## 7” Chicago Style Pita Bread
### Product Specification

<table>
<thead>
<tr>
<th>Product Name:</th>
<th>7” Chicago Style Pita Bread</th>
<th>Product Code:</th>
<th>BAL1029</th>
</tr>
</thead>
<tbody>
<tr>
<td>External UPC:</td>
<td>00075365010292</td>
<td>Internal UPC:</td>
<td>None</td>
</tr>
<tr>
<td>Case Packing:</td>
<td>12 – 10 Ct. bags</td>
<td>Net Weight:</td>
<td>24.75 lbs.</td>
</tr>
<tr>
<td>Case Cube:</td>
<td>1.54</td>
<td>Shipping Weight:</td>
<td>27.0 lbs.</td>
</tr>
<tr>
<td>Approximate Portion Size:</td>
<td>1 pita (3.3 oz.)</td>
<td>Approximate Portions Per Case:</td>
<td>120</td>
</tr>
<tr>
<td>Case Dimensions:</td>
<td>Length: 22.250”  Width: 14.750”  Height: 8.125”</td>
<td>High:</td>
<td>9</td>
</tr>
<tr>
<td></td>
<td>Pallet Dimensions:  Length: 22.250”  Width: 14.750”  Height: 8.125”</td>
<td>Tie:</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td>Physical Dimensions:  Length: 7”  Width: 7”  Height: 0.25”</td>
<td>Total Cases Per Pallet:</td>
<td>45</td>
</tr>
</tbody>
</table>

| Kosher: | No                        | Thawed Shelf Life: | 2 Days | Frozen Shelf Life: | 9 Months |

### Description:
7” Pita bread dusted with white flour adds a special flavor and value to any sandwich. Light flat bread that can be grilled or heated to add special flavor to any sandwich. Fold this light flat bread around your favorite sandwich components. This flexible bread can hold just about anything.

### Ingredient Statement:
Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate (B1), Riboflavin (B2), Folic Acid], Water, Soybean Oil and/or Canola Oil, Contains 2% or less of: Yeast, 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: Milk, Wheat**

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 Facts

<table>
<thead>
<tr>
<th>Serving Size 1 pita (94g)</th>
<th>Servings Per Container/10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amount Per Serving</td>
<td></td>
</tr>
<tr>
<td>Calories 270</td>
<td>Calories from Fat 60</td>
</tr>
<tr>
<td>% Daily Value*</td>
<td></td>
</tr>
<tr>
<td>Total Fat 7g</td>
<td>11%</td>
</tr>
<tr>
<td>Saturated Fat 1g</td>
<td>8%</td>
</tr>
<tr>
<td>Trans Fat 0g</td>
<td></td>
</tr>
<tr>
<td>Cholesterol 0mg</td>
<td>0%</td>
</tr>
<tr>
<td>Sodium 520mg</td>
<td>22%</td>
</tr>
<tr>
<td>Total Carbohydrate 45g</td>
<td>16%</td>
</tr>
<tr>
<td>Dietary Fiber 2g</td>
<td>8%</td>
</tr>
<tr>
<td>Sugars 2g</td>
<td></td>
</tr>
</tbody>
</table>

**Protein 7g**

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

<table>
<thead>
<tr>
<th>Calories per gram</th>
<th>Fat 9</th>
<th>Carbohydrate 4</th>
<th>Protein 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fat 9</td>
<td>25g</td>
<td>2.2g</td>
<td></td>
</tr>
<tr>
<td>Carbohydrate 4</td>
<td>25g</td>
<td>37g</td>
<td></td>
</tr>
<tr>
<td>Protein 4</td>
<td>25g</td>
<td>2.4g</td>
<td></td>
</tr>
</tbody>
</table>

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.
Lot Coding: Shipping Container:
Standard Julian + Shift & Military Time (MT)
Ex: "2153G 13:01

Lot Coding: Packaging Container (if applicable):
Standard Julian + Shift & Military Time (MT)
Ex: "2153G 13:01

Microbiological Standards (if applicable):
APC: < 5,000 cfu/g
Coliform: <10 cfu/g
E. coli: <10 cfu/g
Yeast & Mold: <500 cfu/g
Salmonella: Negative/25g
Listeria spp: Negative/25g

Sensory Standards:
Appearance: Round, with some bubbles on top of bread.
Color: White with a slightly browned bottom of bread.
Flavor/Aroma: Typical of pita bread, no off flavors or aromas.
Texture: Typical of pita bread.

