

Document: Research and Development

Effective Date: 12-17-2024 Program: Specification Program

Revised By: Nancy Zuniga Location: KRONOS GH - Bakery

Approved By: Nick Spondike, Chief Innovation Officer

 Item Name:
 6.5" Panini Flatbread

 Item Number:
 BAL1041

Formula #: SBBL101038

FINAL WEIGHT PER PITA				
3.4 oz		96 g		
FINISHED PITA DIMENSIONS				
	MINIMUM	TARGET	MAXIMUM	
WEIGHT (oz)	3.15	3.40	3.65	
LENGTH (in.)	6.25	6.50	6.75	
WIDTH (in.)	NA	NA	NA	
HEIGHT (in.)	NA	NA	NA	

ITEM DESCRIPTION

Flavor: Typical of flatbread, no off flavors/aromas.

Color: Some slight color on bottom. **Texture:** Typical of flatbread, chewy.

ITEM PACKAGING

Primary Packaging:	Plain Bag	Primary Case Type:	Plain 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):	27.40 lbs
Cases Per Pallet:	45 Cases Per Pallet	Case Gross Wt. (kg):	12.4 kg
Rows Per Pallet (Hi):	9 cases high	Case Net Wt. (lbs):	25.5 lbs
Cases Per Row (Ti):	5 cases per layer	Case Net Wt. (kg):	11.6 kg
Case Dimensions:	22.250 x 14.750 x 8.125	Cases Cube (Cu. Ft.):	1.540 Cu. Ft.
GTIN Code Number:	0 00 75365 01041 4	Pallet Weight (lbs/kg):	1283 lbs/ 582 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 (270 days) Code Date Format: Kwik Lok

Ambient (70°F): **7 Days**

1 Digit Year + Junan Date

+ Shift + Use By 270 Days

Military Time

Master Container

No Kwik Lock

Certified Kosher
NOCertified Halal
NOCertified Organic
NOCertified CN
NO

INGREDIENT STATEMENT

INGREDIENTS: Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Contain Less Than 2% of Yeast, Soybean Oil and/or Canola Oil, Salt, Sugar, Dough Conditioner (Wheat Flour, Calcium Sulfate, Acacia Gum, Mono- and Diglycerides, and Enzymes [Bromelain, Amylase and Glucose Oxidase), Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Cornstarch, Monocalcium Phosphate), Nonfat Dry Milk, Calcium Propionate, Potassium Sorbate (Preservatives), Yeast Nutrients (Calcium Sulfate, Ammonium Sulfate, Ascorbic Acid, Enzymes [Amylase, Glucose Oxidase and Hemicellulose]).

CONTAINS: Milk, Wheat



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NUTRITIONALS PER SERVING SIZE

Recommend Serving Size: 1 Flatbread (96g)

Servings Per Container: 10

Nutrition	on		ac	ts
10 servings per	r conta	ainer		
Serving size	1 Fla	atbre	ead (9	96g)

Protein 8g

Total Sugars 2g

Vitamin D 0mcg	0%
Calcium 80mg	6%
Iron 3.2mg	20%
Potassium 220mg	4%

2%

Includes 1g Added Sugars

Nutrient Content Claims Per Serving Size:

Low Fat
Low Saturated Fat
Low Cholesterol
High Vitamin B-1
High Vitamin B-2
High Folate
High Iron
See nutrition information for
sodium content.

ALLERGENS AND OTHER SENSITIVE INGREDIENTS

	Column I	Column II	Column III Present in the same manufacturing plant	
ALLERGEN	Present in the Product	Present in other products manufactured on the same line		
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	

^{*}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.



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NUTRITIONALS VALUES (100g UNROUNDED)

Product: 6.5" Panini Flatbread

GENESIS EFFECTIVE DATE: 12-17-2024

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	
	<u> </u>	Trans Fatty Acid			Ö			
Basic Comp	ponents	(g)	0.02	Vitamin B12 (mcg)		Magnesium (mg) 0.18		
Gram Weight (g)	100.00	Cholesterol (mg)	0.6	Biotin (mcg)		Manganese (mg)		
Calories (kcal)	232	Water (g)	39.89	Vitamin C (mg)	2.15	Molybdenum (mc	g)	
Calories from Fat				Vitamin D - IU				
(kcal)	21.82	Ash (g)		(IU)		Phosphorus (mg)	53.69	
Calories from		Insoluble Fiber		Vitamin D - mcg				
SatFat (kcal)	3.02	(g)		(mcg)		Potassium (mg)	228.98	
				Vitamin E - Alpha-				
Protein (g)	8.02	Vita	mins	Toco (mg)		Selenium (mcg)	0.01	
		Vitamin A - IU						
Carbohydrates (g)	45.07	(IU)	5.54	Folate (mcg)	103.79	Sodium (mg)	612	
Dietary Fiber		Vitamin A - RE						
2016 (g)	1.70	(RE)		Folate, DFE (mcg)	163.62	Zinc (mg)		
Soluble Fiber		Vitamin A - RAE						
2016 (g)	0.03	(RAE)		Vitamin K (mcg)		Chloride (mg)		
		Carotenoid RE		Pantothenic Acid				
Total Sugars (g)	1.78	(RE)		(mg)	0.25	Poly		
Added Sugars (g)	1.34	Retinol RE (RE)	46.40	Mine	rals	Omega 3 Fatty Acid (g)		
Disaccharides (g)		Beta-Carotene (mc	7.33	Calcium (mg)	84.22	Omega 6 Fatty Acid (g)		
Other Carbs (g)		Vitamin B1 (mg)	0.53	Chromium (mcg)		Other Nutrients		
Fat (g)	2.42	Vitamin B2 (mg)	0.31	Copper (mg)		Alcohol (g)		
Saturated Fat (g)	0.34	Vitamin B3 (mg)	3.68	Fluoride (mg)		Caffeine (mg)		
		Niacin Equiv						
Mono Fat (g)	0.37	(mg)	0.27	Iodine (mcg)		Choline (mg)		
Poly Fat (g)	0.85	Vitamin B6 (mg)		Iron (mg)	3.38			

ARTWORK IMAGE



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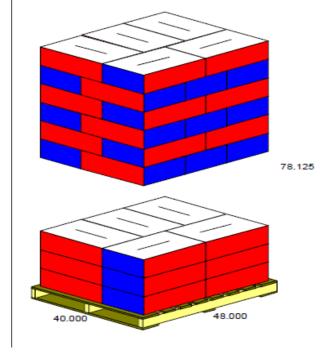
PALLET PATTERN

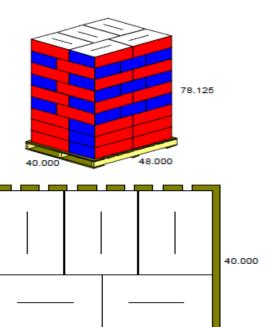
Product Name Grecian Delight Bakery Product Code 61255R

Datafile Name v07037a (10/4/2011)

Load Ref. 1 I Cube Used 83.3 % 5 Special RSC / Layer Layer / Load Area Used 85.5 % Pallet type 48x402wy Special RSC / Load

Length Width Height Net Gross Volume 8.125 in 25.500 25.500 lb 1.54 cuft Special (OD) 22.250 14.750 Product 44.500 37.000 73.125 in 1147.500 1147.500 lb 69.68 cuft 48.000 40.000 78.125 in 1147.500 1192.500 lb 86.81 cuft Load





48.000