



Rich Products Corporation

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



### BID SPECIFICATION

<b>Product Name:</b> BISCUIT DGH MADE W/ WHOLE GRN/51-HANDI-SPLIT	<b>Serving Size:</b> 1 BISCUIT (67 G) <b>Case Count:</b> 182/2.6 OZ <b>Servings per Case:</b> 182 <b>Case Weight:</b> 31.319 lb <b>Case Cube:</b> 1.0448 ft3 <b>Shelflife:</b> 210 Days										
<b>Product Code:</b> 13457											
<b>Grain/Bread Serving Based on GRAIN Content</b>	<b>Grain/Bread Serving Based on Exhibit A</b>										
<b>Grain/Bread Serving Credits:</b> <b>2.0 OZ EQ GRAINS</b>	<b>Grain/Bread Serving Credits:</b> <b>2.25 OZ EQ GRAINS</b>										
<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)										
<table border="0"> <tr><td>Whole grain:</td><td>17.62 g</td></tr> <tr><td>Enriched Flour:</td><td>14.38 g</td></tr> <tr><td>non credit grains:</td><td>0.32 g</td></tr> </table>	Whole grain:	17.62 g	Enriched Flour:	14.38 g	non credit grains:	0.32 g	<table border="0"> <tr><td>Group B 1 oz eq = 28 gm or 1.0 oz</td><td>½ oz eq = 14gm or 0.50 oz</td></tr> <tr><td>¾ oz eq = 21 gm or 0.75 oz</td><td>¼ oz eq = 7 gm or 0.25 oz</td></tr> </table>	Group B 1 oz eq = 28 gm or 1.0 oz	½ oz eq = 14gm or 0.50 oz	¾ oz eq = 21 gm or 0.75 oz	¼ oz eq = 7 gm or 0.25 oz
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<b>Frozen Dough Weight: 2.6 oz (73.71 g)</b> <b>Baked Weight: 2.36 oz (67.01 g)</b>											

<b>Calories:</b> 210	<b>Sodium:</b> 550 MG	<b>Vitamin D:</b> 0 UG
<b>Fat:</b> 9 G	<b>Carbohydrates:</b> 28 G	<b>Potassium:</b> 450 MG
<b>Saturated Fat:</b> 6 G	<b>Dietary Fiber:</b> 3 G	<b>Calcium:</b> 40 MG
<b>Trans Fat:</b> 0 G	<b>Sugar:</b> 2 G	<b>Iron:</b> 1.5 MG
<b>Cholesterol:</b> 0 MG	<b>Added Sugars:</b> 1 G	<b>Protein:</b> 5 G

**Ingredient Statement:**

WATER, WHOLE WHEAT FLOUR, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), PALM OIL, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), MALTODEXTRIN, BUTTERMILK SOLIDS, CONTAINS LESS THAN 2% OF THE FOLLOWING: NONFAT DRY MILK, SUGAR, POTASSIUM CHLORIDE, MODIFIED CORN STARCH, SOYBEAN OIL, ARTIFICIAL FLAVOR, SALT, SOY LECITHIN.\* (\*4\*0361/007/000)  
CONTAINS: MILK, SOY, WHEAT

MAY CONTAIN EGGS

CONTAINS A BIOENGINEERED FOOD INGREDIENT

\*Case label to be updated to match listing

**Product Specification:**

A 2.6 oz biscuit dough made with whole wheat flour, ready to bake and serve. Each biscuit dough contributes 2.0 oz equivalent grain servings as determined by the grams of whole wheat and enriched wheat flour or 2.25 oz equivalent grain servings based on the baked weight. Contains 32.0 g of whole wheat flour and enriched wheat flour as its primary ingredient. Bulk packed 182 biscuit doughs per case. Rich's® PC#13457.

<b>Complies with Buy American Act:</b> YES	<b>Meets Smart Snacks in Schools Requirements:</b> NO	<b>Component Item:</b>
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**Handling Instructions:**

HANDLING INSTRUCTIONS:

- KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE.
- 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
- BAKE UNTIL GOLDEN BROWN.  
CONVENTIONAL OVEN: 375 F - 22 TO 26 MINUTES.  
CONVECTION OVEN: 350 F - 18 TO 22 MINUTES FOR INDIVIDUAL PANNED AND 22TO 26 MINUTES FOR CLUSTERED.  
BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.

I certify that the above product information is accurate.

Signature/Title Tracey Michel, Senior Regulatory Specialist  
Compliance & Regulatory Affairs  
716-878-8419 tmichel@rich.com

5/31/2023  
Issue Date

**Case code example:**

**16005345 22:42 USE BY 05/MAY/16**

- ✓ Manufacturing site code- 1st 4 numbers
- ✓ Calendar Year- 5th number
- ✓ Julian code- last 3 numbers in first set
- ✓ Time of manufacturing code (Military Time)
- ✓ Use By Date.