

Document: Research and Development

Effective Date: 11/01/2024 Program: Specification Program
Revised By: Nancy Zuniga Location: GH/KRONOS

Approved By: Nick Spondike, Chief Innovation Officer

Item Name: 6" MULTIGRAIN PITA

Formula Number: SBBKWB0404



	FINAL WEIGH	HT PER PITA		
2.6 oz		74 g		
	FINISHED PITA DIMENSIONS			
	MINIMUM	TARGET	MAXIMUM	
WEIGHT (oz)	2.35	2.60	2.85	
LENGTH (in.)	5.75	6.00	6.25	
WIDTH (in.)	N/A	N/A	N/A	
HEIGHT (in.)	N/A	N/A	N/A	

Item Number: BAK002092

ITEM DESCRIPTION

6" Multigrain Pita

Color: Dark Golden Brown with Many Toast Points.

Texture: Soft and Flexible.

ITEM PACKAGING

Primary Packaging: Resealable Printed Bags **Primary Case Type:** Plain Box w/In-house case label No. of Pieces / Bag: 5 pitas per bag No. of Bags / Case: 12 bags / case No. of Pieces / Case: 60 pieces per case 10.85 lbs Case Gross Wt. (lbs): 50 cases per pallet 4.92 kg **Cases Per Pallet:** Case Gross Wt. (kg): **Rows Per Pallet (Hi):** 10 cases High Case Net Wt. (lbs): 9.75 lbs 5 cases Per Layer 4.42 kg Cases Per Row (Ti): Case Net Wt. (kg): 21.9375 x 14.5625 x 4.7500 in. 0.878 Cu. Ft. **Cases Dimensions:** Case Cube (Cu. Ft.): **UPC Code Number:** 0 77589 40105 4 Pallet Height (in.): 48.655 inches 100 77589 40090 0 662.5 lbs (331 kg) **SEC Code Number:** Pallet Weight (lbs/kg):

STORAGE & SHELF LIFE & CODE DATE FORMAT

Storage Conditions:FROZEN (0°F)Distributed:Ambient (70°F)Shelf Life from Production:Frozen (0°F): 9 Months (270 days)Code Date Format:Bag Code: 240011

Refrigerated (40°F): 16 Days

Code Date Format:

Example: 24 (Year) 001 (Julian

Ambient (70°F): **16 Days**Date) **1** (Line#)

Master Case: 24001101
Example: 24 (Year) 001 (Julian
Date) 1 (Line#) 01 (Military Hour)

NO

rganic Certified CN

YES

PAS VISROEL

Certified Halal NO

Certified Organic NO

INGREDIENT STATEMENT

INGREDIENTS:

WATER, WHEAT FLOUR ENRICHED ([NIACIN, REDUCED IRON, THIAMINEMONONITRATE, RIBOFLAVIN, FOLIC ACID], MALTED BARLEY FLOUR), WHOLE WHEAT FLOUR, SOYBEAN OIL, MULTIGRAIN BLEND (WHOLE WHEAT FLOUR, FLAXSEED, OAT FLOUR, RYE MEAL), DOUGH CONDITIONER (WHEAT FLOUR, SUGAR, SALT, CELLULOSE GUM, SODIUM STEAROYL LACTYLATE, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE, SODIUM BICARBONATE, AGAR, VITAL WHEAT GLUTEN, SOYBEAN OIL AND ENZYME), YEAST, CONTAINS LESS THAN 2% OF SUGAR, ENZYMES AND/OR VITAL WHEAT GLUTEN, OAT FIBER, DOUGH CONDITIONER (CULTURED WHEAT, GUAR GUM, MONOGLYCERIDE, ENZYMES), SALT, CARMELIZED SUGAR, CALCIUM PROPIONATE AND FUMARIC ACID (PRESERVATIVES)

CONTAINS: WHEAT



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NUTRITIONALS PER SERVING SIZE

Recommend Serving Size: 1 Pita - 2.6 oz. (74g)

Servings Per Container: 5

Nutrition Facts

5 servings per container

Serving size 1 Pita - 2.6 oz. (74g)

Amount per serving

Calories 190

	% Daily Value*
Total Fat 4.5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 350mg	15%
Total Carbohydrate 32g	12%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Suga	rs 2 %
Protein 6g	

 Vitamin D 0mcg
 0%

 Calcium 91mg
 8%

 Iron 2mg
 10%

 Potassium 73mg
 2%

*The % Daily Value 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

Nutrient Content Claims Per Serving Size:

Low Saturated Fat
Cholesterol free
Good source of Fiber
High Vitamin B-1
Good source of Vitamin B-3
Good source of Iron
High Manganese

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	NO	NO	YES		
Eggs	NO	NO	YES		
Fish	NO	NO	NO		
Shellfish and Molluscs	NO	NO	NO		
Soy	NO	NO	YES		
Wheat	YES	YES	YES		
Sesame Seeds	NO	NO	YES		
Sulfites	NO	YES	YES		
Monosodium Glutamate (MSG)	NO	NO	YES		



