



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

BID SPECIFICATION

Product Name: 16" RAISED EDGE PAR-BAKED PIZZA CRUST	Serving Size: 1/12 PIZZA CRUST (53g)
Product Code: 19465	Case Count: 10/22.5 oz Case Weight: 15.703 lb Case Cube: 1.5045 ft ³ Shelflife: 365 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 GRAIN ALTERNATES (Based on 16 grams Flour Content)	Grain/Bread Serving Food Based Serving Credits: 1.75 GRAIN ALTERNATES (Based on Baked Weight)
Reference used to determine bread servings: Grams of flour 32.51	Reference used to determine bread servings: *USDA SP 30 2012- Ehibit A Chart (issued April 26, 2012)
Baked Weight: 1.87 oz (53 g) 1/12 Pizza Crust	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

Nutritionals per 1/2 Naan

Calories: 130	Sodium: 260 mg	Vitamin A: 0.00 IU
Fat: 1.0 g	Carbohydrates: 26 g	Vitamin C: 0.00 mg
Saturated Fat: 0 g	Dietary Fiber: 1.0 g	Calcium: 5.56 mg
Trans Fat: 0 g	Sugar: 2 g	Iron: 1.45 mg
Cholesterol: 0 mg	Protein: 4 g	

Ingredient Statement:

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, SUGAR, SOYBEAN OIL, SALT, GUAR GUM. (400000003321/004/000)
CONTAINS: WHEAT
MAY CONTAIN MILK, SOY AND SESAME

Product Specification:

A 22.5 oz Pizza Crust. Each 1/22 Pizza Crust contributes 2.0 grain alternate servings as determined by the grams of enriched wheat flour and 1.75 grain alternate servings as determined by the baked weight. Ready to thaw, bake and serve, each 1/12 Pizza Crust contains 32.51g of enriched wheat flour as its primary ingredient. Bulk packed 10 Crusts per poly lined case. Rich's® PC# 19465.

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

Handling Instructions:

1. Remove desired number of units from case and then reseal case. 2. Place crusts on pan.*
 3. Top as desired. 4. Bake until crust is brown and cheese is golden.
Convection oven: 375°F (190°C), 6 - 9 minutes. Deck oven: 500°F (260°C), 7 - 10 minutes. Conveyor oven: 500°F (260°C), 3 1/2 - 4 1/2 minutes.
- *Product may be placed on pan, covered with plastic and held for up to 7 days refrigerated

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.

Judith N. Crisafulli

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04/06/2018	
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