Chemical Standards (if applicable):
% Moisture:
% Salt: Not Applicable
Viscosity: Not Applicable
pH: Not Applicable

Finished Packaged Product Photo (if available):
<table>
<thead>
<tr>
<th>Nutrients</th>
<th>Per 100g</th>
<th>Nutrients</th>
<th>Per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Basic Components</td>
<td></td>
<td>Vitamin B12 (mcg)</td>
<td>0</td>
</tr>
<tr>
<td>Gram Weight (g)</td>
<td>100</td>
<td>Biotin (mcg)</td>
<td>0</td>
</tr>
<tr>
<td>Calories (kcal)</td>
<td>289.06</td>
<td>Vitamin C (mg)</td>
<td>1.5</td>
</tr>
<tr>
<td>Calories from Fat (kcal)</td>
<td>66.64</td>
<td>Vitamin D - IU (IU)</td>
<td>0</td>
</tr>
<tr>
<td>Calories from SatFat (kcal)</td>
<td>9.77</td>
<td>Vitamin D - mcg (mcg)</td>
<td>--</td>
</tr>
<tr>
<td>Protein (g)</td>
<td>7.8</td>
<td>Vitamin E - Alpha-Toco (mg)</td>
<td>0</td>
</tr>
<tr>
<td>Carbohydrates (g)</td>
<td>47.92</td>
<td>Folate (mcg)</td>
<td>105.42</td>
</tr>
<tr>
<td>Dietary Fiber (g)</td>
<td>1.84</td>
<td>Folate, DFE (mcg)</td>
<td>166.2</td>
</tr>
<tr>
<td>Soluble Fiber (g)</td>
<td>0.03</td>
<td>Vitamin K (mcg)</td>
<td>0</td>
</tr>
<tr>
<td>Total Sugars (g)</td>
<td>2.39</td>
<td>Pantothenic Acid (mg)</td>
<td>0.25</td>
</tr>
<tr>
<td>Monosaccharides (g)</td>
<td>--</td>
<td>Minerals</td>
<td></td>
</tr>
<tr>
<td>Disaccharides (g)</td>
<td>--</td>
<td>Calcium (mg)</td>
<td>73.63</td>
</tr>
<tr>
<td>Other Carbs (g)</td>
<td>0</td>
<td>Chromium (mcg)</td>
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</tr>
<tr>
<td>Fat (g)</td>
<td>7.4</td>
<td>Copper (mg)</td>
<td>0</td>
</tr>
<tr>
<td>Saturated Fat (g)</td>
<td>1.09</td>
<td>Fluoride (mg)</td>
<td>--</td>
</tr>
<tr>
<td>Mono Fat (g)</td>
<td>1.49</td>
<td>Iodine (mcg)</td>
<td>0</td>
</tr>
<tr>
<td>Poly Fat (g)</td>
<td>3.62</td>
<td>Iron (mg)</td>
<td>3.42</td>
</tr>
<tr>
<td>Trans Fatty Acid (g)</td>
<td>0.06</td>
<td>Magnesium (mg)</td>
<td>0.01</td>
</tr>
<tr>
<td>Cholesterol (mg)</td>
<td>0.06</td>
<td>Manganese (mg)</td>
<td>0</td>
</tr>
<tr>
<td>Water (g)</td>
<td>34.45</td>
<td>Molybdenum (mcg)</td>
<td>--</td>
</tr>
<tr>
<td>Vitamins</td>
<td></td>
<td>Phosphorus (mg)</td>
<td>52.4</td>
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<tr>
<td>Vitamin A - IU (IU)</td>
<td>54.68</td>
<td>Potassium (mg)</td>
<td>6.7</td>
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<tr>
<td>Vitamin A - RE (RE)</td>
<td>0</td>
<td>Selenium (mcg)</td>
<td>0.01</td>
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<tr>
<td>Vitamin A - RAE (RAE)</td>
<td>0</td>
<td>Sodium (mg)</td>
<td>555.95</td>
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<tr>
<td>Carotenoid RE (RE)</td>
<td>--</td>
<td>Zinc (mg)</td>
<td>0</td>
</tr>
<tr>
<td>Retinol RE (RE)</td>
<td>47.13</td>
<td>Poly Fats</td>
<td></td>
</tr>
<tr>
<td>Beta-Carotene (mcg)</td>
<td>7.44</td>
<td>Omega 3 Fatty Acid (g)</td>
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</tr>
<tr>
<td>Vitamin B1 (mg)</td>
<td>0.53</td>
<td>Omega 6 Fatty Acid (g)</td>
<td>0</td>
</tr>
<tr>
<td>Vitamin B2 (mg)</td>
<td>0.32</td>
<td>Other Nutrients</td>
<td></td>
</tr>
<tr>
<td>Vitamin B3 (mg)</td>
<td>3.74</td>
<td>Alcohol (g)</td>
<td>0</td>
</tr>
<tr>
<td>Vitamin B3 - Niacin Equiv (mg)</td>
<td>0.26</td>
<td>Caffeine (mg)</td>
<td>0</td>
</tr>
<tr>
<td>Vitamin B6 (mg)</td>
<td>0</td>
<td>Choline (mg)</td>
<td>0</td>
</tr>
</tbody>
</table>