



Product Code: 13940

# WHOLE GRAIN RICH CINNAMON SWIRL DOUGH 2 OZ EQ

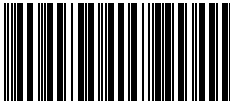
A moist, fluffy, WGR sweet dough filled with delicious cinnamon paste. Proof and Bake.



## SPECIFICATIONS & STORAGE

GTIN:	00049800139404
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Case Count:	140
Master Pack:	CASE
Net Case Weight:	22.75 LB
Gross Case Weight:	23.978 LB
Case Cube:	0.860
Pallet Pattern:	10 Ti x 8 Hi (80 Cases/Pallet)
Serving Size:	1 CINNAMON ROLLS (68 G)
Shelf Life from Manufacture:	180 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:	2.6 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 8.12 IN H

## CASE GTIN



00049800139404

## PRODUCT INGREDIENTS

WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), SUGAR, YEAST, MALTODEXTRIN, CONTAINS LESS THAN 2% OF THE FOLLOWING: MODIFIED CORN STARCH, EGGS, CINNAMON, CITRUS FIBER, SALT, MOLASSES, DISTILLED MONOGLYCERIDES, POTASSIUM CHLORIDE, DATEM, SODIUM STEAROYL LACTYLATE, COLORED WITH (CARAMEL COLOR, BETA CAROTENE), MODIFIED TAPIOCA STARCH, PECTIN, ARTIFICIAL FLAVOR, ASCORBIC ACID, ENZYMES.

## ALLERGENS

CONTAINS: EGGS, WHEAT MAY CONTAIN MILK AND SOY DERIVED FROM BIOENGINEERING

## TIPS & HANDLING

1. KEEP DOUGH FROZEN AT 0°F OR BELOW UNTIL READY TO USE. 2. REMOVE FROZEN DOUGH PIECES AND PLACE ON GREASED OR PARCHMENT LINED PANS. PANNING CHART - SIZE

INDIVIDUAL CLUSTERED CLUSTERED FULL SHEET PAN FULL SHEET PAN HALF HOTEL PAN (12" X 10" X 2")

----- 2.5 OZ. 3 X 5 5 X 6 3 X 3 3. TO PREVENT PRODUCT FROM DRYING OUT, COVER EACH PAN WITH OILED PLASTIC WRAP OR COVER ENTIRE PAN RACK WITH A RACK COVER. 4. PLACE COVERED PRODUCT IN A RETARDER OR REFRIGERATOR AT 36°F - 40°F AND THAW OVERNIGHT OR PRODUCT MAY BE THAWED COVERED AT ROOM TEMPERATURE FOR 45 - 120 MINUTES DEPENDING OF SIZE OF DOUGH PIECE. 5. PLACE IN PROOFER SET AT 90°F - 110°F WITH 85% RELATIVE HUMIDITY FOR APPROXIMATELY 40-60 MINUTES OR UNTIL PROOFED. IF PROOF BOX IS NOT AVAILABLE, LEAVE DOUGH COVERED AND PROOF IN WARM SPOT IN THE KITCHEN. PROOFING IS COMPLETE WHEN THE INDENTATION FROM A FLOURED FINGER, PRESSED LIGHTLY INTO THE DOUGH, REMAINS. IF INDENTATION BOUNCES BACK, FURTHER PROOFING IS REQUIRED. 6. BAKE IN A PREHEATED OVEN 325°F - CONVECTION OR RACK OVENS, 350°F - DECK OVEN) UNTIL PRODUCT IS GOLDEN BROWN ON TOP, SIDES AND BOTTOM. BAKING TIMES WILL VARY ACCORDING TO SIZE OF ROLLS, TYPE OF OVEN AND FAN SPEED (IF APPLICABLE). APPROXIMATE BAKING TIMES: ----- SIZE BAKING TIME (MINUTES) -----

----- 2.5 OUNCE ROLLS CLUSTERED 14 TO 20 2.5 OUNCE ROLLS INDIVIDUAL 12 TO 15 7. REMOVE FROM OVEN AND BRUSH WITH RICH'S GLAZE 'N SHINE (RICH'S® #21784). 8. COOL AND ICE WITH APPROPRIATE ICINGS (RICH'S CRÈME CHEESE ICING (RICH'S® #20036) OR WARM HEAT 'N ICE™ (RICH'S® #21952)). 9. HOLD BAKED ROLLS COVERED AT ROOM TEMPERATURE.

