



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



## BID SPECIFICATION

<b>Product Name:</b> TRADITIONAL CINNAMON ROLL DOUGH	<b>Serving Size:</b> 1 roll
<b>Product Code:</b> 08344	<b>Case Count:</b> 84/4 oz
	<b>Case Weight:</b> 22.310 lb
	<b>Case Cube:</b> 0.8596 ft <sup>3</sup>
	<b>Shelflife:</b> 210 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> 3.5 BREAD ALTERNATES	<b>Grain/Bread Serving</b> <b>Food Based Serving Credits:</b> 1.75 BREAD ALTERNATES
(Based on 16 grams Flour Content = 1 oz. eq)	(based on Exhibit A)
<b>Reference used to determine grain servings:</b> <b>Flour content 16 g=1 oz eq</b>	<b>Reference used to determine bread servings</b> *USDA SP 30 2012- Exhibit A Chart (issued April 26, 2012)
Whole grain: 0.00 gms Enriched Flour: 56.72 gms non credit grains: 0.45 gms	
<b>Frozen Dough Weight:</b> 4 oz (113.40 g)	<b>Group D</b> 1 oz eq = 55 gm or 2.4 oz      1/2 oz eq = 28 gm or 1.0 oz
<b>Baked Weight:</b> 3.7oz (105.00 g)	3/4 oz eq = 42 gm or 1.5 oz      1/4 oz eq = 14 gm or 0.5 oz

<b>Calories:</b> 300	<b>Sodium:</b> 330 mg	<b>Vitamin A:</b> 504.78 IU
<b>Fat:</b> 5.0 g	<b>Carbohydrates:</b> 55 g	<b>Vitamin C:</b> 0.39 mg
<b>Saturated Fat:</b> 1.0 g	<b>Dietary Fiber:</b> 2.0 g	<b>Calcium:</b> 26.21 mg
<b>Trans Fat:</b> 0 g	<b>Sugar:</b> 13 g	<b>Iron:</b> 2.65 mg
<b>Cholesterol:</b> 5 mg	<b>Protein:</b> 8 g	

### Ingredient Statement:

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, HIGH FRUCTOSE CORN SYRUP, YEAST, SUGAR, SOYBEAN OIL, ENRICHED CONTAINS LESS THAN 2% OF THE FOLLOWING: EGGS, MALTODEXTRIN, SALT, CINNAMON, MONO AND DIGLYCERIDES, MODIFIED CORNSTARCH, SODIUM STEAROYL LACTYLATE, DATEM, RICE FLOUR, MOLASSES, NATURAL AND ARTIFICIAL FLAVOR, CELLULOSE GEL, COLORED WITH (CARAMEL COLOR, BETA CAROTENE), ASCORBIC ACID, CELLULOSE GUM, ENZYME.  
(40000000183/000/000)

CONTAINS: WHEAT, EGGS  
MAY CONTAIN MILK, SOY AND SESAME

### Product Specification:

A 4 oz sweet cinnamon roll dough. Each sweet cinnamon roll dough contributes 3.5 bread alternate servings as determined by the grams of enriched wheat flour and 1.75 bread alternate servings as determined by the baked weight. This dough comes ready to thaw, proof, bake and serve. Contains 56.72 g of enriched wheat flour as its primary ingredient. Bulk packed 84 doughs per poly lined case. Rich's® PC# 08344.

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

### Handling Instructions:

- KEEP DOUGH FROZEN AT 0 F OR BELOW UNTIL READY TO USE.
- REMOVE FROZEN DOUGH PIECES AND PLACE 1" APART ON PARCHMENT PAPER LINED FULL SHEET PANS. GREASE PAN EDGES FOR CLUSTERED SOFT SIDED SWEET ROLLS. PLACE 2" APART FOR INDIVIDUAL ROLLS:

#### FULL SHEET PAN PANNING CHART

OZ	INDIVIDUAL	CLUSTERED
4.0 OZ	2 X 4	3 X 5

- COVER THE INDIVIDUAL PANS WITH OILED PLASTIC OR COVER FULL PAN RACK WITH A PLASTIC PAN RACK COVER TO PREVENT PRODUCT FROM DRYING OUT.
- PLACE PRODUCT IN RETARDER 40 F AND DEFROST OVERNIGHT OR AT ROOM TEMPERATURE 1 - 2 HOURS.
- OPTIONAL: REMOVE DOUGHS THAT HAVE BEEN IN THE RETARDER OVERNIGHT AND WARM TO ROOM TEMPERATURE 30 - 45 MINUTES. REMOVE PLASTIC COVER.
- PLACE IN PROOFER (95 F - 110 F, 85% HUMIDITY) AND PROOF UNTIL DOUBLE IN SIZE.
- BAKE IN A PREHEATED OVEN UNTIL ROLLS ARE GOLDEN BROWN:  
325 F CONVECTION OVEN  
375 F ALL OTHER TYPES OF OVENS
- REMOVE FROM OVEN AND BRUSH WITH RICH'S(R) GLAZE 'N SHINE (PC 21784).
- COOL SLIGHTLY AND ICE WITH RICH'S(R) CREAMCHEESE ROLL ICING (PC 20036) OR WARM RICH'S(R) HEAT 'N ICE (PC 21952).
- HOLD COOLED BAKED ROLLS COVERED AT ROOM TEMPERATURE TO PREVENT DRYINGOUT. SERVE OR PACKAGE AND LABEL FOR SELLING.

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### 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.