Breads Products: Franz & Rich's

Bread, Sliced Whole Wheat- Franz

Roll, Bolillo Wheat- Rich's

Roll, Kaiser Wheat- Rich's

Roll, Hoagie Whole Wheat- Franz

Roll, Dinner Whole Wheat- Franz

Bun, Hamburger Multi Grain- Franz

Bun, Hot Dog Whole Wheat- Franz

Bread, Sliced WW
Ing#902589

the good bread

MADE WITH WHOLE GRAIN

100% WHOLE WHEAT

1st Choice

Protein 3 grams

Nutrition Facts

Serving Size 1 Slice (32g)
Servings Per Container 21
Calories 80
Calories from Fat 10

Amount/Serving	%DV*	Amount/Serving	%DV*
Total Fat 1g	2%	**Sodium** 150mg	6%
Saturated Fat 0g	0%	**Total Carbohydrate** 15g	5%
Trans Fat 0g		Dietary Fiber 2g	8%
Polyunsaturated Fat 0g		Sugars 1g	
Monounsaturated Fat 0g		**Protein** 3g	
Cholesterol 0mg	0%		

Vitamin A 0% • Vitamin C 0% • Calcium 2% • Iron 4%
Thiamin 8% • Riboflavin 4% • Niacin 6% • Folate 2%

*Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Nutrients		
Calories:	2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: WHOLE WHEAT FLOUR, WATER, YEAST, HIGH FRUCTOSE CORN SYRUP, VITAL WHEAT GLUTEN, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: WHEAT BRAN, MOLASSES, SALT, VEGETABLE OIL (CANOLA AND/OR SOY), YEAST NUTRIENT (AMMONIUM SULPHATE), DOUGH CONDITIONERS (MONO-DIGLYCERIDES, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, AZODICARBONAMIDE, MONOCALCIUM PHOSPHATE), CALCIUM PROPIONATE (MOLD INHIBITOR), CALCIUM SULFATE, ENZYMES, NONFAT DRY MILK, SOY FLOUR.

...about this product, please contact Franz Customer Service P.O. Box ... Portland, OR 97223
...usabakery.com. Please include the name of the product, where you purchased it and the UPC code.

Wheat Bolillo
Ing #402731

WHEAT BOLILLO ROLL DOUGH
MASA DE BOLLO DE BOLILLO DE TRIGO 02432

HANDLING INSTRUCTIONS:
1. PANNING: PAN 4X4 ON LINED SHEET PAN.
2. RETARDING/THAWING: (35°-38°F) 12-18 HOURS ON A COVERED RACK.
3. PREPARATION (OPTIONAL): DIP BOTTOM OF ROLLS IN CORNMEAL OR DUST SHEET PAN WITH CORNMEAL.
4. PROOFING: (95°F, 85% RELATIVE HUMIDITY) 40-50 MINUTES TO TEMPLATE # 20 (2 1/2" X 1 7/8").
5. SCORING (OPTIONAL): ONE STRAIGHT VERTICAL CUT DOWN THE CENTER, 1/2" DEEP.
6. BAKING: RACK OVEN: 375°F 13-16 MINUTES WITH 20 SECONDS STEAM.
   DECK OVEN: 400°F, 13-16 MINUTES.
   CONVECTION OVEN: 325°F 13-16 MINUTES.

INSTRUCCIONES DE MANEJO:
1. COLOCACIÓN DE LA MASA: COLOQUE 4X4 EN MOLDE PLANO FORRADO.
2. RETARDADO/DESCONGELADO: (35°-38°F) 12-18 HORAS EN UNA REJILLA CUBIERTA.
3. PREPARACIÓN (OPCIONAL): SUMERJA LAS PARTES INFERIORES DE LOS BOLILLOS EN HARINA DE MAÍZ O ESPOLVOREE EL MOLDE PLANO CON HARINA DE MAÍZ.
4. LEUDADO: (95°F, 85% HUMEDAD RELATIVE) 40-50 MINUTOS A PLANTILLA #20 (2 1/2" X 1 7/8").
5. CORTE: (OPCIONAL): UN CORTE RECTO VERTICAL EN EL CENTRO DE 1/2" DE PROFUNDIDAD.
6. HORNEADO: HORNO DE PARRILLA: 375°F 13-16 MINUTOS CON 20 SEGUNDOS DE VAPOR.
   HORNO DE CUBIERTA: 400°F, 13-16 MINUTOS.
   HORNO DE CONVECCIÓN: 325°F 13-16 MINUTOS.

INGREDIENTS: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, WHOLE WHEAT FLOUR, YEAST, HIGH FRUCTOSE CORN SYRUP, CRUSHED WHEAT, CONTAINS LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, SALT, SODIUM STEAROYL LACTYLATE, DATEM, ASCORBIC ACID, ENZYME.

