



Together, Serving Up World Flavors.

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Program: Specification Program

Effective Date: 12/16/2025

Revised By: Nancy Zuniga

Location: GDF

Approved By: Nick Sondike, Chief Innovation Officer

Item Name: Grecian Delight SPANAKOPITA - SMALL 3 OZProduct Code# 052Internal 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

No. of Pieces / Tray:

24 pieces per tray - 3 oz ea.

Cases Per Pallet:

72 Cases per pallet

Rows Per Pallet (Hi):

12 cases high

Cases Per Row (Ti):

6 cases per layer

Case Dimensions:

13.50 x 18.00 x 4.25 in

UPC Number:

n/a

GTIN Code Number:

00075365000521

Primary Case Type:

PRINTED BOX

No. of Trays / Case:

3 trays of 24

Case Gross Wt. (lbs):

13.50 lbs

Case Gross Wt. (kg):

6.12 kg

Case Net Wt. (lbs):

12.00 lbs

Case Net Wt. (kg):

5.44 kg

Cases Cube (Cu. Ft.):

0.60 Cu. Ft.

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, 2012The 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
NOCertified Halal
NOCertified Organic
NOCertified 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.

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NUTRITIONALS PER SERVING SIZE



ALLERGENS AND OTHER SENSITIVE INGREDIENTS

ALLERGEN	Column I Present in the Product	Column II Present in other products manufactured on the same line	Column III 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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- 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)