

Form NPD-001-E

Version: 2

Supersedes: 7.22.15

# **Mediterranean Pita Chips**

Product Name: Mediterranean Pita Chips				Product	Product Code: 035	
External UPC	: 0 00 75365 00035 4		Internal UPC: None			
Case Packing: 15 lb. Bulk Pack Net Weight: 15.0			Shipping Weight: 17.0 lbs		g Weight: 17.0 lbs	
Case Cube: 0.73			Storage Temp: Keep Frozen (0°F or below)			
Approximate Portion Size: 6 Pita Chips (1 oz)			Approximate Portions Per Case: 240			
Case Dimensions: Length: 13.125" Width: 11.875" Height: 8.125"			Pallet Dimensions: High: 9 Tie: 12 Total Cases Per Pallet: 108			
Kosher: No	Thawed Shelf Life: 1 Da	ay		Frozen She	elf life: 9 Months	
Description:	The chip with a Mediterranean attitude! Made from our traditional pita bread recipe. These half moon shaped pita chips are perfect as an appetizer with dips/spreads or as a base for Mediterranean nachos. Serve as a side dish with sandwiches in place of fries. For the perfect dessert item just sprinkle with brown sugar/cinnamon or just fry these pita chips to serve the ultimate snack item.					
Ingredient Statement:	INGREDIENTS: Enriched [Wheat Flour, Malted Barl Reduced Iron, Thiamine Malted Barl Riboflavin (B2), Folic Acid Soybean Oil and/or Canol 2% or less of: Salt, Sugar Conditioner (Calcium Sulf Vegetable Mono- and Dig Enzymes), Calcium Propic Potassium Sorbate (Prese CONTAINS: Wheat  All food ingredients contained in approved for use in a regulation Drug Administration CFR Title 2 generally recognized as safe.	ley Niacin, Mononitrate (B1), I], Water, Ia Oil, Contains T, Dough Tate, Acacia Gum, Ilycerides, and onate and ervatives).  In this product are of the Food and	Nutritio 240 servings per of Serving size 6 leads of the Serving size 6 leads of the Serving Sodium 55mg Total Carbohydrate 1 Dietary Fiber 0g Total Sugars 0g Includes 0g Adde Protein 2g Vitamin D 0mcg Calcium 13mg Iron 1mg Potassium 0mg  "The % Daily Value tells you in serving off yodu tells you in serving off ood contributes to day is used for general nutritic serving size of the Serving off production of the Serving off yodu tells you in the serving off yodu tells you in the serving off yodu tells you in the y	80  **Boats   Section    **Boa	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.	

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Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4



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# **Product Specification**

Lot Coding: Shipping Container: Lot Coding: Packaging Container (if applicable):

1 Digit Year + Julian Date + Military Time None

#### Microbiological Standards (if applicable):

APC: Not Applicable Coliform: Not Applicable E. coli: Not Applicable

Yeast & Mold: Not Applicable Salmonella: Not Applicable Listeria spp: Not Applicable

#### **Sensory Standards:**

**Appearance:** Half Moon chip – small bubbles

Color: Light color

Flavor/Aroma: typical bake chips

Texture: chewy bread like

#### **Chemical Standards (if applicable):**

% Moisture: Not Applicable% Salt: Not ApplicableViscosity: Not Applicable

pH: Not Applicable

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#### **Cooking Instructions:**

#### Fried Pita Chip Recipe

- 1. Preheat Fryer to 350°F
- 2. Place Pita Chips into frying basket
- 3. Cook for approximately 1 minute until golden brown
- 4. TIP: place another frying basket on top of frying basket in oil to avoid having to turn chips over in oil

## **Baked Pita Chip Recipe**

- 1. Preheat oven to 350°F
- 2. Spray pan release or olive oil on sheet pan
- 3. Spread pita chips evenly on a sheet pan.
- 4. Bake until brown and crisp. Be sure to rotate the pans and stir the chips to avoid excessive browning near the edges of the sheet pans. If they start to brown before crisping, lower the oven temperature.
- 5. Take cooked pita chips out of the oven and spray lightly with canola oil.
- 6. Lightly dust the chips with a seasoning of your choice.

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### 100g Nutritional:

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Vitamin B12 (mcg)	0
Calories (kcal)	269.9	Biotin (mcg)	
Calories from Fat (kcal)	47.78	Pantothenic Acid (mg)	0.24
Calories from SatFat (kcal)	6.74	Vitamin A - RAE (RAE)	
Fat (g)	5.31	Vitamin A - RE (RE)	
Saturated Fat (g)	0.75	Carotenoid RE (RE)	
Trans Fatty Acid (g)	0.04	Retinol RE (RE)	46.67
Poly Fat (g)	2.47	Beta-Carotene (mcg)	7.37
Mono Fat (g)	1.01	Vitamin B3 - Niacin Equiv (mg)	0
Cholesterol (mg)	0	Vitamin D - mcg (mcg)	
Carbohydrates (g)	47.9	Folate, DFE (mcg)	161.8
Dietary Fiber (g)	1.66	Vitamin K (mcg)	
Soluble Fiber (g)	0	Vitamin E - Alpha-Toco (mg)	
Insoluble Fiber (g)	0	Minerals	
Total Sugars (g)	1.53	Sodium (mg)	194.55
Other Carbs (g)	0	Potassium (mg)	1.19
Protein (g)	7.69	Calcium (mg)	45.61
Ash (g)	0.94	Iron (mg)	3.27
Monosaccharides (g)		Phosphorus (mg)	0.01
Disaccharides (g)		Magnesium (mg)	0.16
Water (g)	37.79	Zinc (mg)	0
Vitamins		Iodine (mcg)	0
Vitamin A - IU (IU)	56.15	Copper (mg)	0
Vitamin C (mg)	0.01	Fluoride (mg)	
Vitamin D - IU (IU)		Manganese (mg)	0
Vitamin E - IU (IU)		Molybdenum (mcg)	
Vitamin B1 (mg)	0.47	Selenium (mcg)	0
Vitamin B2 (mg)	0.3	Saturated Fats	
Vitamin B3 (mg)	3.84	18:0 - Stearic (g)	
Vitamin B6 (mg)	0	Other Nutrients	
Folate (mcg)	102.64	Sugar Alcohol (g)	
Vitamin B6 (mg)	0	Choline (mg)	0
Vitamin B3 - Niacin Equiv (mg)		Caffeine (mg)	0
Vitamin B6 (mg)	0.08	Choline (mg)	

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