CONTAINS: WHEAT.

MAY CONTAIN MILK, SOY, EGG AND SESAME.

INGREDIENTES: HARINA DE TRIGO SIN BLANQUEAR ENRIQUECIDO (HARINA DE TRIGO, HARINA DE CEBADA MALTADA, NIACINA, HIERRO COMO SULFATO FERROSO, MONONITRATO DE TIAMINA, ENZIMA, RIBOFLAVINA, ACIDO FOLICO), AGUA, HARINA DE TRIGO ENTERA, LEVADURA, JARABE DE MAIZ DE ALTA FRUCTOSA, TRIGO APLASTADO, CONTIENE MENOS DEL 2% DE LO SIGUIENTE: ACEITE DE SOYA, SAL, ESTEARIL LACTILATO DE SODIO, ESTERES DIACETIL TARTARICO DE LOS MONO Y DIGLICERIDOS, ACIDO ASCORBICO, ENZIMA.

1600-3166-03

CONTIENE: TRIGO.

PUEDE CONTENER LECHE, SOYA, HUEVO Y SESAMO.

C.T.LIC.
RMC 012263

PAREVE

For product questions call USA: 1-800-356-7094 Canada: 1-800-263-8174 or visit us at www.rich.com. So that we can better serve you, please provide the product code and production date code.

PRODUCT OF U.S.A. / PRODUCTO DE LOS E.E.U.U. www.richs.com
RICH PRODUCTS CORPORATION, BUFFALO, NY 14213 U.S.A.

NET CASE WT. / PESO NETO DE CAJA: 31 LB 8 OZ (14.2 KG)
APPROX. UNIT NET WT. / PESO NETO DE UNIDAD APROXIMADA: 3 OZ (85 G)
APPROX. COUNT / CUENTA APROXIMADA: 168

0 00749800 02432 3

NUTRITIONAL FACT SHEET

ITEM:	PRODUCT CODE
WHEAT BOLILLO ROLL DOUGH	02432

Nutrition Facts

NUTRITION FACTS			
SERVING SIZE	1 ROLL (72 G)		
SERVINGS PER CONTAINER	1		
AMOUNT PER SERVING			
CALORIES	200	CALORIES FROM FAT	15
		% DAILY VALUE	*
TOTAL FAT	2G		3%
SATURATED FAT	.5G		3%
TRANS FAT	0G		
POLYUNSATURATED FAT	.5G		
MONOUNSATURATED FAT	0G		
CHOLESTEROL	0MG		0%
SODIUM	290MG		12%
POTASSIUM	60MG		
TOTAL CARBOHYDRATE	38G		13%
DIETARY FIBER	2G		10%
SUGARS	3G		
PROTEIN	7G		

VITAMIN A	0%	*	VITAMIN C	0%	
CALCIUM	0%	*	IRON	10%	
THIAMIN	20%	*	RIBOFLAVIN	8%	
NIACIN	10%	*	FOLATE	15%	

For the most up-to-date ingredient information, please check with your Rich's sale representative.

DATE: 11/16/2010

Wheat Kaiser
(Pg # 90021)

WHEAT KAISER ROLL DOUGH

03275

HANDLING INSTRUCTIONS:

1. PANNING: 18 6 X 3 OZ (85 G) ON PAPER LINED SHEET PAN OR
   BULK: 3 LB 6 OZ (1.6 KG) ON PAPER LINED SHEET PAN OR
   BAKING: 3 LB 6 OZ (1.6 KG) ON PAPER LINED SHEET PAN OR
2. RETARDING: DIRECT: OVERPROOF 2 HRS @ 75°F (24°C)
   OVERNIGHT: 3 HRS @ 75°F (24°C) 18 HOURS OR ROOM TEMPERATURE
3. TEMPERATURE: 78°F (26°C)
4. PROOFING: 85°F (29°C) RELATIVE HUMIDITY 75% 45 MINUTES TO TEMPLATE
   OR DOUBLE IN SIZE
5. BAKING:
   RACK OVEN: 375°F (190°C) STEAM 14 SECONDS 14-16 MINUTES
   DECK OVEN: 400°F (204°C) STEAM 30-35 SECONDS 14-16 MINUTES
   CONVECTION OVEN: 355°F (180°C) STEAM 14-16 MINUTES
6. OPEN DAMPER AT TWO POINT OF BAKING TIME

INGREDIENTS: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, VITAMIN MONONITRATE, ENZYME), WATER, WHOLE WHEAT FLOUR, YEAST, SHEBYTE, SOYBEAN OIL, CONTAINS LESS THAN 2% OF: HIGH FRUCTOSE CORN SYRUP, SODIUM STEAROYL LACTYLATE, RIBOFLAVIN, FOLIC ACID, ENZYME, ASCORBIC ACID, ENZYME, DATEM, CONTAINS WHEAT, EGGS

