



HOW WE ROLL.

Bringing the taste of home to your cafeteria!

Our new Sweet Hawaiian Rolls are sweet and delicious whole grain rolls with the perfect blend of sweetness and buttery flavor!



**Perfect as a
side or slider!**

KNOW YOUR ROLL.

There's nothing better than the aroma of fresh-baked bread. The scent will have students counting down the minutes to lunch. Offering a variety of fresh-baked breads like dinner rolls, breadsticks, sandwich and slider buns, will make your cafeteria the class favorite!



Product Code	Product Description	% Whole Grain	Servings Per Case	Pack/Size	Crediting
BREADSTICKS					
12194	WGR Rip Stick™ Breadstick Dough (proof & bake)	58	125	250/1.2 oz.	1 Grain oz. eq.
07745	WGR Breadstick Par-Baked (thaw & bake)	52	240	240/1 oz.	1 Grain oz. eq.
10532	White French Breadstick Dough (thaw & bake)	0	160	320/1 oz.	1 Bread Alternate
BREADS & ROLLS (PROOF & BAKE)					
16206	Whole Grain Rich Hawaiian Roll Dough NEW	51	240	240/1.4 oz.	1 Grain oz. eq.
11782	6" mini WGR Sub Roll Dough	51	180	180/2.4 oz.	2 Grain oz. eq.
08763	12" WGR Sub Roll Dough	51	120	60/7.5 oz.	6.5 Grain oz. eq.
05295	WGR Roll Dough	70	180	180/2.1 oz.	1.5 Grain oz. eq.
10988	WGR Roll Dough	51	144	288/1.25 oz.	1 Grain oz. eq.
13918	WGR Roll Dough	51	160	160/2.5 oz.	2 Grain oz. eq.
10778	Wheat Dinner Roll Dough	0	240	240/1.25 oz.	1 Bread Alternate
11439	Homestyle Roll Dough	0	240	240/1.5 oz.	1.25 Bread Alternate
29104	Simply Sweet Yeasty Dinner Roll Dough	0	240	240/1.5 oz.	1.25 Bread Alternate
08600	Simply Homestyle Roll Dough	0	288	288/1 oz.	0.75 Bread Alternate
18148	12" Deluxe White Sub Roll Dough	0	120	60/7.5 oz.	3 Bread Alternate
18147	12" Deluxe Wheat Sub Roll Dough	0	120	60/7.5 oz.	3 Bread Alternate

To learn how Rich's can help your school create a sandwich state program or receive more information about Rich's K-12 products, visit richsk12.com or call your Rich's Sales Representative.



Rich Products Corporation
 One Robert Rich Way
 Buffalo, NY 14213



RICH'S® FRESH SUB SANDWICH PROGRAM

Rich's® frozen proof 'n baked sub roll doughs can help you create a fresh sandwich program for your menu. Using whole grain frozen doughs, you can add variety to your sandwiches by adding different toppings.

The Breads:

Rich's® #08763 Whole Grain Sub Roll Dough 7.5 oz. 60 count per case



Suggested Bread Toppings:

Mixed Italian herbs & grated parmesan cheese
Oatmeal & crushed cereal flakes
Grated cheddar cheese
Sesame Seeds

Cheese & Chopped Jalapenos
Yellow Cornmeal
Garlic Granules & grated Parmesan Cheese
Mixture of Multi-grains & Seeds

Suggested Meat Varieties for Sandwiches:

Cold: Turkey, sliced
Ham, sliced
Roast Beef, sliced
Salami, sliced
Pepperoni, sliced
Tuna Salad

Hot: Meatballs (marinara sauce)
Grilled Chicken breast
Grilled Chicken strips- regular & teriyaki
BBQ Beef
BBQ Pulled Pork
Cooked Bacon



HANDLING INSTRUCTIONS for PC# 08763 Whole Grain Rich Sub Dough 7.5 oz.

Rich's®Frozen Sub Roll Doughs (TOPPING VARIATIONS)



Store frozen dough at 0 to -10 F
Until ready to pan.



Remove frozen roll dough pieces from the case and place on lined sheet pan 2 inches apart.



Cover the pan of frozen roll dough with a sheet of plastic sprayed with pan release oil and thaw in the cooler at 38-40° F overnight.



On baking day, remove the pans of thawed sub roll dough from the cooler. Leave the oiled plastic cover on the rolls and place them in the warmest part of the kitchen to rise. Or remove plastic and place pan in the proofer set at 85% humidity & 100°F.



Brush the surface of the dough with eggwash (½ liquid egg & ½ water) or spray with water and sprinkle with any variety of crushed cereals, herbs or seasonings. If using only water, spray a 2nd time on top of the toppings to help them stick.



Let the sub dough rise until double in size. Optional: Cut one slit down the center or 4 diagonal slits 1/8" deep across the proofed rolls with a sharp serrated knife.



Bake at 350°F in a convection oven or at 375°F in a convention/deck oven until golden brown.



Cool baked rolls completely, then store in cabinet or plastic bags until ready to use for sandwiches.



