

# Product Specification Form



## 12" Hoagie

Item Number: WB-PR013	
PSF Revision: 1	Effective Date: 11/11/2019

### Product Description

12" White Hoagie with three scores on top.

### Commodity Code

UPC: 811274001576

### Country of Origin

USA

### Ingredient List

Honeyville California Flour (Unbleached Enriched Wheat Flour (Niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid Malted Barley flour & Asorbic Acid added as a Dough Conditioner).), Water, Palm Margarine (Palm Oil, Water, Salt, Mono and Diglycerides, Sunflower Lecithin, Citric Acid to help protect flavor, Natural Flavor, Beta Carotene (color), Vitamin A Palmitate.), Yeast, Puratos Clean Label Dough Conditioner (Wheat flour, malted barley flour, ascorbic acid, enzymes.), Salt.

### Kosher Status

Pas Yisroel, Kosher Pareve

### Cut/Slice Status

YES /  NO

### Physical Parameters:

Shape	Approx. Weight	Length inch.	Width inch.	Height inch.
Oblong	8 oz.	12	2.75	1.5

### Organoleptic Characteristics:

Method	Parameter	Description
Visual	Color	White
Sensory	Taste	Salty & Sweet
Sensory	Odor	Salty

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### **Nutritional Information**

(See Attached)

Note: The nutrient information provided by Wildflour Bakery, LLC 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. Wildflour Bakery, LLC requires all raw materials to provide Non-GMO statements prior to approval as a WF bakery approved ingredient. This request is made mandatory in our supplier approval program.

### **Vegan Status**

YES / NO

### **Storage & Transport Conditions**

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

Frozen: Transported via contracted LTL or 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)

Wildflower Bakery, LLC 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@wfbakery.com](mailto:Qa@wfbakery.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 & 60 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	40 oz.	5 per bag
24"x20"x12" WRA box	30 lbs.	60 per case

### Pallet Configuration

Wildflower Bakery, LLC uses standard white 48x40 pallets. CHEP pallets are not used unless specified by customer. TI/Hi Configuration below:

- Bun Products: 6x4
- Loaf Products: 5x4

### Bioterrorism Facility Registration

All Wildflower Bakery, LLC 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 Wildflower 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**

<b>Date</b>	<b>Amendment Description</b>	<b>Revision:</b>
4/6/20	New Template for PSF. Transfer Data	01

# Nutrition Facts

5 servings per container

**Serving size** 1 Hoagie (220g)

**Amount per serving**

**Calories** 580

**% Daily Value\***

**Total Fat** 8g 10%

Saturated Fat 3.5g 17%

*Trans* Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 880mg 38%

**Total Carbohydrate** 109g 39%

Dietary Fiber 4g 14%

Total Sugars 1g

Includes 0g Added Sugars 0%

**Protein** 17g 33%

Vitamin D 0mcg 0% • Calcium 17mg 0%

Iron 7mg 35% • Potassium 35mg 0%

\* The % Daily Values (DV) 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.

**INGREDIENTS:** HONEYVILLE CALIFORNIA FLOUR (UNBLEACHED ENRICHED WHEAT FLOUR (NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID MALTED BARLEY FLOUR & ASORBIC ACID ADDED AS A DOUGH CONDITIONER).), WATER, PALM MARGARINE (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SUNFLOWER LECITHIN, CITRIC ACID TO HELP PROTECT FLAVOR, NATURAL FLAVOR, BETA CAROTENE (COLOR), VITAMIN A PALMITATE.), YEAST, PURATOS CLEAN LABEL DOUGH CONDITIONER (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID, ENZYMES.), SALT.

**CONTAINS:** WHEAT