Form $\mathcal{NPD}\text{-}001\text{-}E$

Version: 5 Supersedes: 12/14/2023

Spanakopita Entrée-Medium 6 oz. Product Specification

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Product Nam	e: Spanakopita Entrée-M	Product Code: 066						
External UPC	: 0-00-75365-00066-8	Internal UPC: None		Internal Product Code: RSL066				
Case Packing	j: 3 – 12 ct. Trays	Net Weight: 14 lbs.		Shipping Weight: 15.5 lbs.				
Case Cube: 0.60			Storage Temp: Keep Frozen					
Approximate Portion Size: 1 piece (6 oz.)			Approximate Portions Per Case: 36					
Case Dimensions: Length: 18.00" Width: 13.50" Height: 4.25"			Pallet Dimensions: Tie: 7 High: 7 Total Cases Per Pallet: 49					
Kosher: No	Refrigerated Shelf Life:	Shelf Life: 2 Days		Shelf life: 365 Days				
Description:	The classic Mediterranean favorite blends fresh spinach, feta cheese, dill and herbs wrapped in flaky phyllo dough for a great tasting product. Each Spanakopita is approximately 6 ounce							

portions. Spanakopita is one of the finest offerings for an appetizer. Just bake & serve.

Ingredient Statement:

Chopped spinach, diced onions, feta cheese (made from pasteurized milk, salt, cheese culture and enzymes), cake flour (bleached wheat flour), water, vegetable oil (100% soybean oil), palm-soy AP shortening (non-hydrogenated palm and soybean oils), filo [enriched wheat flour (wheat flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, corn starch, dextrose, maltodextrin, vital wheat gluten, salt, canola oil, preservatives (calcium propionate, potassium sorbate), citric acid], liquid whole eggs (whole eggs, citric acid and xanthum gum), dill, salt, parsley, black pepper.

CONTAINS: Milk, Wheat, Egg

All food ingredients contained in this product are approved for use in a regulation of the Food and Drug Administration CFR Title 21 or are listed as generally recognized as safe.

Nutrition 36 servings per contain Serving size 6 6	
Amount per serving Calories	320
	% Daily Value
Total Fat 15g	20
Saturated Fat 8g	39
Trans Fat 0g	
Cholesterol 25mg	91
Sodium 900mg	39
Total Carbohydrate 36g	131
Dietary Fiber 2g	7
Total Sugars 2g	
Includes 0g Added Suga	rs 0º
Protein 9g	
Vitamin D 0.1mcg	04
Calcium 150mg	109
Iron 2.5mg	15
Potassium 130mg	2
 The % Daily Value (DV) tells y nutrient in a serving of food or daily diet. 2,000 calories a dar general nutrition advice. 	ontributes to a

The presence of natural ingredients can lead to slight variations in color and analysis. These variations are not related to our standardized flavor profile. Therefore, these data should be used as a condition of sale.

Confidential 9.27.18-BD



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Lot Coding: Shipping Container:	Lot Coding: Packaging Container (if applicable):		
2-digit year + Julian date	2-digit year + Julian Date		
Microbiological Standards (if applicable): APC: Coliform: E. coli: Yeast & Mold: Salmonella: Listeria spp:			
Sensory Standards: Appearance: Color: Flavor/Aroma: Texture:			
Chemical Standards (if applicable): % Moisture: % Salt: Viscosity: pH:			
Finished Packaged Product Photo (if available):	Cooking Instructions:		
	 Conventional Oven Cooking Instructions Preheat oven to 400° F. For Convection Oven, 375°F Remove plastic wrap from tray. Place tray in oven. Bake for 60 minutes, until pies are golden brown. Bake for 45 minutes for a Convection Oven. Hold additional cooked trays in warming box (if needed) above 140° F Serve from tray. Unused pies should be wrapped in aluminum foil and refrigerated (35° F- 40°F) 		



A Pure Mediterranean Foods Company

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100g Nutritional:

Nutrients	Per 100g	Nutrients	Per 100g	
Basic Components		Vitamin B12 (mcg)		
Gram Weight (g)	100	Biotin (mcg)		
Calories (kcal)	186.44	Vitamin C (mg)	3.058	
Calories from Fat (kcal)	84.66	Vitamin D - IU (IU)	.056	
Calories from SatFat (kcal)	42.33	Vitamin D - mcg (mcg)		
Protein (g)	5.42	Vitamin E - Alpha-Toco (mg)		
Carbohydrates (g)	21.04	Folate (mcg)		
Dietary Fiber (g)	1.13	Folate, DFE (mcg)		
Soluble Fiber (g)		Vitamin K (mcg)		
Total Sugars (g)	.912	Pantothenic Acid (mg)		
Monosaccharides (g)		Minerals		
Disaccharides (g)		Calcium (mg)	86.493	
Other Carbs (g)		Chromium (mcg)		
Fat (g)	9.004	Copper (mg)		
Saturated Fat (g)	4.577	Fluoride (mg)		
Mono Fat (g)	3.102	lodine (mcg)		
Poly Fat (g)	0.759	Iron (mg)	1.482	
Trans Fatty Acid (g)	0	Magnesium (mg)	10.331	
Cholesterol (mg)	15.734	Manganese (mg)		
Water (g)	62.316	Molybdenum (mcg)		
Vitamins		Phosphorus (mg)		
Vitamin A - IU (IU)	235.16	Potassium (mg)	75.012	
Vitamin A - RE (RE)	25.289	Selenium (mcg)		
Vitamin A - RAE (RAE)		Sodium (mg)	530.9	
Carotenoid RE (RE)		Zinc (mg)		
Retinol RE (RE)		Poly Fats		
Beta-Carotene (mcg)		Omega 3 Fatty Acid (g)		
Vitamin B1 (mg)		Omega 6 Fatty Acid (g)		
Vitamin B2 (mg)		Other Nutrients		
Vitamin B3 (mg)		Alcohol (g)		
Vitamin B3 - Niacin Equiv (mg)		Caffeine (mg)		
Vitamin B6 (mg)		Choline (mg)		