

Product Specification Form



32 oz. Sourdough Deli Loaf

Item Number: 37-1719	
PSF Revision: 2	Effective Date: 7/26/2021

Product Description

32 oz. Sourdough Deli loaf with 22 slices measuring 5/8 inch each. Fully Frozen 5/32 oz.

Commodity Code

UPC: 811274001712 Case GTIN:10811274001719

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.

Kosher Status

Pas Yisroel, Kosher Pareve

Cut/Slice Status

YES / NO

Physical Parameters:

Shape	Approx. Weight	Length inch.	Width inch.	Height inch.
Rounded Rectangle	32 oz.	13.5	6-6.25	4-4.25

Organoleptic Characteristics:

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

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Nutritional Information

(See Attached)

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

Non-GMO Statement

The product indicated by this Product Specification Form **does not** contain ingredients derived from genetically modified crops. Kanan Baking requires all raw materials to provide Non-GMO statements prior to approval as a KBC bakery approved ingredient. This request is made mandatory in our supplier approval program.

Vegan Status

YES / NO

Storage & Transport Conditions

Fresh: Transported via Kanan Trucks at (<78°F, <65% RH). Product is transported in bread racks.

Frozen: Transported via Kanan reefers or contracted LTL 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 same line	Present in the Plant
<u>"Major" Allergens According to the FDA</u>			
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)
<u>Other Allergens of Concern</u>			
Sesame seeds and products thereof	-	-	+
Mustard and products thereof	-	-	-
Celery and products thereof	-	-	-
Lupin and products thereof	-	-	-

Microbiology (Customer Specific)

KKanan 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



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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 fresh & 364 days frozen from the date of manufacture provided the product is stored as stated above in the closed original 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	32 oz.	1 per bag
24"x18"x5" WRA box	10.0 lbs.	5 per case

Pallet Configuration

Kanan Baking Company uses standard white 48x40 pallets. CHEP pallets are not used unless specified by customer. TI/Hi Configuration below:

- Loaf Products: 4x12

Bioterrorism Facility Registration

All Kanan Baking Company manufacturing and distribution facilities are registered in compliance with Food Security Bioterrorism Act of 2012. All registration numbers are on file with the FDA.

Food Safety Statement

All Kanan Manufacturing facilities in the United States have implemented and operate under the guidelines of a food safety HACCP program. 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 our facilities are inspected by the FDA and we have maintained a satisfactory rating.

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Metal Detection of Products

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

Frequency: To the first & last package of the line/production, and every 60 ± 10 minutes.

Bun Critical Limits:

Fe (ferrous): 1.5 mm

Non-Fe (non-ferrous): 1.5 mm

SS (stainless steel): 2.0 mm

Loaf Critical Limits:

Fe (ferrous): 2.0 mm

Non-Fe (non-ferrous): 2.5 mm

SS (stainless steel): 3.5 mm

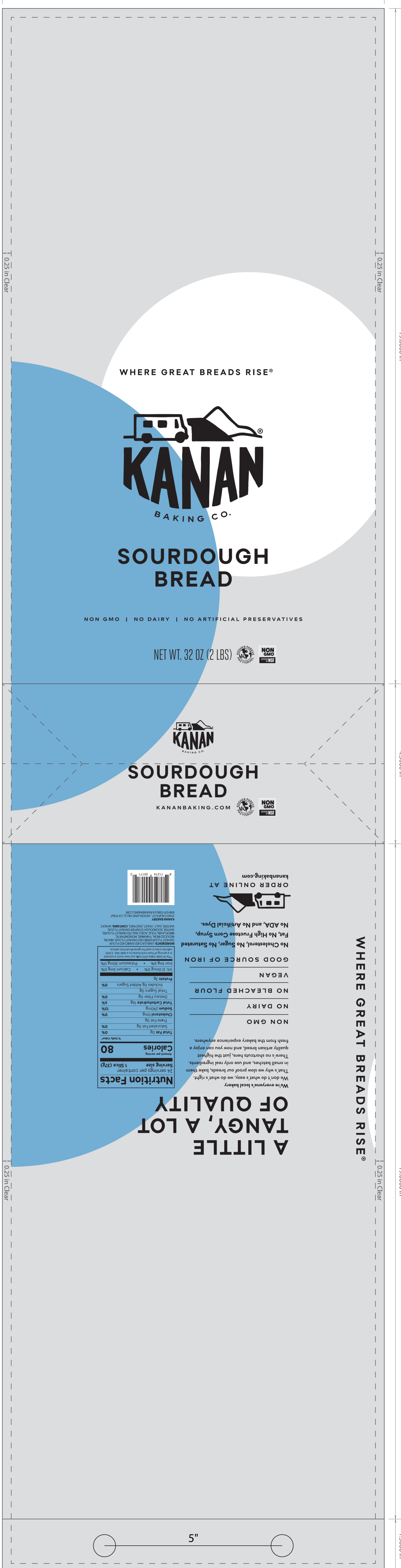
Calibration: Annually

The above information is provided for our customers only (and we accept no liability to any third parties) and reflects our current knowledge and experience. All products are supplied in accordance with our general terms and conditions for sale. Seller does not guarantee against goods becoming adulterated or misbranded after shipment or delivery to Buyer, by reason or causes beyond Seller's control. In using the product our customers are reminded to comply with all relevant legal, administrative and regulatory requirements and procedures relating to its use and the protection of the environment.

Document History

Date	Amendment Description	Revision:
4/6/20	New Template for PSF. Transfer Data	01
7/26/21	Adjusted Case CT/ Ti/Hi	02

10.7500 in



19.0000 in

4.5000 in

19.0000 in

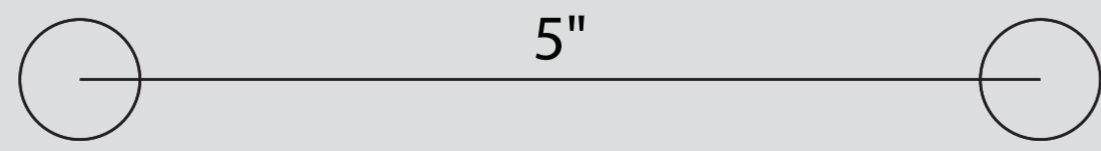
1.5000 in

0.25 in Clear

0.25 in Clear

0.25 in Clear

0.25 in Clear



	2400 Statham Boulevard Oxnard, California 93033 tel (805) 240 2410	JOB NO.	#####	<input type="checkbox"/> Proof APPROVED AS IS
		DATE	10.01.2020	<input type="checkbox"/> Proof RETURNED with CHANGES or CORRECTIONS
PROOFREAD CAREFULLY. QUALITY PACKAGING - SUPPLIES HAS REVIEWED THIS ARTWORK FOR OUTPUT ACCURACY. IT IS, HOWEVER, THE RESPONSIBILITY OF THE CUSTOMER TO APPROVE ARTWORK PRIOR TO PRINTING. REVIEW FOR COPY, SIZE, POSITION AND LAYOUT. CUSTOMER SIGNATURE OR ORIENTATION TO RELEASE THE ART CONFIRMS CUSTOMER APPROVAL. ANY FURTHER ARTWORK CHANGES MAY BE SUBJECT TO EXTRA CHARGES.		CUSTOMER	Kanan Baking Co	<input type="checkbox"/> Submit new proof to customer
		UPC Code	2 11274 00171 2	<input type="checkbox"/> Submit new proof to Sales Dept.
		ITEM #	#####	CUSTOMER COMMENTS
		PRODUCT	Sourdough Bread	
		DIMENSIONS	10.75" x 19" + 4.5" BG + 1.5" Lip	CUSTOMER SIGNATURE
INK COLORS 				