Suggested Seasonings for Sandwiches:

- Salt & Pepper**
- Mayonnaise - regular & low fat**
- Mustards- regular & honey mustard**
- Ranch Salad Dressing-regular & low fat**
- Sweet Onion Salad Dressing**
- Caesar Salad Dressing**
- Chipotle Southwest Salad Dressing**
- Olive oil & vinegar**
- Spicy Italian Salad Dressing**

Suggested Vegetables for Sandwiches:

- Shredded lettuce**
- Fresh Spinach leaves**
- Tomatoes**
- Cucumbers**
- Pickle slices**
- Red Onion slices**
- Black Olive slices**
- Jalapeno rings**
- Wax pepper rings**
- Carrots, shredded**
- Bell pepper slices**
- Avocado, sliced**



Supplies Needed:

Sandwich prep table with wells for cold ingredients or covered containers for individual ingredients.

Steam table with wells for holding hot ingredients

Serrated knives for slicing breads

Meat slicer for slicing vegetables and meats

Spatulas for spreads

Tongs

Serving spoons

Gloves

Sandwich Wrappers

Carry out bags

Trays for service

Convection Oven

(Optional) Panini Grill or Toaster Oven



RICH'S® FRESH SANDWICH PROGRAM PREPARATION CHART

Work space set-up



Keep the work space organized with sandwich ingredients in containers, ready to assemble sandwiches.

Fresh Baked Sub Rolls



Freshly baked breads make your sandwich program special. Prepare a variety of topped sub rolls.

Slicing the roll



Cool the baked bread completely before slicing. Slice leaving a hinge on one side of the roll.

Adding folded sliced meat



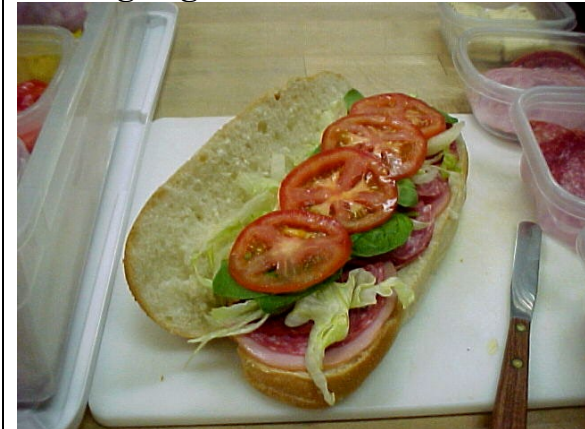
Fold the sliced meats to create more thickness and increases the flavor of the meats in a sandwich.

Adding other meat or sliced cheese



Layer several varieties of meat or add sliced cheese. Next either toast the sandwich for a hot sandwich or go on to the vegetables for cold sandwiches.

Adding vegetables



Add the shredded lettuce and spinach leaves next, then top with tomatoes, cucumbers, pickles, onions, olives, peppers, etc.



Adding dressings



The sandwich sauces/dressings are added next along with any seasonings.

Closing sandwich



Close by folding the top of the sliced roll over the fillings.

Cutting sandwich



Cut the 12" sub in half. Serve as a 12" sub or cut in half for two 6" subs.

Wrapping Sandwich



Wrap sandwich in paper or plastic wrap to keep the ingredients neatly inside.

Placing on tray for meal service



Sandwiches can be served immediately.

Wrapped for take-out service

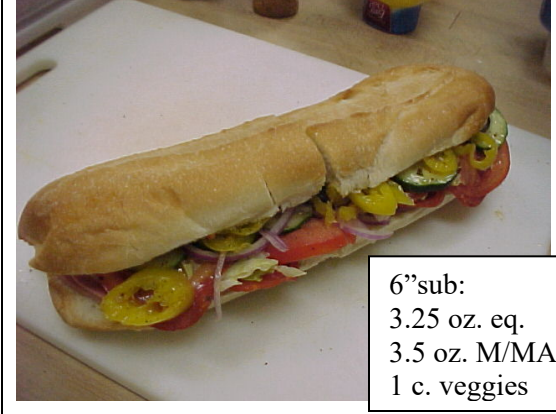


Or Sandwiches are great for grab n' go service.



SOME STANDARD SANDWICH CREATIONS

Spicy Italian Submarine Sandwich



6"sub:
3.25 oz. eq.
3.5 oz. M/MA
1 c. veggies

4 oz. Sliced Ham, 2 oz. sliced Salami, 1 oz sliced Pepperoni, 1 oz Provolone Cheese

2 cups of any variety of sliced vegetables and 2 oz Italian oil/vinegar dressing

12" sandwich or two 6" sandwiches.

Sliced Beef & Cheese Sub Sandwich



6" sub:
3.25 oz. eq.
3 oz. M/MA
1 c. veggies

4 oz sliced roast beef, 2 oz sliced American Cheese
Heat in the oven or toast under the broiler until cheese is melted.

