



## BID SPECIFICATION

<b>Product Name:</b> RTO (Refrigerator to Oven) MADE WITH WHOLE GRAIN DINNER ROLL DOUGH	<b>Serving Size:</b> 1 ROLL
<b>Product Code:</b> 05295	<b>Case Count:</b> 180
	<b>Case Weight:</b> 24.743 lb
	<b>Case Cube (ft):</b> 0.7671

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 Baked Weight
<b>Grain/Bread Serving</b> <b>Food Based Menu Credits:</b> 1.5 OZ EQ GRAINS (Based on 16 grams Flour Content = 1 oz. eq)	<b>Grain/Bread Serving</b> <b>Food Based Serving Credits:</b> 1.75 OZ EQ GRAINS (Based on Baked Weight)
<b>Reference used to determine bread servings:</b> <b>Whole Grains:</b> 17.8 g <b>Enriched Flours:</b> 7.6 g <b>Non credit grains:</b> 2.66 g	<b>Reference used to determine bread servings:</b> *USDA - SP 30 2012 - Exhibit A Chart (issued April 26, 2012)
<b>Frozen Dough Weight:</b> 2.1 oz (59.5 g) <b>Baked Weight:</b> 1.8 oz (51.3 g)	<b>Group B</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

<b>Calories:</b> 140	<b>Sodium:</b> 190 mg	<b>Vitamin A:</b> 0.30 IU
<b>Fat:</b> 2.5 g	<b>Carbohydrates:</b> 24 g	<b>Vitamin C:</b> 5.09 mg
<b>Saturated Fat:</b> 0.5 g	<b>Dietary Fiber:</b> 4.81 g	<b>Calcium:</b> 14.74 mg
<b>Trans Fat:</b> 0 g	<b>Sugar:</b> 4 g	<b>Iron:</b> 0.99 mg
<b>Cholesterol:</b> 0 mg	<b>Protein:</b> 6 g	

**Ingredient Statement:**

WHOLE WHEAT FLOUR, WATER, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), CRUSHED WHEAT, YEAST, WHEAT GLUTEN, SUGAR, OAT FIBER, SOYBEAN AND CANOLA OILS, CONTAINS LESS THAN 2% OF THE FOLLOWING: NATURAL FLAVOR (CONTAINS WHEAT INGREDIENTS), SALT, HONEY, DATEM, SODIUM STEAROYL LACTYLATE, MONOGLYCERIDES, ACESULFAME POTASSIUM, ENZYME, ASCORBIC ACID. (1600-05)  
 CONTAINS: WHEAT  
 MAY CONTAIN MILK, SOY, EGG AND SESAME.

**Child Nutrition Product Statement:**

A 2.1 oz yeast roll dough. Each roll contributes 1.5 OZ EQ grain servings as determined by the grams of whole wheat flour, enriched wheat flour and crushed wheat or 1.75 OZ EQ grain servings as determined by baked weight. Contains 7.6 g of enriched wheat flour and 17.8 g of whole wheat flour and crushed wheat.

**Bid Specification Description:**

A 2.1 oz RTO Made With Whole Grain Dinner Roll Dough, ready to thaw, bake and serve. Each roll contains 25.4 g of whole wheat flour, enriched wheat flour and crushed wheat. Bulk packed 180 roll doughs per poly lined case. Rich's® PC# 05295.

I certify that the above product information is accurate.

Signature/Title \_\_\_\_\_  
 Jude'th Crisafulli, Regulatory Specialist  
 Compliance & Regulatory Affairs  
 6/17/2014  
 Issue Date \_\_\_\_\_

**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: RTO MADE WITH WHOLE GRAIN DINNER ROLL DOUGH Code No.: 05295  
 Manufacturer: Rich Products Serving Size 1 Roll -51 gms baked /180 pc/case  
 (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:** 2.66g  
 (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-creditible 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 <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Whole wheat flour	12.68	16	.7925
Enriched flour	7.61	16	.4756
Crushed wheat	5.07	16	.3168
<b>Total Creditable Amount<sup>3</sup></b>			<b>1.5849</b>
			<b>1.50</b>

\* Creditable grains are whole-grain meal/flour and enriched meal/flour.  
<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.  
<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.  
<sup>3</sup> 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: 51g (1.8oz)  
 Total contribution of product (per portion) 1.50 oz equivalent

I certify that the above information is true and correct and that a 1.8 ounce portion of this product (ready for serving) provides 1.50 oz equivalent Grains. I further certify that non-creditible 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-creditible grains may not credit towards the grain requirements for school meals.

*Jude'th Crisafulli*

\_\_\_\_\_  
Signature

Jude'th Crisafulli  
\_\_\_\_\_  
Printed Name

Regulatory Specialist

\_\_\_\_\_  
Title

6/17/14  
\_\_\_\_\_  
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: RTO MADE WITH WHOLE GRAIN DINNER ROLL DOUGH Code No.: 05295  
 Manufacturer: Rich Products Serving Size 1 Roll -51 gms baked /180 pc/case  
 (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:** 2.66g  
 (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 A	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount <sup>1</sup> A ÷ B
Roll	51 grams	28 grams	1.82
<b>A. Total Creditable Amount<sup>2</sup></b>			<b>1.75</b>

<sup>1</sup>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 51 g  
 Total contribution of product (per portion) 1.75 oz equivalent

I further certify that the above information is true and correct and that a 1.80 ounce portion of this product (ready for serving) provides 1.75 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

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 Title

6/17/14 716-878-8464  
 Date Phone Number