



Warehouse Specification Sheet

Product: Ultragrain® Wheat Breadsticks

SKU: 70009



Date issued: 08/22/2012

GTIN-14: 10886105700093

Case size: 24" L x 15.5" W x 10.5" H

Cube: 2.26 cu. ft.

Case net wt: 18.3 lb

Case gross wt: 20.1 lb.

Pallet Configuration: 5 Ti, 7 Hi =35 cases/pallet

Allergens: Contains Wheat

Dietary claims: All Natural, No HFCS, Vegetarian, Trans-Fat Free, Kosher Parve, No Preservatives, No Cholesterol.

Whole Grain: Contains 16 g (1 serving) of whole grain per breadstick. Made with 63% whole wheat flour + 37% Enriched Flour.

Whole Grain-Rich Ounce Equivalency: 1.25 oz eq (For the Food-Based Menu Planning Requirements for School-Year 2012-2013)

Nutrition and Ingredient statements:

INGREDIENTS: Whole Wheat Flour, Water, Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Ferrous Sulfate, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Soy Oil, Contains less than 2% of each of the following: Dough Conditioner (Enzyme, Ascorbic Acid), Salt, Wheat Gluten, Yeast.

Preparation Instructions:

FROZEN : BROWN/BAKE AT 375 DEGREES F. FOR 3-5 MINUTES.

REST 10 MINUTES AFTER BAKING.

THAWED: BAKE AT 350 DEGREES F FOR 3-5 MIN.

ALWAYS THAW COVERED. (Baking Time and Temperature may vary based on individual ovens)

Shelf Life 9 months frozen

Storage Keep frozen at 10 deg. F or below

Product specs:

Pack Size:	225 - 1.3 oz. units
Length	5.5 inch +/-0.4
Width	1.4 inch +/-0.2
Height	1.4 inch +/-0.2
Color	Medium golden brown
Flavor	Light wheat flavor

Nutrition Facts

Serving Size 1 Breadstick (37g)
Servings Per Container 225

Amount Per Serving

Calories 120 Calories from Fat 15

Total Fat 2g % Daily Value* 3%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 190mg 8%

Total Carbohydrate 23g 8%

Dietary Fiber 3g 12%

Sugars 2g

Protein 4g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 5%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

Signature Breads, Inc. 100 Justin Dr. Chelsea, MA 02150

Customer Service Phone: 888 602 6533

1. **Color Specification:** Between 2 and 4 on the color chart

2. **Physical Defect Limits:**

- ♦ Foreign Material: None

3. **Counts:**

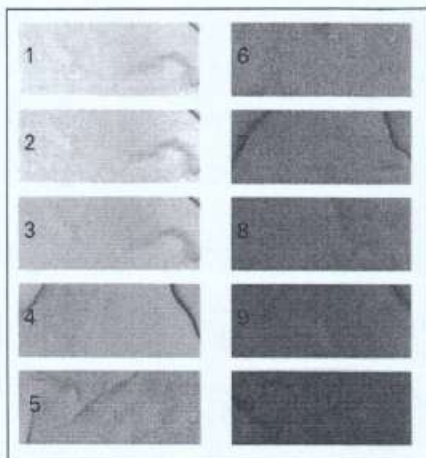
- ♦ 225 breadsticks per bag
- ♦ 1 bag per case

4. **Count Defect Limits:**

- ♦ Not less than 225 rolls per case.

5. **Microbiological:**

Total coliform:	< 100 cfu/g
Yeast/mold:	< 100 cfu/g
Staph:	Negative
Salmonella sp.	Negative



6. **Sensory Criteria:**

- ♦ Texture: Slightly open interior cell structure. Soft, pliable crust before baking.
- ♦ Flavor: French bread.
- ♦ Aroma: French bread.
- ♦ No off odors or flavors

7. **Primary Containers & Materials:**

- ♦ Food grade poly liner inside corrugated RSC carton, taped shut.
- ♦ Carton ECT: 40b lb/in.

