

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 05/08/2023 Specification Program Program:

Revised By: Nancy Zuniga **Location: GDF**

Approved By: Nick Spondike, Chief Innovation Officer

Grecian Delight SPANAKOPITA - LARGE 8 OZ **Item Name:**

051 **Product Code#**

RSL051 **Internal Code:**

| FINAL PIECE WEIGHT | | | |
|--------------------|------|--|--|
| 227 g | 8 OZ | | |
| | | | |

Distributed:

ITEM DESCRIPTION

Appearance: Pastry Filled with Spinach Feta Cheese **Color:** Golden brown with green spinach filling Flavor/Aroma: Buttery, with the hint of spices **Texture:** Flaky Crust with soft smooth filling

ITEM PACKAGING

| Primary Packaging: | Film / Trays / Divider | Primary Case Type: | PRINTED BOX |
|------------------------------|-------------------------------|-------------------------|-------------------|
| No. of Pieces / Tray: | 10 pieces per tray - 8 oz ea. | No. of Trays / Case: | 3 trays of 10 |
| Cases Per Pallet: | 72 Cases per pallet | Case Gross Wt. (lbs): | 16.50 lbs |
| Rows Per Pallet (Hi): | 12 cases high | Case Gross Wt. (kg): | 7.5 kg |
| Cases Per Row (Ti): | 6 cases per layer | Case Net Wt. (lbs): | 15.00 lbs |
| Case Dimensions: | 13.50 x 18.00 x 4.25 in | Case Net Wt. (kg): | 6.8 kg |
| UPC Number: | n/a | Cases Cube (Cu. Ft.): | 0.60 Cu. Ft. |
| GTIN Code Number: | 0-00-75365-00051-4 | Pallet Weight (lbs/kg): | 1238 lbs (561 kg) |
| | | | |

STORAGE & SHELF LIFE & CODE DATE FORMAT

Shipping Container Frozen (0°F): 12 Months **Shelf Life from Production: Code Date Format:** Ex: Lot Code # 2051 = **FEBRUARY 20, 2012** The first number "2" is the last number of the year 2012. The next three

numbers "051" Corresponds to February 20th being the 51st day of the vear.

FROZEN 10°F or Less

Certified Kosher NO

Storage Conditions:

Certified Halal NO

FROZEN (10°F or below)

Certified Organic NO

Certified CN NO

INGREDIENT STATEMENT

INGREDIENTS: 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 soybeans oil), filo [enriched non-bromine bleached flour (bleached wheat flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, corn starch, dextrose, maltodextrin, wheat gluten, salt, canola oil, preservatives (calcium and/or sodium propionate, potassium sorbate)], liquid whole eggs (whole eggs, citric acid and xanthum gum), high heat nonfat dry milk, dill, salt, parsley, black pepper.

CONTAINS: Milk, Wheat and Eggs.



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NUTRITIONALS PER SERVING SIZE

Recommend Serving Size: 1 piece (8oz) **Servings Per Container:** 30

| Nutrition | Facts | | | |
|--|---------------------|--|--|--|
| 30 servings per containe Serving size 8 o | er z (227g/8 oz) | | | |
| Amount per serving | | | | |
| Calories | 420 | | | |
| % Daily Value ¹ | | | | |
| Total Fat 20g | 26% | | | |
| Saturated Fat 10g | 52% | | | |
| Trans Fat 0g | | | | |
| Cholesterol 35mg | 12% | | | |
| Sodium 1200mg | 52% | | | |
| Total Carbohydrate 48g | 17% | | | |
| Dietary Fiber 3g | 9% | | | |
| Total Sugars 2g | | | | |
| Includes 0g Added Sugars | s 0% | | | |
| Protein 12g | | | | |
| Vitamin D 0.1mcg | 0% | | | |
| Calcium 200mg | 15% | | | |
| Iron 3.4mg | 20% | | | |
| Potassium 170mg | 4% | | | |
| The % Daily Value (DV) tells you nutrient in a serving of food cordaily diet. 2,000 calories a day general nutrition advice. | ntributes to a | | | |
| Calories per gram: Fat 9 • Carbohydrate 4 | Protein 4 | | | |

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



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COOKING INSTRUCTIONS

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)