



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



BID SPECIFICATION

Product Name: WHOLE GRAIN RICH 2 OZ EQ OVEN FIRED FLATBREAD	Serving Size: 1 Flatbread
Product Code: 14010	Case Count: 192/2.2 oz
	Case Weight: 28.132 lb
	Case Cube: 1.9200 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 OZ EQ	Grain/Bread Serving Food Based Serving Credits: 2.0 OZ EQ
(Based on 16 grams Flour Content = 1 oz. eq)	(based on Exhibit A)
Reference used to determine bread servings: Whole Grains: 16.31 gms Enriched flour: 15.73 gms Non crediting grains: .005 gms	Reference used to determine bread servings *USDA SP 30 2012- Exhibit A Chart (issued April 26, 2012)
1 Baked flatbread: 2.0 oz (56.7 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: 330 mg	Vitamin A: 0.22 IU
Fat: 5 g	Carbohydrates: 28 g	Vitamin C: 0.06 mg
Saturated Fat: 1 g	Dietary Fiber: 3.0 g	Calcium: 34.22 mg
Trans Fat: 0g	Sugar: 2.0 g	Iron: 1.76 mg
Cholesterol: 0 mg	Protein: 6.0 g	

Ingredient Statement:

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), WATER, SOYBEAN OIL, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, NONFAT DRY MILK, WHEAT GLUTEN, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), SODIUM STEAROYL LACTYLATE, GUAR GUM.(400000003142/007/000)
CONTAINS: MILK, WHEAT
MAY CONTAIN SOY

Product Specification:

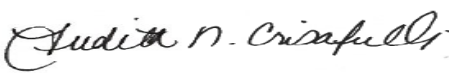
A 2.0 oz whole grain rich extra thin oven fired flat, ready to thaw, microwave if desired and serve. Each flat contains 32.04 g of whole wheat flour and enriched flour. Packed 192 flats per poly lined case. Rich's® PC# 14010. ****Complies with Buy American Act**

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 product frozen at 0°F or below until ready to use
 - Defrost and store thawed flatbread at room temperature
- Notes:
- To prevent drying, flatbread must be completely covered with plastic when stored in the freezer, refrigerator or at room temperature
 - Thawing in refrigerator or near sources of heat causes moisture loss
 - Thawed flatbread may be held at ambient temperature up to five (5) days
- Warm flatbreads prior to folding for easier handling
- Note:
- Cold, dry or toasted flatbread will crack when folded
 - To properly fold/roll flatbread, locate the grill marks which represent the grain. Fold/roll the flatbread against the grain
 - For sandwich applications with a more authentic artisan appearance, expose the oven fired bubbles when folding the flatbread around ingredients

I certify that the above product information is accurate.


Signature/Title: Jude'th Crisafulli, Regulatory Specialist
Compliance & Regulatory Affairs
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04/26/2018
Issue Date: Shirley Brown, Director Product Training
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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.