

Product Name: 24 oz Sourdough Loaf

Item Number: 37-0118

PSF Revision: 2 Effective Date: 8/03/2021

Product Description

24 oz Sourdough Deli loaf bread that contains a nice sour after taste. (BLANK BAG)

Commodity Code

UPC: 811274000111 (BLANK)

GTIN: 10811274000118

Country of Origin

USA

Ingredient List

Unbleached Enriched Wheat Flour (Niacin, Reduced Iron, Thiamine, Mononitrate, Riboflavin, Folic Acid, Malted Barley Flour), Water, Sourdough Starter (Wheat Flour, Water) Salt, Yeast, Enzymes.

CONTAINS: WHEAT

Kosher Status

Pas Yisroel, Kosher Pareve

Slice Status

Yes

Physical Parameters:

Shape	Approx. Weight	Length inch.	Width inch.	Height inch.
Rounded Rectangle	24 oz.	7.0-7.5	5.75-6.5	4.0-4.5
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Organoleptic Characteristics:

Method	Parameter	Description
Visual	Color	Golden
Sensory	Taste	Slightly Sour
Sensory	Odor	Sweet & Sour



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Nutritional Information

Nutrition 18 servings per conserving size		
Amount per serving Calories		90
		% Daily Value*
Total Fat 0g		0%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 300mg		13%
Total Carbohydrate	17g	6%
Dietary Fiber 1g		2%
Total Sugars 0g		
Includes 0g Added S	ugars	0%
Protein 3g		
Vitamin D 0mcg 0%		Calcium 10mg 0%
Iron 1.1mg 6%		Potassium 30mg 0%
* The % Daily Values (DV) tells ye food contributes to a daily diet. nutrition advice.		much a nutrient in a serving of calories a day is used for general

Note: The nutrient information provided by Kanan Baking Company is based upon the USDA database and other sources, including suppliers' datasheets. These are reliable sources; consequently, the correlation between the calculated values and the lab analyses is usually excellent. However, there is no guarantee that the nutrient values provided by Kanan Baking Company will match the analytical results. These values should be confirmed by actual analysis whenever required by existing regulations.

Non-GMO Statement

The Product indicated by this Product Specification Form <u>does not</u> contain ingredients derived from genetically modified crops. Kanan Baking Company requires all raw materials to provide non-GMO statements with the supplier's questionnaire before approval as a Kanan Bakery-approved ingredient. This request is made mandatory in our supplier approval program.

Vegan Status

YES

Storage & Transport Conditions

Frozen: Transported via contracted LTL or FTL Carriers. Required to keep at or below 0 degrees.



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Allergen Information

Allergen	Present in Product	Present in Product made on the same line	Present in the Plant
"Major" Allergens According to the FDA			
Wheat and products thereof	+	+	+
Crustaceans and products thereof	-	-	-
Eggs and products thereof	-	-	+
Fish and products thereof	-	-	-
Peanuts and products thereof	-	-	-
Soy or Soy Derivative (excluding soy oil)	-	-	+
Milk and products thereof	-	-	-
Tree Nuts and products thereof	-	-(coconut only)	+(coconut only)
Other Allergens of Concern			
Sesame seeds and products thereof	-	-	+
Mustard and products thereof	-	-	-
Celery and products thereof	-	-	-
Lupin and products thereof	-	-	-

Code Dating

The Julian date will be ink jetting on the kwik lok to represent the baked date.

Code Dating Secondary Packaging

PRODUCT CODING

(a) Example: Cases are coded using an inkjet print system 01221 BEST BY MM/DD/YYYY

Explanation of Format: The 5-digit code is a Julian-based code. The first three digits (012XX) represent the 12th day of the year. The 4th & 5th digits represent the year produced, for example, 21-2021. The BEST BY date should be 12 months from the production date.



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Microbiology

Kanan Baking Company can provide finished Product microbiological testing to meet customer-specific requirements. For more information, please reach out to the contact below:

Quality Assurance Department Tel: (818) 575-7280, EXT. 103 Email: Qa@Kananbaking.com

Storage Conditions

Dry: Keep in a cool and dry place (<78°F, <65% RH). Close package after use. Frozen: Keep at or below 0 degrees—close package after use.

Shelf Life

Shelf Life is 10 days after thawed and 365 days frozen from the date of manufacture provided the Product is stored as stated above in the original sealed packaging and has not been opened or moved to another container.

Primary Packaging Information

Packaging Type	Packaging Net Weight	Case Count
Low-density polyethylene lined bag, 1.5 mil	24 oz.	1 per bag
24" x18" x5" WRA box	13 lbs.	8 per case

Pallet Configuration

Kanan Baking Company uses Grade A white 48x40 pallets. CHEP pallets are not used unless specified by the customer. TI/HI Configuration below:

- TiHi: 4 X14 - FTL: 1680



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Food Safety Statement

All Kanan Baking Company Operations in the United States have implemented and operate under a food safety HACCP program guideline. HACCP training is conducted annually at each location for all employees. Good Manufacturing Practices (GMPs) are part of the prerequisite programs and are strictly adhered to at each facility. Additionally, we have Sanitation Standard Operating Procedures at our facilities, and the FDA inspects our facilities, and we have maintained a good rating.

Metal Detection of Products

All finished products produced at the Woodland Hills manufacturing facility are run through a metal detector before shipping. Upon arrival, we inspect all ingredients and verify the manufacturer's Certificate of Analysis for compliance and product safety.

Frequency:

Metal detection is performed on the first and last package during production and every 60+- 10 minutes

Calibration:

Annually



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REVISION LOG

Date	Amendment Description	Revision:
8/3/2021	New template	01