



BID SPECIFICATION

| | |
|---|---|
| Product Name: 16" WGR PARBAKED PIZZA CRUST | Serving Size: 1/8th Pizza Crust |
| Product Code: 14006 | Case Count: 18 crusts to be cut into 8 slices each |
| | Case Weight: 20.916 |
| | Case Cube (ft): 1.4816 |

Food authority may have the option of determining bread servings based on the actual flour content of the product or use *FCS Instruction 783-1, Rev 2, Exhibit A.

| Grain/Bread Serving Based on Flour Content | Whole Grain-Rich Oz. Eq. Based on Exhibit A |
|--|--|
| Grain/Bread Serving Food Based Menu Credits: 2.0 OZ EQ (Based on 16 grams Flour Content = 1 oz. eq) | Grain/Bread Serving Food Based Serving Credits: 2.0 OZ EQ (based on Exhibit A) |
| Reference used to determine grain servings: Flour content 16 g=1 oz eq Whole grain: 17.77 gms Enriched Flour: 16.00 gms non credit grains: 1.3 gms Whole grain %: 50.60% | Reference used to determine bread servings: *USDA SP 30 2012- Ehibit A Chart (issued April 26, 2012) |
| Crust Weight per serving: 2.125 oz (60.24g) (1/8th of pizza) | Group B 1 oz eq = 28 gm or 1.0 oz 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: 160 | Sodium: 270 mg | Vitamin A: 0.65 IU |
| Fat: 3.5 | Carbohydrates: 27 g | Vitamin C: 0.00 mg |
| Saturated Fat: .5 g | Dietary Fiber: 2.50 g | Calcium: 9.71 mg |
| Trans Fat: 0g | Sugar: 2 g | Iron: .85 mg |
| Cholesterol: 0 mg | Protein: 5 g | |

Ingredient Statement:

WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, YEAST, SUGAR, SALT. (1373-01)
 CONTAINS: WHEAT
 MAY CONTAIN MILK, SOY AND SESAME

Child Nutrition Product Statement:

Each baked pizza crust serving contributes a 2.0 oz eq grain serving as determined by the total flour content of 33.77 grams whole grain and enriched wheat flour based on 16 grams = 1 oz eq serving.

Bid Specification Description:

A frozen par baked sheeted pizza crust. Layer packed 18 crusts per case in a poly bag liner. Rich's® PC# 14006.

| Handling Instructions |
|--|
| 1 Keep product frozen at 0°F (-18°C) or below until ready to use Notes: To prevent drying, pizza crust must be completely covered with plastic when stored in the freezer, refrigerator or at room temperature Thawed pizza crust may be held in the refrigerator for up to five (5) days 2 Remove pizza crust from the freezer and place on pizza screens or pans Note: Oiled pizza screens or perforated pans will allow for a crispier baked crust 3 Top and bake as follows. Ovens vary so use the suggested guidelines and optimize time and temperature your operation: Impinger/Con: 500 °F for 3 - 5 minutes Convection Oven: 375 °F for 6 - 9 minutes Deck Oven: 500 °F for 7 - 10 minutes 4 After baking, allow pizza to set for 3-4 minutes before cutting |

I certify that the above product information is accurate.

Signature/Title: Jude'th Crisafulli, Regulatory Specialist
 Compliance & Regulatory Affairs
 12/9/2015

Issue Date



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: 16" WGR PARBAKED PIZZA CRUST Code No.: 1 4 0 0 6

Manufacturer: Rich Products Serving Size 1 /8" pizza crust baked-60.24g/ 18 pc/case=144 servings
(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:** 1.3g

(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 ¹ A | Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B | Creditable Amount A ÷ B |
|---|--|---|----------------------------|
| Whole wheat flour | 17.77 | 16 | 1.11 |
| Enriched flour | 16.00 | 16 | 1.00 |
| | | | 2.11 |
| Total Creditable Amount³ | | | 2.0 |

* Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ 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: 60.24 g

Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a 2.125 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

09/04/15

Date

716-878-8464

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.

Product Name: 16" WGR PARBAKED PIZZA CRUST Code No.: 14006

Manufacturer: Rich Products Serving Size 1/8" pizza crust baked-60.24g/ 18 pc/case=144 servings
(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:** 1.3 g

(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: B

| Description of Product per Food Buying Guide | Portion Size of Product as Purchased | Weight of one ounce equivalent as listed in SP 30-2012 | Creditable Amount ¹ |
|---|--------------------------------------|--|--------------------------------|
| | A | B | A ÷ B |
| Pizza Crust | 60.24 grams | 28 grams | 2.15 |
| A. Total Creditable Amount² | | | 2.0 |

¹Total 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: 60.24 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 2.125 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

09/4/15

Date

716-878-8464

Phone Number