

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 06/20/2021

Program: Specification Program

Revised By: Nancy Zuniga

Location: KRONOS GH - Bakery

Approved By: Nick Spondike, Chief Innovation Officer

Item Name: PERFECT 9" SUPER ORIGINAL PITA

Item Number: BAK002045

Formula Number: B0306



FINAL WEIGHT PER PITA			
	3.1 oz		91 g
FINISHED PITA DIMENSIONS			
	MINIMUM	TARGET	MAXIMUM
WEIGHT (oz)	2.78	3.10	3.42
LENGTH (in.)	9.00	9.25	9.50
WIDTH (in.)	N/A	N/A	N/A
HEIGHT (in.)	N/A	N/A	N/A

ITEM DESCRIPTION

Flavor: Typical Baked Flavor

Color: Fully Baked with Toast Points on Top and Bottom

Texture: Fluffy, Moist and Tender

ITEM PACKAGING

Primary Packaging:	Printed Bags & Kwik Locks
No. of Pieces / Bag:	10 Pitas per bag
No. of Pieces / Case:	100 Pitas per case
Cases Per Pallet:	48 Cases Per Pallet
Rows Per Pallet (Hi):	6 Cases High
Cases Per Row (Ti):	8 Cases Per Layer
Case Dimensions:	20.3125 x 10.3125 x 11.8750 in.
GTIN Code Number:	1 00 77589 40045 0

Primary Case Type:	PRINTED BOX
No. of Bags / Case:	10 bags
Case Gross Wt. (lbs):	21.00 lbs
Case Gross Wt. (kg):	9.53 kg
Case Net Wt. (lbs):	19.38 lbs
Case Net Wt. (kg):	8.79 kg
Cases Cube (Cu. Ft.):	1.440 Cu. Ft.
Pallet Weight (lbs/kg):	1073 lbs (487 kg)

STORAGE & SHELF LIFE & CODE DATE FORMAT

Storage Conditions:	FROZEN (0°F)
Shelf Life from Production:	Frozen (0°F): 9 Months (270 days)
	Refrigerated (40°F): 14 Days
	Ambient (70°F): 7 Days

Distributed:	10°F or Less
Code Date Format:	Kwik Lok: 190011
	Example: 19 (Year) 001
	(Julian Date) 1 (Line#)
	Master Case: 19001101
	Example: 19 (Year) 001 (Julian Date) 1 (Line#) 01 (Military Hour)

Certified Kosher
YES

Certified Halal
NO

Certified Organic
NO

Certified CN
NO



INGREDIENT STATEMENT

INGREDIENTS:

WHEAT FLOUR ENRICHED ([NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], MALTED BARLEY FLOUR), WATER, SOYBEAN OIL, DOUGH CONDITIONER (SUGAR, SALT, GUAR GUM, WHEAT FLOUR, SODIUM ACID PYROPHOSPHATE, MONOGLYCERIDES, SODIUM BICARBONATE, SODIUM STEAROYL LACTYLATE [SSL], ENZYME, L. CYSTEINE), YEAST, VITAL WHEAT GLUTEN, PRESERVATIVES (CALCIUM PROPIONATE, FUMARIC ACID).

CONTAINS: WHEAT

**PROCESSED IN A FACILITY THAT USES DAIRY AND SOY PRODUCTS.

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 06/20/2021

Program: Specification Program

Revised By: Nancy Zuniga

Location: KRONOS GH - Bakery

Approved By: Nick Spondike, Chief Innovation Officer

NUTRITIONALS PER SERVING SIZE

Recommend Serving Size: 1 Pita -3.1 oz. (88 g)
Servings Per Container: 10

Nutrition Facts	
10 servings per container	
Serving size 1 Pita - 3.1 oz (88g)	
Amount per serving	
Calories	250
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 360mg	16%
Total Carbohydrate 38g	14%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 107mg	8%
Iron 2mg	10%
Potassium 1mg	0%

*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 Protein
 High Vitamin B-1
 Good source of Vitamin B-2
 Good source of Iron