PACKAGING SPECS:

1. **Exterior case labels:**

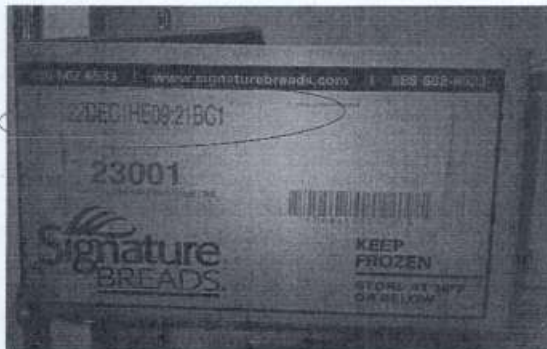
- ♦ All labels shall comply with current FDA regulations for labeling: *The Federal Food, Drug, and Cosmetic Act (FD&C Act) and the Fair Packaging and Labeling Act.*
- ♦ Labels will contain the following information: Product name, piece weight, number of pieces, case weight, ingredients (including required allergen information), manufacturer, baking instructions, kosher designation, barcode (GTIN-14), and product SKU.



2. Date Coding:

Format:	DD MMM Y PP HH:MM LLL
Example	13JUL9HE09:27BCC
13	2 Numbers Day of the month
JUL	First 3 letter of the month
9	Last digit of the year
HE	2 letter plant code - HE=Boston, TE =Tempe
09:27	Military Time
BCC	Freezer Tunnel ID

- Date code must be accurate and legible.
- Date code is the manufacturing date.
- Date code is applied by inkjet to the long side of the case



Handling notes:

- Signature Breads recommends keeping bread frozen until ready to bake. May be thawed before baking to shorten preparation time and to create a softer crust.
- This bread contains no preservatives, so do not hold at room temperature for more than 3 days (depending on ambient temperature).
- May be held at refrigerated temperatures for up to 1 week, provided product is baked prior to using to refresh the texture.
- Do not re-freeze after product has been thawed. Inspect product upon receipt to ensure that product is fully frozen before storing in your freezer.
- May be brushed with egg wash followed by your choice of seeds before baking.
- Brushing with flavored oil or butter before baking adds flavor and softens crust.
- For softest crust, place cooled bread in a plastic bag after baking to allow moisture from the interior of the bread to migrate to the crust.
- After baking, bread will remain fresh for several hours (depending on ambient temperature and humidity). For best results, bake frequently throughout serving period to ensure a steady supply of fresh-baked bread.

Beach, Carolyn

From: Mike Whitty <Mike.Whitty@signaturebreads.com>
Sent: Wednesday, September 26, 2012 1:09 PM
To: Beach, Carolyn
Subject: Re: Signature Breads Inc/Ultragrain Wheat Breadsticks/Mike Whitty/GFS show/follow up

Carolyn,

No, this is a brand new item and GFS liked the product very much and asked Signature to sample to their schools to get their response. So that is what we are doing. They asked me to fill out a new product form, which I did. I am about 99% sure they will have this in stock sometime within the next 2-3 weeks. Hopefully sooner. Can you help me out by letting me know your thoughts? Thanks Carolyn and I appreciate your feedback.

Mike 617-201-5282

Sent from my iPhone

On Sep 26, 2012, at 1:01 PM, "Beach, Carolyn" <carolyn.beach@madison.kyschools.us> wrote:

Thank you, yes I received them yesterday. I am taking them to my Director and a couple of other Mgrs. tomorrow. Is this product available through GFS now? If so what is the GFS item number? I looked in the box for information so I am glad you e-mailed me.

Thanks again,

Carolyn

From: Mike Whitty [<mailto:Mike.Whitty@signaturebreads.com>]
Sent: Wednesday, September 26, 2012 12:41 PM
To: Beach, Carolyn
Subject: Signature Breads Inc/Ultragrain Wheat Breadsticks/Mike Whitty/GFS show/follow up

Carolyn,

Hello and good afternoon. Hope all is well. I am just following up with you on the overnight sample of the Signature Breads Ultragrain Wheat breadsticks. Hopefully you received them.

Can you reply back to me on your thoughts of the product and if this is a product that you would be interested in buying from GFS sometime in the near future? Please let me know. I would like to be able to let GFS know what the school people are thinking.

The price per breadstick is around \$.15/breadstick. The nutritional and specification form is attached above for you to review. Thanks again for your interest in this product and I sincerely hope that we can partner together on this new item.

Sincerely,

Mike Whitty