



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



BID SPECIFICATION

Product Name: 6" WHOLE GRAIN RICH ROUND FLATBREAD	Serving Size: 1 Flatbread
Product Code: 15191	Case Count: 144/ 2.0 oz
	Case Weight: 19.790 lb
	Case Cube: 1.2085 ft3
	Shelflife: 270 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
<i>(Based on 16 grams Flour Content = 1 oz. eq.)</i>		<i>(based on Exhibit A)</i>	
Reference used to determine grain servings:	Whole grain: 18.12 gms	Reference used to determine bread servings	*USDA SP 30 2012- Ehibit A Chart (issued April 26, 2012)
Flour content 16 g=1 oz eq	Enriched Flour: 17.42 gms		
	non credit grains: 0 gms		
Flat Weight per serving:	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: 160	Sodium: 150 mg	Vitamin A: .00 IU
Fat: 4 g	Carbohydrates: 27 g	Vitamin C: .00 mg
Saturated Fat: .5 g	Dietary Fiber: 3.0 g	Calcium: 46.04 mg
Trans Fat: 0 g	Sugar: 2 g	Iron: .80 mg
Cholesterol: 0 mg	Protein: 5 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, SUGAR, SALT, TO PRESERVE FRESHNESS (CALCIUM PROPIONATE).(400000015898/001/000)

CONTAINS: WHEAT
MAY CONTAIN MILK AND SOY

Product Specification:

A Fully baked flatbread. Layer packed 144 flatbreads per case. Each flatbread contributes a 2.0 oz eq grain serving as determined by the total flour content of 35.54 grams whole grains based on 16 grams = 1 oz eq serving.

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

KEEP FROZEN	<u>Handling Instructions</u>
Handling Instructions:	
1. KEEP PRODUCT FROZEN AT 0°F OR BELOW UNTIL READY TO USE	
2. 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 THREE (3) DAYS	
3. WARM FLATBREADS PRIOR TO FOLDING FOR EASIER HANDLING	
NOTE:	
COLD, DRY OR TOASTED FLATBREAD WILL CRACK WHEN FOLDED	
4. TO PROPERLY FOLD/ROLL FLATBREAD, LOCATE THE GRILL MARKS WHICH REPRESENT THE GRAIN. FOLD/ROLL THE FLATBREAD AGAINST THE GRAIN	
5. 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 Tracey Michel, Regulatory Specialist
Compliance & Regulatory Affairs
10/17/2018 716-878-8419 tmichel@rich.com
Issue Date Shirley Brown, Director Product Training
559-227-9265 sbrown@rich.com

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.