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

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 06/20/2021

Program: Specification Program

Revised By: Nancy Zuniga

Location: KRONOS GH - Bakery

Approved By: Nick Spondike, Chief Innovation Officer

NUTRITIONALS VALUES (100g UNROUNDED)

Product: PERFECT 9" SUPER ORIGINAL PITA

GENESIS EFFECTIVE DATE: 06/20/2021

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Poly Fat (g)	4.11	Vitamin B12 (mcg)	0.00	Magnesium (mg)	0.08
Gram Weight (g)	100.00	Trans Fatty Acid (g)	0.10	Biotin (mcg)	0.00	Manganese (mg)	0.00
Calories (kcal)	284.25	Cholesterol (g)	0.00	Vitamin C (mg)	0.00	Molybdenum (mcg)	0.00
Calories from Fat (kcal)	73.69	Water	30.4	Vitamin D - IU (IU)	0.42	Phosphorus (mg)	0.40
Calories from SatFat (kcal)	12.98	Ash (g)	1.77	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	1.11
Protein (g)	7.89	Vitamins		Vitamin E - Alpha-Toco (mg)	0.00	Selenium (mcg)	0.11
Carbohydrates (g)	43.40	Vitamin A - IU (IU)	0.03	Folate (mcg)	0.00	Sodium (mg)	416.15
Total Dietary Fiber (g)	1.46	Vitamin A - RE (RE)	0.00	Folate, DFE (mcg)	0.00	Zinc (mg)	0.00
Total Soluble Fiber (g)	0.02	Vitamin A - RAE (mcg)	0.00	Vitamin K (mcg)	0.00	Chloride (mg)	0.00
Dietary Fiber (2016) (g)	0.28	Carotenoid RE (RE)	0.00	Pantothenic Acid (mg)	0.00	Poly Fats	
Soluble Fiber (2016) (g)	0.00	Retinol RE (RE)	0.00	Minerals		Omega 3 Fatty Acid (g)	0.00
Total Sugars (g)	1.14	Beta-Carotene (mcg)	0.00	Calcium (mg)	122.86	Omega 6 Fatty Acid (g)	0.00
Added Sugars (g)	0.00	Vitamin B1 (mg)	0.37	Chromium (mcg)	0.00	Other Nutrients	
Other Carbs (g)	0.09	Vitamin B2 (mg)	0.23	Copper (mg)	0.00	Alcohol (g)	0.00
Fat (g)	8.19	Vitamin B3 (mg)	3.22	Fluoride (mg)	0.00	Caffeine (mg)	0.00
Saturated Fat (g)	1.44	Vitamin B3 - Niacin Equiv (mg)	0.00	Iodine (mcg)	0.00	Choline (mg)	0.00
Mono Fat (g)	1.69	Vitamin B6 (mg)	0.00	Iron (mg)	2.58	Sugar Alcohol (g)	0.00

COLOR STANDARDS

TOP TARGET



BOTTOM TARGET



FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 06/20/2021


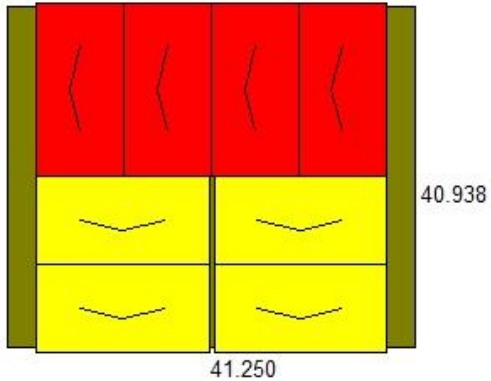
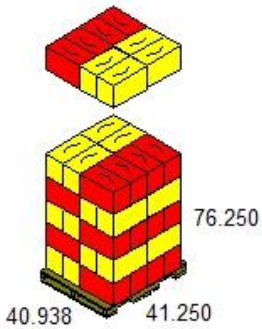
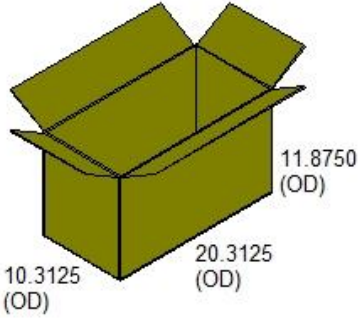
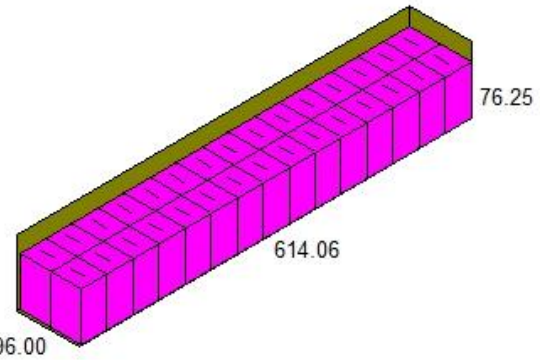
Program: Specification Program

