		<h1>FINISHED PRODUCT SPECIFICATION</h1>	
Effective Date: 05/08/2023		Document: Research and Development	
Revised By: Nancy Zuniga		Program: Specification Program	
Approved By: Nick Spondike, Chief Innovation Officer		Location: GDF	

Item Name: <u>Grecian Delight SPANAKOPITA - SMALL 3 OZ</u>	Product Code# <u>052</u>
	Internal Code: <u>RSL052</u>

FINAL PIECE WEIGHT	
85 g	3 oz

ITEM DESCRIPTION

Appearance: Pastry Filled with Spinach Feta Cheese
Color: Golden brown with green spinach filling
Flavor/Aroma: Buttery, with the hint of spices
Texture: Flaky Crust with soft smooth filling

ITEM PACKAGING

Primary Packaging:	Film / Trays / Divider	Primary Case Type:	PRINTED BOX
No. of Pieces / Tray:	24 pieces per tray - 3 oz ea.	No. of Trays / Case:	3 trays of 24
Cases Per Pallet:	72 Cases per pallet	Case Gross Wt. (lbs):	13.50 lbs
Rows Per Pallet (Hi):	12 cases high	Case Gross Wt. (kg):	6.12 kg
Cases Per Row (Ti):	6 cases per layer	Case Net Wt. (lbs):	12.00 lbs
Case Dimensions:	13.50 x 18.00 x 4.25 in	Case Net Wt. (kg):	5.44 kg
UPC Number:	n/a	Cases Cube (Cu. Ft.):	0.60 Cu. Ft.
GTIN Code Number:	0-00-75365-00051-4	Pallet Weight (lbs/kg):	1022 lbs (464 kg)

STORAGE & SHELF LIFE & CODE DATE FORMAT

Storage Conditions:	FROZEN (10°F or below)	Distributed:	FROZEN 10°F or Less
Shelf Life from Production:	Frozen (0°F): 12 Months	Code Date Format:	Shipping Container
			Ex: Lot Code # 2051 = FEBRUARY 20, 2012
			The first number "2" is the last number of the year 2012. The next three numbers "051" Corresponds to February 20th being the 51st day of the year.

Certified Kosher
NO

Certified Halal
NO



Certified Organic
NO

Certified CN
NO

INGREDIENT STATEMENT

INGREDIENTS: Chopped Spinach, diced onions, feta cheese (made from pasteurized milk, salt, cheese culture and enzymes), cake flour (bleached wheat flour), water, vegetable oil (100% soybean oil), palm-soy AP shortening (non-hydrogenated palm and soybeans oil), filo [enriched non-bromine bleached flour (bleached wheat flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, corn starch, dextrose, maltodextrin, wheat gluten, salt, canola oil, preservatives (calcium and/or sodium propionate, potassium sorbate)], liquid whole eggs (whole eggs, citric acid and xanthum gum), high heat nonfat dry milk, dill, salt, parsley, black pepper.

CONTAINS: Milk, Wheat and Eggs.



 KRONOS  <i>Together, Serving Up World Flavors.</i>	FINISHED PRODUCT SPECIFICATION		
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NUTRITIONALS PER SERVING SIZE

Recommend Serving Size: 1 piece (3oz)
Servings Per Container: 72

ALLERGENS AND OTHER SENSITIVE INGREDIENTS

	Column I	Column II	Column III
ALLERGEN	Present in the Product	Present in other products manufactured on the same line	Present in the same manufacturing plant
Peanut	NO	NO	NO
Tree Nuts	NO	NO	NO
Milk and Dairy Products	YES	YES	YES
Eggs	YES	YES	YES
Fish	NO	NO	NO
Shellfish and Molluscs	NO	NO	NO
Soy	NO	NO	NO
Wheat	YES	YES	YES
Sesame Seeds	NO	NO	NO
Sulfites	NO	NO	NO
Monosodium Glutamate (MSG)	NO	NO	NO

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COOKING INSTRUCTIONS

Cooking Instructions:

Conventional Oven Cooking Instructions

- Preheat oven to 400° F. For Convection Oven, 375° F
- Remove plastic wrap from tray. Place tray in oven.
- Bake for 60 minutes, until pies are golden brown.
Bake for 45 minutes for a Convection Oven.
- Hold additional cooked trays in warming box (if needed) above 140° F
- Serve from tray. Unused pies should be wrapped in aluminum foil and refrigerated (35° F- 40°F)