

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 12/16/2025

Program: Specification Program

Revised By: Nancy Zuniga

Location: GDF

Approved By: Nick Spondike, Chief Innovation Officer

Item Name: Grecian Delight SPANAKOPITA - SMALL 3 OZ

Product Code# 052

Internal Code: RSL052

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:	00075365000521	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.

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 12/16/2025

Program: Specification Program

Revised By: Nancy Zuniga

Location: GDF

Approved By: Nick Spondike, Chief Innovation Officer

NUTRITIONALS PER SERVING SIZE

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

Nutrition Facts	
72 servings per container	
Serving size	3 oz (85g/3 oz)
Amount per serving	
Calories	160
	% Daily Value *
Total Fat 8g	10%
Saturated Fat 4g	19%
Trans Fat 0g	
Cholesterol 15mg	4%
Sodium 450mg	20%
Total Carbohydrate 18g	7%
Dietary Fiber 1g	3%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 70mg	6%
Iron 1.3mg	8%
Potassium 60mg	2%
* 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.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

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



FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 12/16/2025

Program: Specification Program

Revised By: *Nancy Zuniga*

Location: GDF

Approved By: *Nick Spondike, Chief Innovation Officer*

Document: Research and Development

Effective Date: 12/16/2025

Program: Specification Program

Revised By: *Nancy Zuniga*

Location: GDF

Approved By: *Nick Spondike, Chief Innovation Officer*

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)