



FINISHED FOOD SPECIFICATION SHEET

Document:	21.03.08	Item Number:	8514604896
Effective Date: 2023-10-31	Program: 21.0 Specification Program	Market:	USA
Supersedes Date: 2019-06-24	Location: Corporate	Country of Origin:	USA
Date Validated: 2023-10-31	Controlled Copy		

Food Name:	Parker House Style White Dinner Roll Dough		
Finished Food:	Parker House Style White Dinner Roll		
Brand / Customer:	Pennant	Sub Brand:	N/A



Unbaked Roll Dough



Baked Roll

Food Item Description

Pre-portioned, pre-shaped dough pieces that bake up into small bread rolls. Baked rolls have a lightly crispy crust and soft interior. Distributed frozen. Ready to thaw, proof, and bake as per directions.

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

Individual Food Specification

Net Weight of Individual Packaged Unit:

1 oz	28.35 g
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Raw Piece Weight

Prepared Piece Weight

1 oz	0.88 oz
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Raw Item Dimensions

	Minimum	Target	Maximum
Length (")	N/A	N/A	N/A
Width (")	N/A	N/A	N/A
Height (")	0.875	1	1.125
Circumference (")	N/A	N/A	N/A
Diameter (")	1.52	1.65	1.78
Weight (oz)	0.9	1	1.1

Prepared By:  Bonnie Lai, Regulatory Analyst



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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.

Bag	Package Type:	Bag	Food Contact Surface:	Plastic, synthetic - G
	Pieces per Bag :	240	UPC/GTIN:	N/A
	Bag Dimensions:	N/A " L X N/A " W X N/A " H	Bag Cube (Cu. Ft.):	N/A
	Bag Gross Wt. :	N/A lbs N/A kg	Bag Net Wt. :	N/A lbs N/A kg
	Net Wt. statement:	N/A		
Case	Package Type:	Case	UPC/GTIN:	10885146048966
	Bag per Case :	1	Pieces per Case :	240
	Case Dimensions:	15.688 " L X 11.813 " W X 5.875 " H	Case Cube (Cu. Ft.):	0.63
	Case Gross Wt. :	16.95 lbs 7.7 kg	Case Net Wt. :	15 lbs 6.8 kg
	Net Wt. statement:	240 - 1 oz (28.3 g) UNITS; NET WT 15 lb (6.8 kg)		
	Cases per Row (Ti):	10		
	Rows per Pallet (Hi):	9		
	Cases per Pallet:	90		



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STORAGE & HANDLING

Total Shelf Life from Production (Days): 180	Distributed: Frozen (-10 - 10°F)
Best Before Date Format: 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;	
Lot Code Format (explained): DDD=Julian Day; S=Shift, L=Line; BBB=Batch#; T=Time (24-hr); BEST BY=Best By date [Production date + Shelf Life])	
Storage Conditions: Keep Frozen	
Shelf Life After Baking : 1 day	After Baking Storage Type: Ambient
Shelf Life After Defrosting : N/A	After Defrost Storage Type: N/A
Min-Max. Distribution Temperature: Frozen (-10 - 10°F)	
Min. Shelf Life Remaining at Receipt at DC (Days): 35	

ALLERGENS AND SENSITIVE INGREDIENTS

Barley:	Contains
Gluten :	Contains
Allergens Gluten Explained :	Barley, Wheat
Wheat :	Contains
Wheat Gluten (Canada) :	Contains



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INGREDIENT STATEMENT

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

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)	4.56	8.03
Gram Weight (g)	56.70	100.00	Water (g)	22.62	39.90
Calories (kcal)	143.61	253.29	Ash (g)	1.04	1.84
Calories from Fat (kcal)	19.43	34.26	Vitamins		
Calories from SatFat (kcal)	4.98	8.78	Vitamin A - IU (IU)	1.31	2.32
Fat (g)	2.16	3.81	Vitamin A - RAE (mcg)	0	0
Saturated Fat (g)	0.55	0.97	Vitamin C (mg)	6.06	10.69
Trans Fatty Acid (g)	0.02	0.04	Vitamin D - IU (IU)	0	0
Poly Fat (g)	1.12	1.98	Vitamin D - mcg (mcg)	0.00	0.00
Mono Fat (g)	0.41	0.73	Minerals		
Cholesterol (mg)	0.02	0.03	Sodium (mg)	285.59	503.69
Carbohydrates (g)	26.39	46.54	Potassium (mg)	51.27	90.43
Dietary Fiber (US 2016) (g)	1.22	2.15	Calcium (mg)	12.75	22.48
Total Sugars (g)	2.11	3.72	Iron (mg)	1.58	2.79
Added Sugar (g)	1.64	2.89			

BAKED

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Protein (g)	4.56	9.09
Gram Weight (g)	50.12	100.00	Water (g)	16.04	32.01
Calories (kcal)	143.61	286.54	Ash (g)	1.04	2.08
Calories from Fat (kcal)	19.43	38.76	Vitamins		
Calories from SatFat (kcal)	4.98	9.93	Vitamin A - IU (IU)	1.31	2.62
Fat (g)	2.16	4.31	Vitamin A - RAE (mcg)	0	0
Saturated Fat (g)	0.55	1.10	Vitamin C (mg)	0	0
Trans Fatty Acid (g)	0.02	0.05	Vitamin D - IU (IU)	0	0
Poly Fat (g)	1.12	2.24	Vitamin D - mcg (mcg)	0.00	0.00
Mono Fat (g)	0.41	0.82	Minerals		
Cholesterol (mg)	0.02	0.03	Sodium (mg)	285.59	569.82
Carbohydrates (g)	26.39	52.65	Potassium (mg)	51.27	102.31
Dietary Fiber (US 2016) (g)	1.22	2.43	Calcium (mg)	12.75	25.43
Total Sugars (g)	2.11	4.21	Iron (mg)	1.58	3.15
Added Sugar (g)	1.64	3.27			

* 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	
120 servings per container	
Serving size 2 Dough Pieces (57g)	
Amount per serving	
Calories	140
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 290mg	13%
Total Carbohydrate 26g	9%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.6mg	8%
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	
120 servings per container	
Serving size 2 Rolls (50g)	
Amount per serving	
Calories	140
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 290mg	13%
Total Carbohydrate 26g	9%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.6mg	8%
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.	

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CLAIMS AND OTHER INFORMATION

GMO Status: Bioengineered disclosure not required

Kosher: OU Pareve

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

SCHOOL INFORMATION

Not applicable



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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


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www.aspirebakeries.com

REVIEWS AND APPROVALS

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

Prepared By:  Bonnie Lai, Regulatory Analyst