



Product Code: 14006

16" WHOLE GRAIN RICH PARBAKED PIZZA CRUST

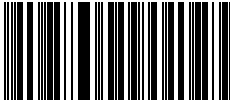
Wholesome, Whole Grain Rich 16" Round Pizza Crust in a parbaked, freezer-to-oven format. Ready in minutes, with no thawing or proofing. Consistent size, texture, quality and taste with minimal handling.

SPECIFICATIONS & STORAGE

GTIN:	00076598140060
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Case Count:	18
Master Pack:	CASE
Net Case Weight:	19.125 LB
Gross Case Weight:	21.316 LB
Case Cube:	1.505
Pallet Pattern:	6 Ti x 9 Hi (54 Cases/Pallet)
Serving Size:	1/8 PIZZA CRUST (60 G)
Shelf Life from Manufacture:	365 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	17 OZ
Case Dimensions:	17.0 IN L x 17.0 IN W x 9.0 IN H



CASE GTIN



00076598140060

PRODUCT INGREDIENTS

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.

ALLERGENS

CONTAINS: WHEAT MAY CONTAIN MILK AND SOY DERIVED FROM BIOENGINEERING

TIPS & HANDLING

1. Keep product frozen at 0°F 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 for your operation: o Impinger/Conveyor Oven: 500 °F for 3 - 5 minutes o Convection Oven: 375 °F for 6 - 9 minutes o Deck Oven: 500 °F for 7 - 10 minutes 4. After baking, allow pizza to set for 3-4 minutes before cutting

Nutrition Facts

8 Servings Per Container

Serving Size 1/8 PIZZA CRUST (60 g)

Amount Per Serving

Calories

160

		% Daily Value*
Total Fat	3.5g	5%
Saturated Fat	0.5g	3%
<i>Trans</i> Fat	0g	
Cholesterol	0mg	0%
Sodium	270mg	12%
Total Carbohydrate	26g	10%
Dietary Fiber	2g	9%
Total Sugars	2g	
Includes 1g Added Sugars		3%
Protein	5g	9%
Vitamin D	0mcg	0%
Calcium	10mg	0%
Iron	1.5mg	8%
Potassium	90mg	2%
Thiamin		15%
Riboflavin		8%
Folate		6%

* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

100g Nutrition Facts

Calories	259.821
Calories From Fat	53.467
Calories From Saturated Fat	8.706
Protein	7.722 G
Carbohydrates	43.983 G
Sugars	2.703 G
Added Sugars	2.24 G
Sugar Alcohol	0 G
Water	40.877 G
Fat	5.941 G
Saturates	0.967 G
Trans Fat	0.071 G
Cholesterol	0 MG
Fiber	3.963 G
Minerals	
Ash	1.477 G
Calcium	16.83 MG
Iron	2.454 MG
Sodium	440.473 MG
Thiamin	0.343 MG
Riboflavin	0.167 MG
Niacin	3.037 MG
Potassium	157.114 MG
Vitamin A	2.65 IU
Vitamin C	0 MG
Vitamin D	0 MCG
Folic Acid	37.096 MCG



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

Product Formulation Statement for Documenting Grains in Child Nutrition Programs

(Crediting Standards Based on Grams of Creditable Grains (ounce equivalents))

Child Nutrition (CN) Program Operators 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. CN Program Operators have the option to choose the crediting method that best fits their specific needs for menu planning.

Product Name: RICHS 16" PIZZA CRUST Code No.: 14006

Manufacturer: Rich Products Serving Size: 1/8 PIZZA CRUST (60 G)

(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No

II. Does the product contain non-creditable grains: Yes No How many grams: 1.31 g

III. (Products with more than 0.24 ounce (oz.) equivalent (eq.) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains may not credit towards the grain requirements for school meals.)

IV. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the FBG to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16g creditable grain per oz. eq.; Group H uses the standard of 28g 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	GRAM STANDARD OF CREDITABLE GRAIN PER OZ. EQUIVALENT (16g or 28g) ²	CREDITABLE AMOUNT
	A	B	A ÷ B
Whole Wheat Flour	17.74 g	16 g	1.11
Enriched Wheat Flour	16.00 g	16 g	1.0
Total			2.11
Total Creditable Amount³			2.0

* Creditable grains vary by CN Program. See the FBG for specific Program requirements.

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

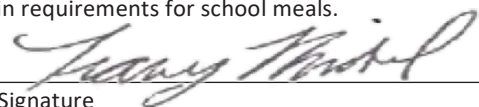
²Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total 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 (2.13 oz)

Total contribution of product (per portion) 2.0 oz. eq.

I certify that the above information is true and correct and that a 2.13 ounce portion of this product (ready for serving) provides 2.0 oz. eq. grains. I further certify that non-creditable grains **are not** above 0.24 oz. eq. per portion. Products with more than 0.24 oz. eq. or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains may not credit towards the grain requirements for school meals.



Signature

Tracey Michel

Printed Name

Senior Regulatory Specialist

Title

1/30/2024

Date

716-878-8419

Phone Number



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Product Formulation Statement for Documenting Grains in Child Nutrition Programs

(Crediting Standards Based on Exhibit A Weights per Ounce Equivalent)

Child Nutrition (CN) Program Operators 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. CN Program Operators have the option to choose the crediting method that best fits their specific needs for menu planning.

Product Name: WHOLE GRAIN RICH 16" PIZZA CRUST Code No.: 14006
 Manufacturer: Rich Products Serving Size: 1/8 PIZZA CRUST (60 G)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No

II. Does the product contain non-creditable grains: Yes No **How many grams:** 1.31 G
(Products with more than 0.24 ounce (oz.) equivalent (eq.) or 3.99 grams (g) for Groups A-G and 6.99g for Groups H and I of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the FBG to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(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 16g creditable grain per oz. eq.; Group H uses the standard of 28g 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 OZ. EQUIVALENT AS LISTED IN THE FBG	CREDITABLE AMOUNT
	A	B	A ÷ B
Pizza Crust	60.24 g	28 g	2.15
Total Creditable Amount¹			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 (2.13 oz)

Total contribution of product (per portion) 2.0 oz. eq.

I further certify that the above information is true and correct and that a 2.13 ounce portion of this product (ready for serving) provides 2.0 oz. eq. grains. I further certify that non-creditable grains **are not** above 0.24 oz. eq. per portion. Products with more than 0.24 oz. eq. or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains may not credit towards the grain requirements for school meals.



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