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NUTRITIONALS VALUES (100g UNROUNDED)

Product: 6" MULTIGRAIN PITA

GENESIS EFFECTIVE DATE: 11/01/2024

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Com	ponents	Trans Fatty Acid (0.08	Vitamin B12 (mcg)	0.00	Magnesium (mg)	5.03
Gram Weight (g)	100.00	Cholesterol (mg)	0.00	Biotin (mcg)	0.04	Manganese (mg)	0.86
Calories (kcal)	255.02	Water (g)	36.55	Vitamin C (mg)	0.00	Molybdenum (mc	0.00
Calories from Fat							
(kcal)	56.16	Ash (g)	2.11	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	15.25
Calories from	40.00				0.00		20.44
SatFat (kcal)	10.22	Insoluble Fiber (g)	0.00	Vitamin D - mcg (m	0.00	Potassium (mg)	98.46
				Vitamin E - Alpha-			
Protein (g)	7.65	Vita	mins	Toco (mg)	0.03	Selenium (mcg)	0.00
Carbohydrates (g)	43.14	Vitamin A - IU (IU	0.19	Folate (mcg)	1.38	Sodium (mg)	474.36
Dietary Fiber 2016	4.51	Vitamin A - RE (R	0.00	Folate, DFE (mcg)	0.00	Zinc (mg)	0.10
		Vitamin A - RAE					
Soluble Fiber (g)	0.15	(RAE)	0.00	Vitamin K (mcg)	0.00	Chloride (mg)	0.00
Total Sugars (g)	1.73	Carotenoid RE (RI	0.00	Pantothenic Acid (n	0.03	Poly	Fats
Monosaccharides (0.00	Retinol RE (RE)	0.00	Mine	rals	Omega 3 Fatty Ac	0.12
Disaccharides (g)	0.00	Beta-Carotene (mc	0.00	Calcium (mg)	123.42	Omega 6 Fatty Ac	0.04
Other Carbs (g)	0.42	Vitamin B1 (mg)	0.37	Chromium (mcg)	0.61	Other Nutrients	
Fat (g)	6.24	Vitamin B2 (mg)	0.17	Copper (mg)	0.08	Alcohol (g)	0.00
Saturated Fat (g)	1.14	Vitamin B3 (mg)	3.09	Fluoride (mg)	0.00	Caffeine (mg)	0.00
Mono Fat (g)	1.27	Niacin Equiv	0.00	Iodine (mcg)	0.00	Choline (mg)	0.00
Poly Fat (g)	3.17	Vitamin B6 (mg)	0.01	Iron (mg)	2.43		

COLOR STANDARDS

TOP TARGET



BOTTOM TARGET





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IN-HOUSE MASTER CASE LABEL



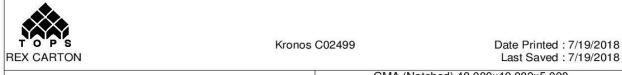


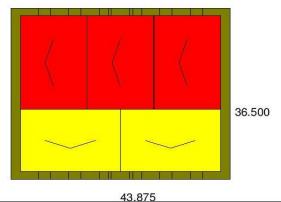
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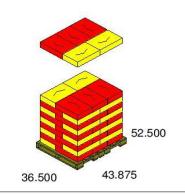
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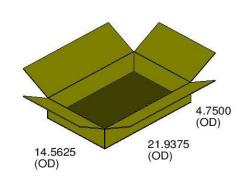
PALLET PATTERN

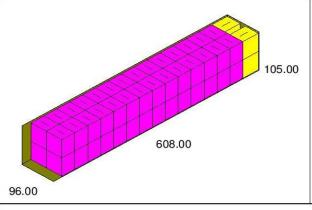




	Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)
Ln:	21.6250 in	21.9375 in	43.875 in
Wd:	14.2500 in	14.5625 in	36.500 in
Ht:	4.1250 in	4.7500 in	52.500 in
Net:		9.38 lb	469.00 lb
Grs:		10.48 lb	589.00 lb
Cube:	0.736 ft3	0.878 ft3	48.655 ft3
		Height Vert	
Prod.Vol:	0.000 in3		0.000 ft3
Shipper:			50
Area Efficiency:		0.00 %	83.19 %
Cubic Eff	iciency:	0.00 %	77.48 %







Shipper (OD)		UnitLoad (Incl. Pal)	2	Vehicle Load	
Ln:	21.9375 in	43.875	in	608.000	in
Wd:	14.5625 in	36.500	in	96.00	in
Ht:	4.7500 in	52.500	in	105.00	in
Net:	9.38 lb	469.00	lb	28140.00	lb
Grs:	10.48 lb	589.00	lb	35340.00	lb
Cube:	0.878 ft3	48.655	ft3	3546.667	ft3
	Height Vert				
Prod.Vol:	0.000 in3	0.000	ft3	0.000	ft3
UnitLoad:	s:			60	
Area Efficiency:		83.19	%	92.41	%
Cubic Efficiency:		77.48	%	88.21	%

53 FT. Dry Van 636.00x98.00x110.00

Notes: