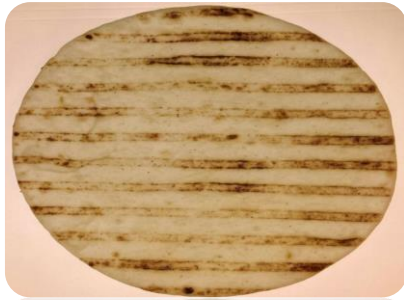


# FINISHED PRODUCT SPECIFICATION

<b>Document:</b> Research and Development
<b>Effective Date:</b> 03/02/2022
<b>Program:</b> Specification Program
<b>Revised By:</b> Nancy Zuniga
<b>Location:</b> GH/KRONOS
<b>Approved By:</b> Nick Spondike, Chief Innovation Officer

**Item Name:** 6 IN. GRILLED FLATBREAD **Item Number:** 002412  
**Formula Number:** WB0357 - CHAIN FLATBREAD



FINAL WEIGHT PER CRUST			
	2.1 oz	60 g	
FINISHED CRUST DIMENSIONS			
	MINIMUM	TARGET	MAXIMUM
WEIGHT (oz)	1.89	2.10	2.31
LENGTH (in.)	5.50	6.00	6.50
WIDTH (in.)	N/A	N/A	N/A
HEIGHT (in.)	0.15	0.25	0.35

## ITEM DESCRIPTION

**Flavor:** Typical Baked Flavor  
**Color:** Bottom - Light to Golden Brown ; Top - Grill Marks  
**Texture:** Firm, Moist and Tender

## ITEM PACKAGING

<b>Primary Packaging:</b>	Plain Bags & Kwick Locks	<b>Primary Label Type:</b>	Plain Box / In-House Label
<b>No. of Pieces / Bag:</b>	10 Flatbreads	<b>No. of Bags / Case:</b>	12 bags
<b>No. of Pieces / Case:</b>	120 Flatbreads	<b>Case Gross Wt. (lbs):</b>	17.00 lbs
<b>Cases Per Pallet:</b>	49 Cases	<b>Case Gross Wt. (kg):</b>	7.71 kg
<b>Rows Per Pallet (Hi):</b>	7 High	<b>Case Net Wt. (lbs):</b>	15.80 lbs
<b>Cases Per Row (Ti):</b>	7 Per Layer	<b>Case Net Wt. (kg):</b>	7.18 kg
<b>Case Dimensions:</b>	20.875 x 13.875 x 8.500 in.	<b>Cases Cube (Cu. Ft.):</b>	1.42 Cu. Ft.
<b>UPC Code Number:</b>	100 77589 40412 0	<b>Pallet Weight (lbs/kg):</b>	N/A

## STORAGE & SHELF LIFE & CODE DATE FORMAT

<b>Storage Conditions:</b>	FROZEN (0°F)	<b>Distributed:</b>	10°F or Less
<b>Shelf Life from Production:</b>	Frozen (0°F): <b>9 Months (270 Days)</b>	<b>Code Date Format:</b>	<b>Kwik Lok: 12 01 21</b>
	Refrigerated (40°F): <b>14 Days</b>		<b>Use By On Kwik Lok EX:</b>
	Ambient (70°F): <b>7 Days</b>		<b>Use By: 12 01 21 = MM DD YY</b>
			<b>Master Case: 04 23 21 10</b>
		<b>LABEL: Lot Code &amp; Use By</b>	<b>Example: 04 (Month) 23 (Date) 21</b>
		<b>Ex. Use By: 060615 ; LOT: 21351</b>	<b>(Year) 10 (2 Digit Hour Code)</b>

**Certified Kosher**  
YES

**Certified Halal**  
NO

**Certified Organic**  
NO

**Certified CN**  
NO



## INGREDIENT STATEMENT

### INGREDIENTS:

WHEAT FLOUR ENRICHED ([NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], MALTED BARLEY FLOUR), WATER, SOYBEAN OIL, DOUGH CONDITIONER (WHEAT FLOUR, SUGAR, SALT, CELLULOSE GUM, SODIUM STEAROYL LACTYLATE, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE, SODIUM BICARBONATE, AGAR, VITAL WHEAT GLUTEN, SOYBEAN OIL AND ENZYME), YEAST, SUGAR, SALT, CALCIUM PROPIONATE, GUAR GUM AND XANTHAN GUM.