FOLLOWING ALLERGENS: SOY AND SESAME

MAY CONTAIN MILK

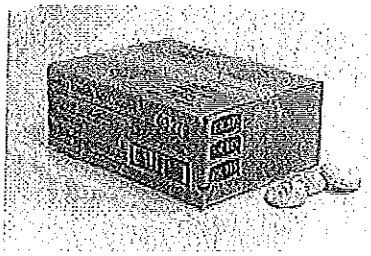
RMC 7216
CT LIC:
PAR EYE

PRODUCT OF U.S.A.
RICH PRODUCTS CORPORATION BUFFALO, NY 14213 U.S.A.
www.rich.com

NET CASE WT. APPROX UNIT WT. APPROX COUNT:
18 LB 9 OZ (8.42 KG) 2.75 OZ (77.9 G) 108

OPERATOR PRODUCT SPEC SHEET

03279 WHEAT KAISER ROLL DOUGH



PACKAGING

Product Code:	03279	**Units Per Case:**	108
Unit Weight:	2.75 OZ	**GTIN:**	00049800032798
UPC:		**Gross Case Weight:**	19.555 LB
Net Case Weight:	18.562 LB	**Case Dimensions:**	15.812 IN (L) x 11.562 IN (W) x 6.5 IN (H)
Pallet:	Tiers: 10 High: 11	**Kosher:**	KOF-K KOSHER SUPERVISION
Additional Info:	4.50" x 2.19"		

NUTRITION

Nutrition Facts

Serving Size : 1 ROLL (66 G)

Amount Per Serving
Calories 190 Calories From Fat 25

	Per Srv	% DV
Total Fat	3g	5%
Saturated Fat	.5g	3%
Trans Fat	0g	
Cholesterol	10mg	3%
Sodium	330mg	14%
Potassium	35mg	
Total Carbohydrates	35g	12%
Dietary Fiber	2g	8%
Sugar	3g	
Protein	6g	

Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	10%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily value may be higher or lower, depending on your calorie intake.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Fat 9 Carbohydrate 4 Protein 4

INGREDIENTS

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, WHOLE WHEAT FLOUR, YEAST, CRUSHED WHEAT, HIGH FRUCTOSE CORN SYRUP, EGGS, SOYBEAN OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: MOLASSES, SALT, SODIUM STEAROYL LACTYLATE, DATEM, ASCORBIC ACID, ENZYME. CONTAINS: WHEAT, EGGS MAY CONTAIN MILK, SOY AND SESAME

STORAGE

Shelf Life:

- Frozen : 150 days
- Refrigerated : 0 days
- Ambient : 3-5 days (after baked), sealed in a bag

TIPS & HANDLING

1. PANNING: BULK - 48 (6 X 8) ON PAPER LINED SHEET PAN. BAKING - 12 (3 X 4) ON PAPER LINED SHEET PAN OR DIRECTLY ON PERFORATED SHEET PAN FOR A CRISPIER CRUST. 2. RETARDING/THAWING: (35 - 38 F), 12 - 18 HOURS; OR (ROOM TEMPERATURE) ON COVERED RACK, 45 MINUTES. 3. TEMPER FLOORTIME: 20 MINUTES AT ROOM TEMPERATURE. 4. PROOFING: (95 F, 85% R.H.), 40 - 50 MINUTES TO TEMPLATE #15, OR DOUBLE IN SIZE. 5. BAKING: RACK OVEN: 375 F, 15 SECONDS STEAM, 14 - 16 MINUTES DECK OVEN: 400 F, IF AVAILABLE 30 - 45 SECONDS STEAM, 14 - 16 MINUTES CONVECTION OVEN: 325 - 350 F, 12 - 14 MINUTES * OPEN DAMPER AT MID POINT OF BAKING TIME.

Hamburger Bun, MC
Ingt 900096

UNITED STATES BAKERY

74218 4" MULTIGRAIN BUN

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN AND FOLIC ACID)

WATER
WHOLE WHEAT FLOUR
SUGAR
YEAST
VITAL WHEAT GLUTEN
OAT FLAKES

CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:
SALT
VEGETABLE OIL (CANOLA AND/OR SOY)
YEAST NUTRIENT (AMMONIUM SULPHATE)
DOUGH CONDITIONERS (MONO-DIGLYCERIDES, PROTEASE, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, AZODICARBONAMIDE)
CARAMEL COLOR
CALCIUM SULFATE
ENZYMES
CALCIUM PROPIONATE (MOLD INHIBITOR)