Revised By: Nancy Zuniga

Location: KRONOS GH - Bakery

Approved By: Nick Spondike, Chief Innovation Officer

PALLET PATTERN

 TOPS REX CARTON CO.	C02047	Date Printed : 3/21/2017 Last Saved : 3/21/2017																																																
	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="4" style="text-align: left;">GMA (Notched) 48.000x40.000x5.000</th> </tr> <tr> <th></th> <th style="text-align: center;">Shipper (ID)</th> <th style="text-align: center;">Shipper (OD)</th> <th style="text-align: center;">UnitLoad (Incl. Pal)</th> </tr> </thead> <tbody> <tr> <td>Ln:</td> <td style="text-align: center;">20.0000 in</td> <td style="text-align: center;">20.3125 in</td> <td style="text-align: center;">41.250 in</td> </tr> <tr> <td>Wd:</td> <td style="text-align: center;">10.0000 in</td> <td style="text-align: center;">10.3125 in</td> <td style="text-align: center;">40.938 in</td> </tr> <tr> <td>Ht:</td> <td style="text-align: center;">11.2500 in</td> <td style="text-align: center;">11.8750 in</td> <td style="text-align: center;">76.250 in</td> </tr> <tr> <td>Net:</td> <td></td> <td style="text-align: center;">19.38 lb</td> <td style="text-align: center;">930.24 lb</td> </tr> <tr> <td>Grs:</td> <td></td> <td style="text-align: center;">20.56 lb</td> <td style="text-align: center;">1051.88 lb</td> </tr> <tr> <td>Cube:</td> <td style="text-align: center;">1.302 ft³</td> <td style="text-align: center;">1.440 ft³</td> <td style="text-align: center;">74.515 ft³</td> </tr> <tr> <td></td> <td></td> <td style="text-align: center;">Height Vert</td> <td></td> </tr> <tr> <td>Shipper:</td> <td></td> <td></td> <td style="text-align: center;">48</td> </tr> <tr> <td>Area Efficiency:</td> <td></td> <td style="text-align: center;">0.00 %</td> <td style="text-align: center;">87.28 %</td> </tr> <tr> <td>Cubic Efficiency:</td> <td></td> <td style="text-align: center;">0.00 %</td> <td style="text-align: center;">85.19 %</td> </tr> </tbody> </table>		GMA (Notched) 48.000x40.000x5.000					Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Ln:	20.0000 in	20.3125 in	41.250 in	Wd:	10.0000 in	10.3125 in	40.938 in	Ht:	11.2500 in	11.8750 in	76.250 in	Net:		19.38 lb	930.24 lb	Grs:		20.56 lb	1051.88 lb	Cube:	1.302 ft ³	1.440 ft ³	74.515 ft ³			Height Vert		Shipper:			48	Area Efficiency:		0.00 %	87.28 %	Cubic Efficiency:		0.00 %	85.19 %
GMA (Notched) 48.000x40.000x5.000																																																		
	Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)																																															
Ln:	20.0000 in	20.3125 in	41.250 in																																															
Wd:	10.0000 in	10.3125 in	40.938 in																																															
Ht:	11.2500 in	11.8750 in	76.250 in																																															
Net:		19.38 lb	930.24 lb																																															
Grs:		20.56 lb	1051.88 lb																																															
Cube:	1.302 ft ³	1.440 ft ³	74.515 ft ³																																															
		Height Vert																																																
Shipper:			48																																															
Area Efficiency:		0.00 %	87.28 %																																															
Cubic Efficiency:		0.00 %	85.19 %																																															
																																																		