**CONTAINS: WHEAT**

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## NUTRITIONALS PER SERVING SIZE

**Recommend Serving Size:** 1 Pita - 2.1 oz. (60g)  
**Servings Per Container:** 10

### Nutrition Facts

10 servings per container  
**Serving size** 1 Flatbread - 2.1 oz. (60g)

Amount per serving

**Calories** **160**

% Daily Value\*

**Total Fat** 3.5g **4%**

Saturated Fat 0.5g **3%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 300mg **13%**

**Total Carbohydrate** 27g **10%**

Dietary Fiber 3g **11%**

Total Sugars 1g

Includes 1g Added Sugars **2%**

**Protein** 5g

Vitamin D 0mcg **0%**

Calcium 73mg **6%**

Iron 2mg **10%**

Potassium 2mg **0%**

\*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 Saturated Fat*  
*Free of Cholesterol*  
*Good source of Fiber*  
*Good source of Vitamin B-1*  
*Good source of Vitamin B-3*

## 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	NO	NO	YES
Eggs	NO	NO	YES
Fish	NO	NO	NO
Shellfish and Molluscs	NO	NO	NO
Soy	NO	YES	YES
Wheat	YES	YES	YES
Sesame Seeds	NO	YES	YES
Sulfites	NO	YES	YES
Monosodium Glutamate (MSG)	NO	NO	YES

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## NUTRITIONALS VALUES (100g UNROUNDED)

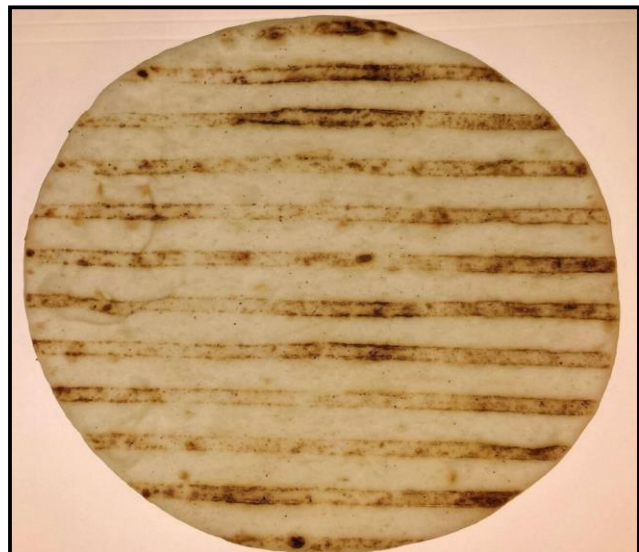
**Product:** 6 IN. GRILLED FLATBREAD

**GENESIS EFFECTIVE DATE:** 08/08/2021

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
<b>Basic Components</b>		Trans Fatty Acid (g)	0.07	Vitamin B12 (mcg)	0.00	Magnesium (mg)	0.00
Gram Weight (g)	100.00	Cholesterol (mg)	0.00	Biotin (mcg)	0.00	Manganese (mg)	0.00
Calories (kcal)	265.62	Water (g)	32.19	Vitamin C (mg)	0.00	Molybdenum (mcg)	0.00
Calories from Fat (kcal)	52.66	Ash (g)	1.85	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	0.00
Calories from SatFat (kcal)	7.67	Insoluble Fiber (g)	0.05	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	3.67
Protein (g)	7.52	<b>Vitamins</b>		Vitamin E - Alpha-Toco (mg)	0.00	Selenium (mcg)	0.00
Carbohydrates (g)	44.40	Vitamin A - IU (IU)	0.15	Folate (mcg)	0.32	Sodium (mg)	503.29
Dietary Fiber (g)	5.34	Vitamin A - RE (RE)	0.00	Folate, DFE (mcg)	0.00	Zinc (mg)	0.00
Soluble Fiber (g)	0.04	Vitamin A - RAE (RAE)	0.00	Vitamin K (mcg)	0.00	Chloride (mg)	0.00
Total Sugars (g)	2.00	Carotenoid RE (RE)	0.00	Pantothenic Acid (mcg)	0.00	<b>Poly Fats</b>	
Monosaccharides (g)	0.00	Retinol RE (RE)	0.00	<b>Minerals</b>		Omega 3 Fatty Acid (g)	0.00
Disaccharides (g)	0.00	Beta-Carotene (mcg)	0.00	Calcium (mg)	121.15	Omega 6 Fatty Acid (g)	0.00
Other Carbs (g)	0.00	Vitamin B1 (mg)	0.41	Chromium (mcg)	0.01	<b>Other Nutrients</b>	
Fat (g)	5.85	Vitamin B2 (mg)	0.24	Copper (mg)	0.00	Alcohol (g)	0.00
Saturated Fat (g)	0.85	Vitamin B3 (mg)	3.30	Fluoride (mg)	0.00	Caffeine (mg)	0.00
Mono Fat (g)	1.16	Niacin Equiv (mg)	0.00	Iodine (mcg)	0.00	Choline (mg)	0.00
Poly Fat (g)	2.80	Vitamin B6 (mg)	0.00	Iron (mg)	2.68		