REVISED SEPT 2, 2010

74218 4" MULTIGRAIN BUN

Nutrition Facts

Serving Size 1 BUN (56g)
Servings Per Container 12

Amount Per Serving

Calories 140	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	**2%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol 0mg	**0%**
Sodium 250mg	**10%**
Total Carbohydrate 25g	**8%**
Dietary Fiber 1g	**4%**
Sugars 4g	
Protein 6g	

Vitamin A 0%	•	Vitamin C 0%
Calcium 2%	•	Iron 8%
Thiamin 20%	•	Riboflavin 10%
Niacin 10%	•	Folate 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

11/16/2010

Hoagy, ww
Ing # 904085

UNITED STATES BAKERY

70410 WHOLE WHEAT HOAGY

WHOLE WHEAT FLOUR

WATER
SUGAR
YEAST
VITAL WHEAT GLUTEN
VEGETABLE OIL (CANOLA AND/OR SOY)

CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:
SALT
YEAST NUTRIENT (AMMONIUM SULPHATE)
DOUGH CONDITIONERS (MONO-DIGLYCERIDES, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, MONOCALCIUM PHOSPHATE, AZODICARBONAMIDE)
CALCIUM SULFATE
ENZYMES
CALCIUM PROPIONATE (MOLD INHIBITOR)

REVISED SEPT 2, 2010

70410 WHOLE WHEAT HOAGY

Nutrition Facts

Serving Size 1 ROLL (85g)
Servings Per Container 6

Amount Per Serving

Calories 200	Calories from Fat 30
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 0.5g	
Cholesterol 0mg	0%
Sodium 390mg	16%
Total Carbohydrate 37g	12%
Dietary Fiber 6g	24%
Sugars 4g	
Protein 8g	

Vitamin A 0%	•	Vitamin C 0%
Calcium 6%	•	Iron 10%
Thiamin 20%	•	Riboflavin 8%
Niacin 15%	•	Folate 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

11/16/2010

Hot Bun, ww
Ing #902236

UNITED STATES BAKERY

70406 WHOLE WHEAT HOT DOG

WHOLE WHEAT FLOUR

WATER
SUGAR
YEAST
VITAL WHEAT GLUTEN
VEGETABLE OIL (CANOLA AND/OR SOY)

CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:
SALT
YEAST NUTRIENT (AMMONIUM SULPHATE)
DOUGH CONDITIONERS (MONO-DIGLYCERIDES, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, MONOCALCIUM PHOSPHATE, AZODICARBONAMIDE)
CALCIUM SULFATE
ENZYMES
CALCIUM PROPIONATE (MOLD INHIBITOR)

REVISED SEPT 2, 2010

70406 WHOLE WHEAT HOT DOG BUN

Nutrition Facts

Serving Size 1 BUN (50g)
Servings Per Container 8

Amount Per Serving

Calories 120	Calories from Fat 15
	% Daily Value*
Total Fat 2g	**3%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol 0mg	**0%**
Sodium 230mg	**10%**
Total Carbohydrate 22g	**7%**
Dietary Fiber 3g	**12%**
Sugars 3g	
Protein 6g	

Vitamin A 0%	•	Vitamin C 0%
Calcium 4%	•	Iron 6%
Thiamin 10%	•	Riboflavin 4%
Niacin 10%	•	Folate 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

11/16/2010

UNITED STATES BAKERY

Wheat Rolls

70512 **WHOLE WHEAT RL**

WHOLE WHEAT FLOUR

WATER
YEAST
HIGH FRUCTOSE CORN SYRUP

CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:
VEGETABLE OIL (CANOLA AND/OR SOY)
SALT
VITAL WHEAT GLUTEN
EXTRACT OF MALTED BARLEY
DEXTROSE
WHEAT BRAN
YEAST NUTRIENT (AMMONIUM SULPHATE)
DOUGH CONDITIONERS (MONO-DIGLYCERIDES, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, AZODICARBONAMIDE)
CALCIUM SULFATE
ENZYMES
CALCIUM PROPIONATE (MOLD INHIBITOR)

Wheat Rolls

Ing # 90226

BUN WH WHEAT RL 8 MAY 1, 2007

11/06/2007 70572

Nutrition Facts

Serving Size 1 ROLL (47g)
Servings Per Container 8

Amount Per Serving

Calories 110	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 250mg	10%
Total Carbohydrate 22g	7%
Dietary Fiber 3g	12%
Sugars 3g	
Protein 6g	

Vitamin A 0%	•	Vitamin C 0%	
Calcium 4%	•	Iron 6%	
Thiamin 10%	•	Riboflavin 8%	
Niacin 15%	•	Folate 2%	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2,000	2,500
Total Fat	Less than		65g	80g
Saturated Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300 mg
Sodium	Less than		2,400mg	2,400mg
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4