

Item Number: 37-0560

PSF Revision: 1

Effective Date: 1/11/2023

Product Description

A yeast-raised bun made to be rich in egg yolks and eggs.

Commodity Code

UPC: 811274000562 CASE GTIN: 40811274000560

Country of Origin

USA

Ingredient List

UNBLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, POTATO FLOUR, EGGS, SUGAR, PALM MARGARINE (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SUNFLOWER LECITHIN, CITRIC ACID, NATURAL FLAVOR, BETA CAROTENE (COLOR), VITAMIN A PALMITATE), CONTAINS 2% OR LESS OF: WHEAT STARCH, YEAST, WHEAT PROTEIN, SALT, LACTIC ACID, CANOLA OIL, NATURAL FLAVORS, ENZYMES.

CONTAINS: EGGS, WHEAT

Kosher Status

Pas Yisroel, Kosher Pareve

Slice Status

YES / NO

Physical Parameters:

Shape	Approx. Weight	Length in inches	Width in inches	Height in inches
Round	71g (2.5 oz.)	4 +/1	4 +/1	2-2.5



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Organoleptic Characteristics:

Method	Parameter	Description	
Visual	Color	Shiny Light Golden Brown	
Sensory	Taste	Slightly Sweet Flavor	
Sensory	Odor	Sweet Smell	

Analytical Parameters:

Method	Range
Moisture	
Water Activity	.9293



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Nutritional Information

(See Attached)

Nutrition F	acts	
8 servings per container Serving size	1 Bun (71g)	
Amount per serving Calories	230	
	% Daily Value*	
Total Fat 4g	5%	
Saturated Fat 1.5g	8%	
<i>Trans</i> Fat 0g		
Cholesterol Omg	0%	
Sodium 210mg	9%	
Total Carbohydrate 43g	16%	
Dietary Fiber 2g	6%	
Total Sugars 7g		
Includes 6g Added Sugars	12%	
Protein 6g		
Vitamin D 0.1mcg 0%	Calcium 22mg 0%	
Iron 2mg 10%	Potassium 133mg 2%	
* The % Daily Values (DV) tells you how much a to a daily diet. 2,000 calories a day is used for g		

Note: The nutrient information provided by Kanan Baking Company is based upon the USDA database and other sources, including suppliers' datasheets. All these are reliable sources; consequently, the correlation between the calculated values and the lab analyses usually is 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.

<u>Vegan Status</u>

YES / NO

Storage & Transport Conditions

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

Allergen Information

Allergen	Present in Product	Present in Product made on the 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)
Other Allergens of Concern			
Sesame seeds and products thereof	-	-	-
Mustard and products thereof	-	-	-
Celery and products thereof	-	-	-
Lupin and products thereof	-	-	-

Allergen Statement:

Contain: EGGS, WHEAT

* Produced in a facility that has wheat, egg, and tree nut allergenic ingredients *

Code Dating Primary Packaging

The Julian date will be ink jetting on the kwik lok closure on the packaging 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 are the years of production, for example, 21- 2021. Thus, the BEST BY date should be 12 months from the production date.



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Storage Conditions

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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 365 days frozen/6 days after thawing from the date of manufacture. The Product is stored as stated above in the original closed 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	20 OZ. 1.25 Lbs.	8 per bag
24"x 18"x5" WRA box dimensions Cube- 1.25	8 Lbs.	6/8 Ct per case

Pallet Configuration

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

- Bun Products: 4 x 12
- -FTL: 26 pallets (1248 cases)

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, the FDA inspects our facilities, and we have maintained a satisfactory rating.



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Metal Detection

Metal detectors are checked for the first and last package produced and every 60 +- 10 minutes.

Critical limits: Fe (Ferrous): 2 mm Non-Fe (Non-ferrous): 2.5 mm SS (Stainless steel): 3.5 mm

Calibration: Performed 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 following 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.

Revision Log:

Date	Amendment Description	Revision:
06/18/2021	New Template	01
7/6/2022	Updated physical parameters	2
1/11/2023	Added new Company Logo and Removed Soy as an allergen	3