUGAR, G	1.6675
SUGAR ALCOHOL, G	0.0000

WATER, G

43.7285

FAT, G

2.2426

SATURATES, G	0.3500
TRANS FAT, G	0.0178
POLYUNSATURATES, G	0.7196
MONOUNSATURATES, G	0.3094

CHOLESTEROL, MG

0.0072

FIBER, G

1.5914

MINERALS

ASH, G	1.7569
CALCIUM, MG	11.0766
IRON, MG	2.6888
POTASSIUM, MG	18.4280
SODIUM, MG	468.4291

VITAMINS

THIAMIN, MG	0.3802
RIBOFLAVIN, MG	0.2373
NIACIN, MG	3.1364
VITAMIN A, IU	0.2904
VITAMIN A, RE	0.0871
VITAMIN C, MG	0.0008
FOLIC ACID, UG	98.4895

DATE: 4/26/18