	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="4" style="text-align: left;">53 FT REEFER VAN 618.00x97.00x103.50</th> </tr> <tr> <th></th> <th style="text-align: center;">Shipper (OD)</th> <th style="text-align: center;">UnitLoad (Incl. Pal)</th> <th style="text-align: center;">Vehicle Load</th> </tr> </thead> <tbody> <tr> <td>Ln:</td> <td style="text-align: center;">20.3125 in</td> <td style="text-align: center;">41.250 in</td> <td style="text-align: center;">614.063 in</td> </tr> <tr> <td>Wd:</td> <td style="text-align: center;">10.3125 in</td> <td style="text-align: center;">40.938 in</td> <td style="text-align: center;">96.00 in</td> </tr> <tr> <td>Ht:</td> <td style="text-align: center;">11.8750 in</td> <td style="text-align: center;">76.250 in</td> <td style="text-align: center;">76.25 in</td> </tr> <tr> <td>Net:</td> <td style="text-align: center;">19.38 lb</td> <td style="text-align: center;">930.24 lb</td> <td style="text-align: center;">27907.20 lb</td> </tr> <tr> <td>Grs:</td> <td style="text-align: center;">20.56 lb</td> <td style="text-align: center;">1051.88 lb</td> <td style="text-align: center;">31556.40 lb</td> </tr> <tr> <td>Cube:</td> <td style="text-align: center;">1.440 ft³</td> <td style="text-align: center;">74.515 ft³</td> <td style="text-align: center;">32601.237 ft³</td> </tr> <tr> <td></td> <td></td> <td style="text-align: center;">Height Vert</td> <td></td> </tr> <tr> <td>UnitLoads:</td> <td></td> <td></td> <td style="text-align: center;">30</td> </tr> <tr> <td>Area Efficiency:</td> <td></td> <td style="text-align: center;">87.28 %</td> <td style="text-align: center;">98.34 %</td> </tr> <tr> <td>Cubic Efficiency:</td> <td></td> <td style="text-align: center;">85.19 %</td> <td style="text-align: center;">72.45 %</td> </tr> </tbody> </table>		53 FT REEFER VAN 618.00x97.00x103.50					Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load	Ln:	20.3125 in	41.250 in	614.063 in	Wd:	10.3125 in	40.938 in	96.00 in	Ht:	11.8750 in	76.250 in	76.25 in	Net:	19.38 lb	930.24 lb	27907.20 lb	Grs:	20.56 lb	1051.88 lb	31556.40 lb	Cube:	1.440 ft ³	74.515 ft ³	32601.237 ft ³			Height Vert		UnitLoads:			30	Area Efficiency:		87.28 %	98.34 %	Cubic Efficiency:		85.19 %	72.45 %
53 FT REEFER VAN 618.00x97.00x103.50																																																		
	Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load																																															
Ln:	20.3125 in	41.250 in	614.063 in																																															
Wd:	10.3125 in	40.938 in	96.00 in																																															
Ht:	11.8750 in	76.250 in	76.25 in																																															
Net:	19.38 lb	930.24 lb	27907.20 lb																																															
Grs:	20.56 lb	1051.88 lb	31556.40 lb																																															
Cube:	1.440 ft ³	74.515 ft ³	32601.237 ft ³																																															
		Height Vert																																																
UnitLoads:			30																																															
Area Efficiency:		87.28 %	98.34 %																																															
Cubic Efficiency:		85.19 %	72.45 %																																															
Notes:																																																		