



## FINISHED FOOD SPECIFICATION SHEET

<b>Document:</b>	21.03.08	<b>Item Number:</b>	8514604898
<b>Effective Date:</b> 2023-10-31	<b>Program:</b> 21.0 Specification Program	<b>Market:</b>	USA
<b>Supersedes Date:</b> 2017-05-25	<b>Location:</b> Corporate	<b>Country of Origin:</b>	USA
<b>Date Validated:</b> 2023-10-31	Controlled Copy		

<b>Food Name:</b>	Parker House Style Wheat Dinner Roll Dough		
<b>Finished Food:</b>	Parker House Style Wheat Dinner Roll		
<b>Brand / Customer:</b>	Pennant	<b>Sub Brand:</b>	N/A

### Food Item Description

Frozen wheat roll dough pieces bake up into delicious wheat rolls.  
Distributed frozen, ready to bake before final merchandising.



Unbaked Roll Dough



Baked Roll

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

### Individual Food Specification

Net Weight of Individual Packaged Unit:

1.25 oz	35.4 g
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### Raw Piece Weight Prepared Piece Weight

1.25 oz	1.02 oz
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### Raw Item Dimensions

	Minimum	Target	Maximum
<b>Length (")</b>	N/A	N/A	N/A
<b>Width (")</b>	N/A	N/A	N/A
<b>Height (")</b>	0.95	1.05	1.15
<b>Circumference (")</b>	N/A	N/A	N/A
<b>Diameter (")</b>	1.65	1.75	1.85
<b>Weight (oz)</b>	1.13	1.25	1.34

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### PACKAGING

FDA Product Code: N/A


Facility ID: 1066869

USDA Establishment: N/A

Customer Code: N/A

**Packaging Format:** Frozen rolls are bulk packed into a corrugated shipping case lined with a poly bag.

<b>Bag</b>	<b>Package Type:</b>	Bag	<b>Food Contact Surface:</b>	Plastic, synthetic - G
	<b>Pieces per Bag :</b>	240	<b>UPC/GTIN:</b>	N/A
	<b>Bag Dimensions:</b>	N/A " L X N/A " W X N/A " H	<b>Bag Cube (Cu. Ft.):</b>	N/A
	<b>Bag Gross Wt. :</b>	N/A lbs N/A kg	<b>Bag Net Wt. :</b>	N/A lbs N/A kg
	<b>Net Wt. statement:</b>	N/A		
<b>Case</b>	<b>Package Type:</b>	Case	<b>UPC/GTIN:</b>	10885146048980
	<b>Bag per Case :</b>	1	<b>Pieces per Case :</b>	240
	<b>Case Dimensions:</b>	15.688 " L X 11.813 " W X 5.875 " H	<b>Case Cube (Cu. Ft.):</b>	0.63
	<b>Case Gross Wt. :</b>	20.63 lbs 9.35 kg	<b>Case Net Wt. :</b>	18.75 lbs 8.5 kg
	<b>Net Wt. statement:</b>	240 - 1.25 oz (35 g) UNITS; NET WT 18.75 lb (8.5 kg)		
	<b>Cases per Row (Ti):</b>	10		
	<b>Rows per Pallet (Hi):</b>	9		
	<b>Cases per Pallet:</b>	90		

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### STORAGE & HANDLING

<b>Total Shelf Life from Production (Days):</b> 180	<b>Distributed:</b> Frozen (-10 - 10°F)
<b>Best Before Date Format:</b> BEST BY: MM/DD/YYYY (where MM=month; DD=day; YYYY=year)	
Y API DDD S L BBB T BEST BY: MM/DD/YYYY (Where Y=Last digit of year; API= Alpha Plant Identification;	
<b>Lot Code Format (explained):</b> DDD=Julian Day; S=Shift, L=Line; BBB=Batch#; T=Time (24-hr); BEST BY=Best By date [Production date + Shelf Life])	
<b>Storage Conditions:</b> Keep Frozen	
<b>Shelf Life After Baking :</b> 2 days	<b>After Baking Storage Type:</b> Ambient
<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> 35	

### ALLERGENS AND SENSITIVE INGREDIENTS

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



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### INGREDIENT STATEMENT

INGREDIENTS: ENRICHED BLEACHED FLOUR (BLEACHED FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WHOLE WHEAT FLOUR, HIGH FRUCTOSE CORN SYRUP, YEAST, SOYBEAN OIL, CONTAINS 2% OR LESS OF: WHEAT GLUTEN, SALT, DOUGH CONDITIONERS (SODIUM STEAROYL LACTYLATE, DATEM, AMMONIUM SULFATE, CALCIUM SULFATE, ENZYMES, ASCORBIC ACID, POTASSIUM IODATE, L-CYSTEINE HYDROCHLORIDE).

CONTAINS: WHEAT.

MADE IN A FACILITY THAT ALSO PROCESSES EGGS, MILK, PEANUTS, SOY, AND TREE NUTS (COCONUT, MACADAMIA NUTS, PECANS, WALNUTS).

