

Rich Products Corporation

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

## **BID SPECIFICATION**

Product Name: WGR REDUCED SODIUM AND REDU BISCUIT DOUGH		EDUCED FAT	0.00	<b>Count:</b> 182/2.6 oz		
Product Code: 14858			Case	Veight: 31.319 lb • Cube: 1.0448 ft3 Shelflife: 150 Days		
Grain/Bread Serving Based on Flour Content				Whole Grain-Rich Oz. Eq.Based on Exhibit A		
Grain/Bread Serving Food Based Menu Credits: (Based on 16 grams Flour Content = 1		2.0 OZ EQ = 1 oz. eq)		Grain/Bread Serving Food Based Serving Credits: (based on Exhibit A)		2.25 OZ EQ
Reference used to determine grain servings: Flour content 16 g=1 oz eq		Whole grain: Enriched Flour: non credit grains:	18.38 gms 15.04 gms .83 gms	Reference used to *US determine bread servings		SDA SP 30 2012- Ehibit A Chart (issued April 26, 2012)
Frozen Dough Weight: Baked Weight:		2.6 oz (73.7 g) 2.36 oz (67 g)			= 28 gm or 1.0 o: eq = 21 gm or 0.75 oz	1/2 oz eq = 14 gm or 0.5 oz 1/4 oz eq = 7 gm or 0.25 oz
Calories:	200	So	dium:	370 mg	Vitamin A:	3.66 IU
Fat:	6 g	Car	bohydrates:	31 g	Vitamin C:	0.05 mg
Saturated Fat:	3.5 g	Die	tary Fiber:	4.0 g	Calcium:	41.95 mg
Trans Fat:	0 g	Su	gar:	3 g	Iron:	1.36 mg
Cholesterol:	5 mg	Pro	tein:	5 g		

## Ingredient Statement:

WHOLE WHEAT FLOUR, BUTTERMILK, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), SKIM MILK, PALM OIL, MALTODEXTRIN, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, MODIFIED CORNSTARCH, POTASSIUM CHLORIDE, NATURAL FLAVOR (CONTAINS MILK INGREDIENTS), SOYBEAN OIL, ARTIFICIAL FLAVOR, SALT, DATEM, SOY LECITHIN.(*40000000985/004/000*) CONTAINS: MILK, SOY, WHEAT, MAY CONTAIN EGG AND SESAME

Product Specification:

A 2.6 oz biscuit dough made with whole grain, ready to bake and serve. Each biscuit contains 33.42 g of whole wheat flour and enriched wheat flour. Bulk packed 182 biscuit doughs per poly lined case. Rich's® PC# 14858. A 2.6 oz biscuit dough piece. Each biscuit contributes 2.0 OZ EQ grain servings as determined by the grams of whole wheat flour and enriched wheat flour or 2.25 OZ EQ grain servings as determined by baked weight. Contains 15.04 g of enriched wheat flour and 18.38 g of whole grain.

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:

1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE.

- 2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN.
- FULL SHEET PAN: INDIVIDUAL 8 X 5; CLUSTERED HONEYCOMB OF 51.
- HALF SHEET PAN: INDIVIDUAL 5 X 4; CLUSTERED HONEYCOMB OF 21.
- \* LEAVE ABOUT 1/4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED.
- 3. THAW THE PANNED PRODUCT AT ROOM TEMPERATURE FOR 1 HOUR BEFORE BAKING.
- 4. BAKE UNTIL GOLDEN BROWN.
- CONVENTIONAL OVEN: 375 F 12 TO 16 MINUTES.

CONVECTION OVEN: 325 F - 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES OR CLUSTERED.

BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.

I certify that the above product information is accurate.

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Signature/Title

 Jude'th Crisafulli, Regulatory Specialist

 Compliance & Regulatory Affairs

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Issue Date

11/10/2017

Shirley Brown, Director Product Training559-227-9265sbrown@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
  - $\checkmark\,$  Time of manufacturing code (Military Time)
  - ✓ Use By Date.