

### FINISHED PRODUCT SPECIFICATION

**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: 7.25" Thin White Pita Bread Item Number: BAL1110

Formula #: *SBB000001* 

FINAL WEIGHT PER PITA					
2.8	OZ	85 g			
FINISHED PITA DIMENSIONS					
	MINIMUM	TARGET	MAXIMUM		
WEIGHT (oz)	2.55	2.80	3.05		
LENGTH (in.)	7.00	7.25	7.50		
WIDTH (in.)	NA	NA	NA		
HEIGHT (in.)	NA	NA	NA		

### **ITEM DESCRIPTION**

Flavor: Typical of pita bread, no off flavors or aromas.

**Color:** White with slight color on top and bottom, noticeable browning, toast points.

Texture: Typical of pita bread.

#### **ITEM PACKAGING**

Primary Packaging:	rimary Packaging: Plain Bag		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):	23.00 lbs 10.4 kg	
Cases Per Pallet:	40 Cases Per Pallet	Case Gross Wt. (kg):		
Rows Per Pallet (Hi): 8 cases high		Case Net Wt. (lbs):	21.0 lbs	
Cases Per Row (Ti):	5 cases per layer	Case Net Wt. (kg):	9.5 kg	
Case Dimensions:	23.19 x 15.81 x 8.31	Cases Cube (Cu. Ft.):	1.760 Cu. Ft.	
<b>GTIN Code Number:</b>	0-00-75365-01110-7	Pallet Weight (lbs/kg):	970 lbs/440 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): **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

### **INGREDIENT STATEMENT**

INGREDIENTS: Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate [B1], Riboflavin [B2], Folic Acid), Water, Sugar, Soybean Oil and/or Canola Oil, Contain Less Than 2% of Yeast, Wheat Flour, Enzymes (Xylanase, Glucose Oxidase, Lipase, Hemicellulose), Salt, Dough Conditioner (Wheat Flour, Calcium Sulfate, Guar Gum, Mono- and Diglycerides, and Enzymes [Bromelain, Amylase and Glucose Oxidase]), Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Cornstarch, Monocalcium Phosphate), GUAR GUM, Soft Tab Powder Enzymes, Monocalcium Phosphate, Calcium Propionate.

**CONTAINS: Wheat** 



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### **NUTRITIONALS PER SERVING SIZE**

**Recommend Serving Size:** 2.8 oz. (85g)

**Servings Per Container:** 10

<b>Nutrition Facts</b>
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10 servings per container

Serving size 2.8 oz (85g)

Amount per serving

Calcium 100mg

Iron 2.6mg

Calories 200

Calones	<u> 200</u>
	% Daily Value*
Total Fat 2.5g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 410mg	18%
Total Carbohydrate 38g	14%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 3g Added Sug	gars 6%
Protein 6g	
Vitamin D 0mcg	0%

Potassium 180mg 4%

\*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.

# Nutrient Content Claims Per Serving Size:

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

### ALLERGENS AND OTHER SENSITIVE INGREDIENTS

8%

15%

	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	
<b>Sulfites</b> , e.g., sulfur dioxide and sodium metabisulfites, etc	NO	NO	YES	
Monosodium Glutamate (MSG)	N()		YES	



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### **NUTRITIONALS VALUES (100g UNROUNDED)**

Product: 7.25" Thin White Pita Bread <u>GENESIS EFFECTIVE DATE: 12-17-2024</u>

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
		Trans Fatty Acid	0		5		<del></del>
Basic Comp	onents	(g)	0.02	Vitamin B12 (mcg)		Magnesium (mg) 0.09	
Gram Weight (g)	100.00	Cholesterol (mg)	0.39	Biotin (mcg)		Manganese (mg)	
Calories (kcal)	234.87	Water (g)	40.89	Vitamin C (mg)	0.01	Molybdenum (mcg)	
Calories from Fat				Vitamin D - IU			
(kcal)	28.14	Ash (g)		(IU)		Phosphorus (mg)	97.2
Calories from		Insoluble Fiber		Vitamin D - mcg			
SatFat (kcal)	4.12	(g)		(mcg)		Potassium (mg)	213.16
			Vitamin E - Alpha-				
Protein (g)	7.37	Vita	mins	Toco (mg)		Selenium (mcg)	0.02
		Vitamin A - IU					
Carbohydrates (g)	44.79	(IU)	511.00	Folate (mcg)	96.22	Sodium (mg)	486.44
Dietary Fiber		Vitamin A - RE					
2016 (g)	1.72	(RE)		Folate, DFE (mcg)	151.69	Zinc (mg)	
Soluble Fiber		Vitamin A - RAE					
2016 (g)	0.23	(RAE)		Vitamin K (mcg)		Chloride (mg)	
		Carotenoid RE		Pantothenic Acid			
Total Sugars (g)	3.63	(RE)		(mg)	0.23	Poly	
Added Sugars (g)	3.39	Retinol RE (RE)	43.02	Mine	1	Omega 3 Fatty Acid (g)	
Disaccharides (g)		Beta-Carotene (mc		Calcium (mg)	113.24	Omega 6 Fatty Acid (g)	
Other Carbs (g)		Vitamin B1 (mg)	0.47	Chromium (mcg)		Other Nutrients	
Fat (g)	3.13	Vitamin B2 (mg)	0.28	Copper (mg)		Alcohol (g)	
Saturated Fat (g)	0.46	Vitamin B3 (mg)	3.41	Fluoride (mg)		Caffeine (mg)	
		Niacin Equiv					
Mono Fat (g)	0.53	(mg)	0.20	Iodine (mcg)		Choline (mg)	
Poly Fat (g)	1.28	Vitamin B6 (mg)		Iron (mg)	3.09		

# ARTWORK IMAGE



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## PALLET PATTERN

