



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



BID SPECIFICATION

Product Name: FRESH N READY SIGNATURE WHOLE GRAIN RICH 16" OVEN RISING SHEETED PIZZA DOUGH	Serving Size: 1/8 Pizza Dough Crust
Product Code: 17015	Case Count: 20/21.5 oz Case Weight: 29.05 lb Case Cube: 1.1590 ft ³ Shelflife: 120 Days
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 <small>(Based on 16 grams Flour Content = 1 oz. eq)</small>	Grain/Bread Serving Food Based Serving Credits: 2.25 OZ EQ <small>(based on Exhibit A)</small>
Reference used to determine grain servings: Flour content 16 g=1 oz eq Whole grain: 18.08 gms Enriched Flour: 17.46 gms non credit grains: 1.98 gms	Reference used to determine bread servings *USDA SP 30 2012- Exhibit A Chart (issued April 26, 2012)
Frozen Dough Weight: 2.69 oz (76.2 g) Baked Weight: 2.34 oz (66.3 g)	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: 180	Sodium: 350 mg	Vitamin A: 3.97 IU
Fat: 3.0 g	Carbohydrates: 31 g	Vitamin C: 0.03 mg
Saturated Fat: 1.5 g	Dietary Fiber: 3 g	Calcium: 20 mg
Trans Fat: 0g	Sugar: 3 g	Iron: 1.6 mg
Cholesterol: 0 mg	Protein: 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, BREAD CRUMBS (WHEAT FLOUR, SUGAR, YEAST, SALT), CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, DEXTROSE, HYDROGENATED SOYBEAN OIL, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), OAT FIBER, SOYBEAN OIL, SALT, PASTEURIZED PART SKIM MILK, POTASSIUM CHLORIDE, GUAR GUM, XANTHAN GUM, CHEESE CULTURE, DATEM, ENZYMES, ASCORBIC ACID. (400000011132/002/000)
CONTAINS: MILK, WHEAT
MAY CONTAIN EGGS AND SOY

Product Specification:

A 21.5 oz whole grain rich oven rising sheeted pizza dough, ready to top as desired, bake and serve. Each 1/8th pizza crust contains 18.08 g of whole wheat flour and 17.46 g of enriched wheat flour. Layer packed 20 sheeted pizza doughs per poly lined case. Rich's® PC# 17015.

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

Handling Instructions:

KEEP FROZEN AT 0°F OR BELOW.
WHEN READY TO USE, REMOVE DESIRED NUMBER OF UNITS FROM CASE AND THEN RESEAL CASE AND RETURN TO FREEZER.
FREEZER TO OVEN: ADD SAUCE, CHEESE AND TOPPINGS.
BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN.
CONVECTION OVEN: 375°F (190°C) FOR 9 - 11 MINUTES.
CONVEYOR OVEN: 500 - 550°F (260 - 290°C) FOR 4.5 - 6.5 MINUTES.
REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT.
THAWED: COVER AND THAW (UP TO 2 HOURS AT ROOM TEMPERATURE 75°F OR 23°C). ADD SAUCE, CHEESE AND TOPPINGS.
BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN.
CONVECTION OVEN: 375°F (190°C) FOR 8 - 10 MINUTES.
CONVEYOR OVEN: 500°F (260°C) FOR 4 - 5 MINUTES.
REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT.

I certify that the above product information is accurate.

Judith N. Crisafulli
Signature/Title
12/6/2017
Issue Date
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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.