# Nutrition Facts

1 Servings Per Container  
Serving Size 1 CINNAMON ROLLS (68 g)

Amount Per Serving  
**Calories** **170**

	% Daily Value*
<b>Total Fat</b> 1g	<b>2%</b>
Saturated Fat 0.5g	<b>3%</b>
Trans Fat 0g	
<b>Cholesterol</b> 5mg	<b>1%</b>
<b>Sodium</b> 135mg	<b>6%</b>
<b>Total Carbohydrate</b> 36g	<b>13%</b>
Dietary Fiber 3g	<b>11%</b>
Total Sugars 10g	
Includes 10g Added Sugars	<b>20%</b>
<b>Protein</b> 5g	<b>9%</b>
Vitamin D 0.1mcg	0%
Calcium 20mg	2%
Iron 1.5mg	8%
Potassium 190mg	4%
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	<b>236</b>
Calories From Fat	<b>14.723</b>
Calories From Saturated Fat	<b>6.468</b>
<b>Protein</b>	<b>6.371 G</b>
<b>Carbohydrates</b>	<b>49.481 G</b>
Sugars	<b>13.704 G</b>
Added Sugars	<b>13.372 G</b>
Sugar Alcohol	<b>0 G</b>
<b>Water</b>	<b>41.191 G</b>
<b>Fat</b>	<b>1.636 G</b>
Saturates	<b>0.719 G</b>
Trans Fat	<b>0.005 G</b>
<b>Cholesterol</b>	<b>4.895 MG</b>
<b>Fiber</b>	<b>4.18 G</b>
<b>Minerals</b>	
Ash	<b>1.322 G</b>
Calcium	<b>33.638 MG</b>
Iron	<b>2.07 MG</b>
Sodium	<b>184.921 MG</b>
Thiamin	<b>0.275 MG</b>
Riboflavin	<b>0.137 MG</b>
Niacin	<b>2.377 MG</b>
Potassium	<b>258.968 MG</b>
Vitamin A	<b>508.088 IU</b>
Vitamin C	<b>0.598 MG</b>
Vitamin D	<b>0.126 MCG</b>
Folic Acid	<b>32.746 MCG</b>



**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: 2 OZ EQ WGR CINNAMON SWIRL DOUGH Code No.: 1 3 9 4 0  
 Manufacturer: Rich Products Serving Size 1 Cinnamon Roll baked-68.2g/ 140 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:** .86g  
 (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.)

**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: D

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ B
Whole wheat flour	16.45	16	1.028
Enriched flour	15.62	16	.976
			2.004
<b>Total Creditable Amount<sup>3</sup></b>			<b>2.0</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: 68.2 g (2.4 oz)  
 Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a 2.4 ounce portion of this product (ready for serving) provides 2.0 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

Regulatory Specialist  
 Title  
12/09/19 716-878-8464  
 Date 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: 2 OZ EQ WGR CINNAMON SWIRL DOUGH Code No.: 13940  
 Manufacturer: Rich Products Serving Size 1 Cinnamon Roll baked-68.2g/ 120 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:** .86g  
*(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: D

Description of Product per Food Buying Guide	Portion Size of Product as Purchased <b>A</b>	Weight of one ounce equivalent as listed in SP 30-2012 <b>B</b>	Creditable Amount <sup>1</sup> <b>A ÷ B</b>
Cinnamon Roll	68.2 grams	55 grams	1.24
<b>A. Total Creditable Amount<sup>2</sup></b>			<b>1.0</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 68.2 g  
 Total contribution of product (per portion) 1.0 oz equivalent

I further certify that the above information is true and correct and that a 2.4 ounce portion of this product (ready for serving) provides 1.0 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

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 Title

12/09/19 716-878-8464  
 Date Phone Number