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### NUTRITION VALUES

#### 100g unrounded:

##### UNBAKED

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Protein (g)	3.24	9.15
Gram Weight (g)	35.44	100.00	Water (g)	13.53	38.19
Calories (kcal)	90.87	256.42	Ash (g)	0.71	2.01
Calories from Fat (kcal)	13.16	37.14	Vitamins		
Calories from SatFat (kcal)	3.29	9.28	Vitamin A - IU (IU)	0.52	1.46
Fat (g)	1.46	4.13	Vitamin A - RAE (mcg)	0	0
Saturated Fat (g)	0.37	1.03	Vitamin C (mg)	3.76	10.62
Trans Fatty Acid (g)	0.02	0.04	Vitamin D - IU (IU)	0	0
Poly Fat (g)	0.74	2.09	Vitamin D - mcg (mcg)	0	0
Mono Fat (g)	0.28	0.78	Minerals		
Cholesterol (mg)	0	0	Sodium (mg)	174.18	491.52
Carbohydrates (g)	16.37	46.20	Potassium (mg)	49.61	139.98
Dietary Fiber (US 2016) (g)	1.20	3.39	Calcium (mg)	9.67	27.28
Total Sugars (g)	2.65	7.48	Iron (mg)	0.90	2.54
Added Sugar (g)	2.43	6.87			

##### BAKED

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Protein (g)	3.24	11.18
Gram Weight (g)	29.00	100.00	Water (g)	7.09	24.46
Calories (kcal)	90.87	313.36	Ash (g)	0.71	2.45
Calories from Fat (kcal)	13.16	45.39	Vitamins		
Calories from SatFat (kcal)	3.29	11.34	Vitamin A - IU (IU)	0.52	1.78
Fat (g)	1.46	5.04	Vitamin A - RAE (mcg)	0	0
Saturated Fat (g)	0.37	1.26	Vitamin C (mg)	0	0
Trans Fatty Acid (g)	0.02	0.05	Vitamin D - IU (IU)	0	0
Poly Fat (g)	0.74	2.55	Vitamin D - mcg (mcg)	0	0
Mono Fat (g)	0.28	0.95	Minerals		
Cholesterol (mg)	0	0	Sodium (mg)	174.18	600.66
Carbohydrates (g)	16.37	56.46	Potassium (mg)	49.61	171.06
Dietary Fiber (US 2016) (g)	1.20	4.15	Calcium (mg)	9.67	33.34
Total Sugars (g)	2.65	9.14	Iron (mg)	0.90	3.11
Added Sugar (g)	2.43	8.40			

\* Baked nutritional information is based on an estimated moisture loss upon baking.  
This information is not guaranteed and may vary depending on oven and baking conditions.

#### Retail panel (per serving):

##### UNBAKED


Nutrition Facts	
240 servings per container	
Serving size 1 Roll Dough (35g)	
Amount per serving	
<b>Calories</b>	<b>90</b>
Calories from Saturated Fat	5
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 16g	6%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 2g Added Sugars	4%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.9mg	6%
Potassium 50mg	2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

##### BAKED

Nutrition Facts	
240 servings per container	
Serving size 1 Roll (29g)	
Amount per serving	
<b>Calories</b>	<b>90</b>
Calories from Saturated Fat	5
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 16g	6%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 2g Added Sugars	4%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.9mg	6%
Potassium 50mg	2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.  
\* Baked nutritional information is based on an estimated moisture loss upon baking.  
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### CLAIMS AND OTHER INFORMATION

<b>GMO Status:</b>	Bioengineered disclosure not required
<b>Kosher:</b>	OU Pareve
<b>Other:</b>	THIS FOOD ITEM IS NOT A READY TO EAT PRODUCT AND HAS NOT BEEN PROCESSED TO CONTROL MICROBIAL PATHOGENS.
<b>Other:</b>	Does not meet Smart Snack criteria. 1. Not more than 200 calories per serving. 2. Not more than 35% of total calories from fat. Nutrition Facts panel must accompany this statement. 3. Not more than 10% of total calories from saturated fat. Nutrition Facts panel must accompany this statement. 4. 0g Trans fat per serving. Nutrition Facts panel must accompany this statement, and statement will only be used following customer request. 5. Not more than 35% total sugar by weight. 6. Not more than 20 mg cholesterol per serving. 7. Minimum 1 g fiber per serving. Not a good source of dietary fiber.

### SCHOOL INFORMATION

CN statement not required.

Please refer to USDA PFS document for grain content information.

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### PREPARATION and / or BAKING INSTRUCTIONS

#### HANDLING INSTRUCTIONS:

1. PLACE ROLLS ON A LIGHTLY GREASED BAKING PAN.
2. LIGHTLY COAT DOUGH WITH OIL OR MELTED BUTTER TO PREVENT DOUGH FROM DRYING.
3. LET DOUGH RISE, IN A WARM AREA AWAY FROM DRAFTS, TO 2-3 TIMES FROZEN SIZE.
4. BAKE 15-20 MINUTES IN A 375 °F CONVENTIONAL OVEN (OR) 12-18 MINUTES IN A 325 °F CONVECTION OVEN AT LOW FAN SPEED.
5. PROPERLY BAKED ROLLS WILL BE GOLDEN BROWN, TOP AND BOTTOM.

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### ADDITIONAL DETAILS

Distributed by:

Aspire Bakeries


Los Angeles, CA 90045 USA

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[www.aspirebakeries.com](http://www.aspirebakeries.com)

#### REVIEWS AND APPROVALS

Sarah Warren, Director, Outsourced Bakery Solutions, Oct 31, 2023

Prepared By:  Bonnie Lai, Regulatory Analyst