2 cups of any variety of sliced vegetables, 1 oz. light mayo and 1 oz mustard

12" sandwich or two 6" sandwiches



Meatball Marinara with Cheese Sub		
<p>12- Rich's ½ oz meatballs, ½ cup marinara sauce, 2 oz. provolone cheese. Heat meatballs in the sauce and toast with cheese under the broiler or in oven.</p>	<p>¾ cup fresh spinach, ¼ cup sliced red onions, 1 Tbsp sliced olives, 1 Tbsp grated parmesan cheese, 2 oz Italian dressing</p>	<p>12" sandwich or two 6" sandwiches</p>
Chicken & Bacon Ranch Sub		
<p>4 oz diced cooked chicken breast, 4 strips cooked bacon, 1 oz. pepper jack cheese. Heat in oven or toast under broiler.</p>	<p>1 cup lettuce, 4 slices tomato, 1 Tbsp red onion, 1 Tbsp sliced olives and 2 oz light ranch dressing</p>	<p>12" sandwich or two 6" sandwiches</p>

6" sub:
3.25 oz. eq.
4 oz. M/MA
¾ c. veggies

6" sub:
3.25 oz. eq.
3 oz. M/MA
½ c. veggies



Shrimp Popper Poor Boy Sub		
		<div data-bbox="1654 493 1866 651" style="border: 1px solid black; padding: 5px;"> <p>6" sub: 3.25 oz. eq. 2 oz. M/MA ½ c. veggies</p> </div>
<p>2 oz shredded jack cheese- melted on bottom of the sliced 12" sub roll 42 - Farm Rich™ Shrimp Poppers, baked 2 oz. low fat Thousand Island Dressing</p>	<p>½ cup diced ripe Tomatoes 1 cup shredded lettuce</p>	<p>12" sandwich or two 6" sandwiches</p>
Spicy Italian Chicken Strip Sub		
		<div data-bbox="1654 1089 1866 1252" style="border: 1px solid black; padding: 5px;"> <p>6" sub: 3.25 oz. eq. 2.5 oz. M/MA 3.25 c. veggies</p> </div>
<p>4 oz chicken breast strips, heated to 165°F and tossed with: 2 oz. spicy Italian salad dressing then placed on sliced 12" sub roll. Top with 1 oz shredded mozzarella cheese</p>	<p>2 oz thinly sliced green peppers 2 oz thinly sliced tomatoes 1 oz sliced black olives 1 oz thinly sliced red onion 1 oz fresh spinach or basil leaves</p>	<p>12" sandwich or two 6" sandwiches</p>



WAKE UP YOUR BREAKFAST ROUTINE.

Rich's® provides a complete portfolio of biscuits in traditional recipes, whole grain and honey corn. When your students crave the flavor and aroma of home baked goodness, nothing beats the wholesomeness and deliciousness of Rich's light and fluffy biscuit dough.



Biscuits are perfect on their own, as a breakfast sandwich or even used for a mouth-watering BBQ sandwich for lunch!

BISCUITS TASTE GREAT ALL DAY.

With a crisp, golden, buttery crust, Rich's makes it easy to recreate those homestyle offerings within your cafeteria that will make your students feel right at home.



Product Code	Product Description	% Whole Grain	Servings Per Case	Pack/Size	Crediting
16317	Biscuit Stick Dough NEW	0	250	250/1.25 oz.	1 Bread Alternate
16830	Whole Grain Rich Biscuit Stick Dough NEW	60	250	250/1.25 oz.	1 oz. Grain eq.
16900	Reduced Sodium Biscuit Dough NEW	0	240	240/2.2 oz.	1 Bread Alternate
12549	WGR Biscuit - Small	51	336	336/1.35 oz.	1 oz. Grain eq.
13457	WGR Biscuit Dough	55	182	182/2.6 oz.	2 oz. Grain eq.
09315	WGR Biscuit Dough	51	216	216/2.1 oz.	1.5 oz. Grain eq.
14858	WGR Reduced Sodium & Reduced Fat Biscuit Dough	55	182	182/2.6 oz.	2 oz. Grain eq.
12619	WGR Honey Corn Biscuit Dough	55	168	168/2.75 oz.	2 oz. Grain eq.
06063	White Biscuit Dough	0	240	240/2.2 oz.	2 Bread Alternates
08405	White Southern Style Biscuit Dough	0	216	216/2.2 oz.	2 Bread Alternates
16280	Homestyle Biscuit Dough	0	216	216/2.2 oz.	2 Bread Alternates

To learn more about Rich's K-12 products, merchandise offers, bid specs and more, visit richsk12.com or call your Rich's Sales Representative.



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BISCUITS ARE TAKING A NEW SHAPE.

Introducing a new way to serve biscuits. Rich's new Biscuit Sticks can be used any time of day - serve as a breakfast biscuit with a sausage gravy dipping sauce, as a side at lunch or serve as a dessert dusted with cinnamon sugar and dunked in icing.

Product Code	Product Description	% Whole Grain	Servings Per Case	Pack/Size	Crediting
16317	Biscuit Stick Dough NEW	0	250	250/1.25 oz.	1 Bread Alternate
16830	Whole Grain Rich Biscuit Stick Dough NEW	60	250	250/1.25 oz.	1 oz. Grain eq.

