

Document: Research and Development

Effective Date: 12-10-2024 Program: Specification Program

Revised By: Nancy Zuniga Location: KRONOS GH - Bakery

Approved By: Nick Spondike, Chief Innovation Officer

Item Name: 6" NY Style Pita Bread Item Number: BAL023

Formula #: SBBL101026

FINAL WEIGHT PER PITA						
2.6	OZ	74 g				
FINISHED PITA DIMENSIONS						
	MINIMUM	TARGET	MAXIMUM			
WEIGHT (oz)	2.35	2.6 oz	2.85			
LENGTH (in.)	5.75	6.00	6.25			
WIDTH (in.)	NA	NA	NA			
HEIGHT (in.)	NA	NA	NA			

ITEM DESCRIPTION

Flavor: Typical of pita bread, no off flavors or aromas. **Color:** White, Slightly brown on Top and Bottom

Texture: Typical of pita bread

ITEM PACKAGING

Primary Packaging:	Printed Bag	Primary Case Type:	Printed Box
No. of Pieces / Bag:	10 Pieces Per Bag	No. of Bags / Case:	12 count bags
No. of Pieces / Case:	120 Pieces Per Case	Case Gross Wt. (lbs):	21.50 lbs
Cases Per Pallet:	63 Cases Per Pallet	Case Gross Wt. (kg):	9.8 kg
Rows Per Pallet (Hi):	9 cases high	Case Net Wt. (lbs):	19.5 lbs
Cases Per Row (Ti):	7 cases per layer	Case Net Wt. (kg):	8.8 kg
Case Dimensions:	20.000 x 13.313 x 8.000	Cases Cube (Cu. Ft.):	1.230 Cu. Ft.
GTIN Code Number:	0 00 75365 00023 1	Pallet Weight (lbs/kg):	1404.5 lbs/637 kg

STORAGE & SHELF LIFE & CODE DATE FORMAT

Storage Conditions: FROZEN (0°F) **Distributed:** 10°F or Less

Shelf Life from Production: Frozen (0°F): 9 Months (120 days) Code Date Format: Kwik Lok

Ambient (70°F): **2 Days**1 Digit Year + Julian Date
+ Shift + Military Time

Master Container

1 Digit Year + Julian Date + Shift + Military Time

 Certified Kosher
 Certified Halal
 Certified Organic
 Certified CN

 NO
 NO
 NO
 NO

INGREDIENT STATEMENT

INGREDIENTS: Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate (B1), Riboflavin (B2), Folic Acid], Water, Contains 2% or less of: Yeast, Soybean Oil and/or Canola Oil, Salt, Sugar, Dough Conditioner (Calcium Sulfate, Guar Gum, Mono- and Diglycerides, Enzymes), Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Nonfat Dry Milk, Calcium Propionate and Potassium Sorbate, Calcium Acetate (Preservatives), Yeast Nutrients (Ammonium Sulfate, Ascorbic Acid).

CONTAINS: Wheat, Milk



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NUTRITIONALS PER SERVING SIZE

Nutrition Facts

Recommend Serving Size: 1 Pita (74 g) **Servings Per Container:** 10

10 servings per containe	
Serving size 1	pita (74g)
Amount per serving	
Calories	180
%	Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 450mg	20%
Total Carbohydrate 34g	12%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	s 2 %
Protein 6g	
Vitamin D 0mcg	0%
Calcium 60mg	4%
Iron 3mg	15%
Potassium 173mg	4%
*The % Daily Value tells you how much a serving of food contributes to a daily diet. day is used for general nutrition advice.	

Nutrient Content Claims Per Serving Size:

Low Saturated Fat Low Cholesterol High Vitamin B-1 Good source of Vitamin B-2 High Folate Good source of Iron

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	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 , e.g., sulfur dioxide and sodium metabisulfites, etc	NO	NO	YES	
Monosodium Glutamate (MSG)	NO	NO	YES	



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NUTRITIONALS VALUES (100g UNROUNDED)

Product: 6" NY Style Pita Bread <u>GENESIS EFFECTIVE DATE : 04-07-2016</u>

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	
		Trans Fatty Acid						
Basic Components		(g)	0.02	Vitamin B12 (mcg)		Magnesium (mg)	0.07	
Gram Weight (g)	100.00	Cholesterol (mg)	0.6	Biotin (mcg)		Manganese (mg)		
Calories (kcal)	238.05	Water (g)	38.54	Vitamin C (mg)	1.66	Molybdenum (mc	g)	
Calories from Fat				Vitamin D - IU				
(kcal)	22.55	Ash (g)		(IU)		Phosphorus (mg)	53.16	
Calories from		Insoluble Fiber		Vitamin D - mcg				
SatFat (kcal)	3.29	(g)		(mcg)		Potassium (mg)	235.25	
				Vitamin E - Alpha-				
Protein (g)	8.21	Vita	mins	Toco (mg)		Selenium (mcg)	0.01	
		Vitamin A - IU						
Carbohydrates (g)	46.17	(IU)	5.66	Folate (mcg)	106.15	Sodium (mg)	612.3	
Dietary Fiber		Vitamin A - RE						
2016 (g)	1.85	(RE)		Folate, DFE (mcg)	167.35	Zinc (mg)		
Soluble Fiber		Vitamin A - RAE						
2016 (g)	0.22	(RAE)		Vitamin K (mcg)		Chloride (mg)		
		Carotenoid RE		Pantothenic Acid				
Total Sugars (g)	1.78	(RE)		(mg)	(mg) 0.25 Poly Fat		Fats	
Added Sugars (g)	1.34	Retinol RE (RE)	47.46	Mine	rals	Omega 3 Fatty Acid (g)		
Disaccharides (g)	0	Beta-Carotene (mc	7.49	Calcium (mg)	72.18	Omega 6 Fatty Acid (g)		
Other Carbs (g)	0	Vitamin B1 (mg)	0.54	Chromium (mcg) Ot		Other N	Other Nutrients	
Fat (g)	2.51	Vitamin B2 (mg)	0.31	Copper (mg)	Alcohol (g)			
Saturated Fat (g)	0.37	Vitamin B3 (mg)	3.77	Fluoride (mg)	Caffeine (mg)			
		Niacin Equiv						
Mono Fat (g)	0.38	(mg)	0.28	Iodine (mcg)		Choline (mg)		
Poly Fat (g)	0.87	Vitamin B6 (mg)		Iron (mg)	3.45			

ARTWORK IMAGE



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PALLET PATTERN

Product Name Grecian Delight Bakery

Product Code 60023

Datafile Name r08217 (10/4/2011)

Load Ref. 1 I
Cube Used 93.2 %
Area Used 97.1 %
Pallet type 48x402wy

7 Special RSC / Layer 9 Layer / Load 63 Special RSC / Load

		Length	Width	Height		Net	Gross		Volume	
Special (OD)	20.000	13.313	8.000	in	15.000	16.000	1b	1.23	cuft
Product		46.626	40.000	72.000	in	945.000	1008.000	1b	77.71	cuft
Load		48.000	40.000	77.000	in	1008.000	1053.000	1b	85.56	cuft





