



## FINISHED FOOD SPECIFICATION SHEET

<b>Document:</b>	21.03.08	<b>Item Number:</b>	1902511014
<b>Effective Date:</b> Draft 5-19-22	<b>Program:</b>	21.0 Specification Program	<b>Market:</b> USA
<b>Supersedes Date:</b> 2017-05-02	<b>Location:</b>	Corporate	<b>Country of Origin:</b> USA
<b>Date Validated:</b> N/A	Controlled Copy		

<b>Food Name:</b>	Puff Pastry Frozen Dough Squares 5" x 5"		
<b>Finished Foods:</b>	Puff Pastry		
<b>Brand / Customer:</b>	Aspire Bakeries	<b>Sub Brand:</b>	Pennant



### Food Item Description

Squares of puff pastry dough 5" x 5", suitable as a dough base to customize your own puff pastries.

\* Image provided for reference only. Actual item size and dimensions may be different.

### Individual Food Specification

Net Weight of Individual Packaged Unit:

2 oz	56.699 g
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### Raw Piece Weight

### Prepared Piece Weight

2 oz	N/A oz
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### Raw Item Dimensions

	Minimum	Target	Maximum
<b>Length (")</b>	N/A	5	N/A
<b>Width (")</b>	N/A	5	N/A
<b>Height (")</b>	N/A	N/A	N/A
<b>Circumference (")</b>	N/A	N/A	N/A
<b>Diameter (")</b>	N/A	N/A	N/A
<b>Weight (oz)</b>	N/A	2	N/A



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### PACKAGING

**FDA Product Code:**N/A

**Facility ID:**110B

**USDA Establishment:**N/A

**Customer Code:**N/A

**Packaging Format:** Dough sheets are packed in a tray, with parchment paper between each sheet, tray is shrink wrapped, and placed in a fully labeled case.

Tray	<b>Package Type:</b>	Tray	<b>Food Contact Surface:</b>	Paper - F
	<b>Pieces per Tray :</b>	120	<b>UPC/GTIN:</b>	N/A
	<b>Tray Dimensions:</b>	N/A " L X N/A " W X N/A " H	<b>Tray Cube (Cu. Ft.):</b>	N/A
	<b>Tray Gross Wt. :</b>	N/A lbs N/A kg	<b>Tray Net Wt. :</b>	N/A lbs N/A kg
	<b>Net Wt. statement:</b>	N/A		
Case	<b>Package Type:</b>	Case	<b>UPC/GTIN:</b>	10019025110141
	<b>Tray per Case :</b>	1	<b>Pieces per Case :</b>	120
	<b>Case Dimensions:</b>	16.875 " L X 11.688 " W X 3.75 " H	<b>Case Cube (Cu. Ft.):</b>	0.428
	<b>Case Gross Wt. :</b>	16.5 lbs 7.48 kg	<b>Case Net Wt. :</b>	15 lbs 6.8 kg
	<b>Net Wt. statement:</b>	DOUGH SQUARES 120 - 2 oz (57 g) NET WT 15 lb (6.8 kg)		
	<b>Cases per Row (Ti):</b>	9		
	<b>Rows per Pallet (Hi):</b>	11		
	<b>Cases per Pallet:</b>	99		



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### ALLERGENS AND SENSITIVE INGREDIENTS

<b>Barley:</b>	Contains
<b>Gluten :</b>	Contains
<b>Allergens Gluten Explained :</b>	Barley, Wheat
<b>Wheat :</b>	Contains



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### INGREDIENT STATEMENT

INGREDIENTS: ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, HYDROGENATED PALM OIL, FRACTIONATED PALM OIL, CONTAINS 2% OR LESS OF: SALT, MONO- AND DIGLYCERIDES, WHEAT GLUTEN, DOUGH CONDITIONER (SODIUM STEAROYL LACTYLATE, CALCIUM CARBONATE, L-CYSTEINE HYDROCHLORIDE), MONOCALCIUM PHOSPHATE, ARTIFICIAL FLAVOR, COLORS (ANNATTO EXTRACT, YELLOW 5, YELLOW 6, RED 40).

CONTAINS: WHEAT.

MADE IN A FACILITY THAT ALSO PROCESSES EGGS, MILK, SOY.



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### CN Statement

Not applicable.



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### NUTRITION VALUES

100g unrounded nutrition

x

Unbaked

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	18.901	100.000	Cholesterol (mg)	0	0	Vitamin A - RAE (mcg)	0.000	0.000
Calories (kcal)	82.984	439.053	Carbohydrates (g)	6.565	34.736	Vitamin C (mg)	0	0
Calories from Fat (kcal)	51.529	272.633	Dietary Fiber (2016) (g)	0.216	1.141	Vitamin D - IU (IU)	0	0
Calories from SatFat (kcal)	23.420	123.913	Total Sugars (g)	0.054	0.285	Vitamin D - mcg (mcg)	0	0
Fat (g)	5.725	30.293	Added Sugar (g)	0	0	Sodium (mg)	45.398	240.195
Saturated Fat (g)	2.602	13.768	Protein (g)	1.148	6.073	Potassium (mg)	8.486	44.897
Trans Fatty Acid (g)	0.111	0.589	Water (g)	5.317	28.133	Calcium (mg)	12.864	68.059
Poly Fat (g)	1.783	9.432	Ash (g)	0.201	1.061	Iron (mg)	0.426	2.253
Mono Fat (g)	0.958	5.067	Vitamin A - IU (IU)	0.114	0.603			



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### CLAIMS

**Kosher:**

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DO NOT CONSUME RAW DOUGH. PRODUCT MUST BE BAKED BEFORE CONSUMPTION.

**Other:**

THIS FOOD ITEM IS NOT A READY TO EAT PRODUCT AND HAS NOT BEEN PROCESSED TO CONTROL MICROBIAL PATHOGENS.

Contains a bioengineered food ingredient.



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### STORAGE & HANDLING

<b>Total Shelf Life from Production (Days):</b> 360	<b>Distributed:</b> Frozen (-10 - 10°F)
<b>Best Before Date Format:</b> EXP: MM-DD-YY	
<b>Lot Code Format (explained):</b> YNLDDDSL - Where Y = 1 digit year; NL = Bakery ID; DDD = Julian Day; S = Shift; L = Line	
<b>Storage Conditions:</b> Keep Frozen	
<b>Shelf Life After Baking :</b> N/A	<b>After Baking Storage Type:</b> N/A
<b>Shelf Life After Defrosting :</b> N/A	<b>After Defrost Storage Type:</b> N/A
<b>Min-Max. Distribution Temperature:</b> Frozen (-10 - 10°F)	
<b>Min. Shelf Life Remaining at Receipt at DC (Days):</b> 30	





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### PREPARATION and / or BAKING INSTRUCTIONS

INSTRUCTIONS FOR USE:

1. REMOVE DESIRED NUMBER OF SHEETS FROM BOX AND THAW AT ROOM TEMPERATURE UNTIL EASILY BENDABLE (10-15 MINUTES).
2. BAKE BOTH LARGE AND SMALL ITEMS AT 425-450°F FOR APPROXIMATELY 12-15 MINUTES OR UNTIL GOLDEN BROWN.
3. REDUCE TEMPERATURE BY 50°F FOR CONVECTION OVEN.



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### ADDITIONAL DETAILS

Distributed by:  
Aspire Bakeries  
Los Angeles, CA 90045 USA  
1-844-99ASPIRE (1-844-992-7747)

REVIEWS AND APPROVALS  
Caitlin Mazurek, R&D, XXX