## COLOR STANDARDS

**TOP TARGET**



**BOTTOM TARGET**



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**Revised By:** Nancy Zuniga

**Location:** GH/KRONOS

**Approved By:** Nick Spondike, Chief Innovation Officer

**IN-HOUSE MASTER CASE LABEL**

**6 in. GRILLED FLATBREAD**  
**PRODUCT CODE: 2412**

**INGREDIENTS:** WHEAT FLOUR ENRICHED ([NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], MALTED BARLEY FLOUR), WATER, SOYBEAN OIL, DOUGH CONDITIONER (WHEAT FLOUR, SUGAR, SALT, CELLULOSE GUM, SODIUM STEAROYL LACTYLATE, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE, SODIUM BICARBONATE, AGAR, VITAL WHEAT GLUTEN, SOYBEAN OIL AND ENZYME), YEAST, SUGAR, SALT, CALCIUM PROPIONATE, GUAR GUM AND XANTHAN GUM.

**CONTAINS: WHEAT**

USE BY: 10-29-22

LOT: 22032

Q 60139

**KEEP FROZEN UNTIL READY TO USE**

Packaged By: Kronos Foods Corp., Glendale Heights, IL 60139  
For Use By Authorized Chain Franchisees



1 007758 940412 0

**NET WT 15.8 lb (7.18 kg)**

Revised Date: 03/02/2022

**PALLET PATTERN**

		<p>KRONOS FOODS C 02510</p>		<p>Date Printed : 12/16/2014 Last Saved : 12/16/2014</p>																													
<p>REX CARTON CO.</p>				<p>GMA (Notched) 48.000x40.000x5.000</p> <table border="1"> <thead> <tr> <th></th> <th>Shipper (ID)</th> <th>Shipper (OD)</th> <th>UnitLoad (Incl. Pal)</th> </tr> </thead> <tbody> <tr> <td>Ln:</td> <td>20.5000 in</td> <td>20.8125 in</td> <td>48.438 in</td> </tr> <tr> <td>Wd:</td> <td>13.5000 in</td> <td>13.8125 in</td> <td>41.625 in</td> </tr> <tr> <td>Ht:</td> <td>7.7500 in</td> <td>8.3750 in</td> <td>63.625 in</td> </tr> <tr> <td>Net:</td> <td>0.00 lb</td> <td>0.00 lb</td> <td>0.00 lb</td> </tr> <tr> <td>Grs:</td> <td>0.00 lb</td> <td>0.00 lb</td> <td>65.00 lb</td> </tr> <tr> <td>Cube:</td> <td>1.241 ft<sup>3</sup></td> <td>1.393 ft<sup>3</sup></td> <td>74.237 ft<sup>3</sup></td> </tr> </tbody> </table> <p>Height Vert</p> <p>Shipper: 49</p> <p>Area Efficiency: 0.00 % 104.81 %</p> <p>Cubic Efficiency: 0.00 % 91.71 %</p>			Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Ln:	20.5000 in	20.8125 in	48.438 in	Wd:	13.5000 in	13.8125 in	41.625 in	Ht:	7.7500 in	8.3750 in	63.625 in	Net:	0.00 lb	0.00 lb	0.00 lb	Grs:	0.00 lb	0.00 lb	65.00 lb	Cube:	1.241 ft <sup>3</sup>	1.393 ft <sup>3</sup>	74.237 ft <sup>3</sup>
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