Product Specification Form

1.5 lb. Plain Challah

Item Number: WB-CH017	
PSF Revision: 1	**Effective Date:** 12/20/2019

Product Description
1.5 lb. golden brown egg washed braided raisin challah loaf.

Commodity Code

UPC: 811274002160

Country of Origin
USA

Ingredient List
Unbleached Enriched Wheat Flour (Niacin, Reduced Iron, Thiamine, Mononitrate, Riboflavin, Folic Acid Malted Barley Flour), Water, Cane Sugar, Whole Eggs, Soybean Oil, Honey,Yeast, Salt, Kosher Pareve Non Dairy Milk Replacer (Wheat Starch, Wheat Protein, Sugar, Wheat Flour, Lactic Acid, Natural Flavors, Canola Oil, Enzymes).

Kosher Status
Pas Yisroel, Kosher Pareve

Cut/Slice Status

YES / NO

Physical Parameters:

Shape	Approx. Weight	Length inch.	Width inch.	Height inch.
Rounded Rectangle	24 oz.	8.5	4.75	4.25

Organoleptic Characteristics:

Method	Parameter	Description
Visual	Color	Golden Brown
Sensory	Taste	Slightly Sweet
Sensory	Odor	Sweet

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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
"Major" Allergens According to the FDA			
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)
Other Allergens of Concern			
Sesame seeds and products thereof	-	-	+
Mustard and products thereof	-	-	-
Celery and products thereof	-	-	-
Lupin and products thereof	-	-	-

Microbiology (Customer Specific)

Wildflour 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

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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 6 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	24 oz.	1 per bag
24”x20”x12” WRA box	30.00 lbs.	8 per case

Pallet Configuration

Wildflour 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 Wildflour 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 Wildflour 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

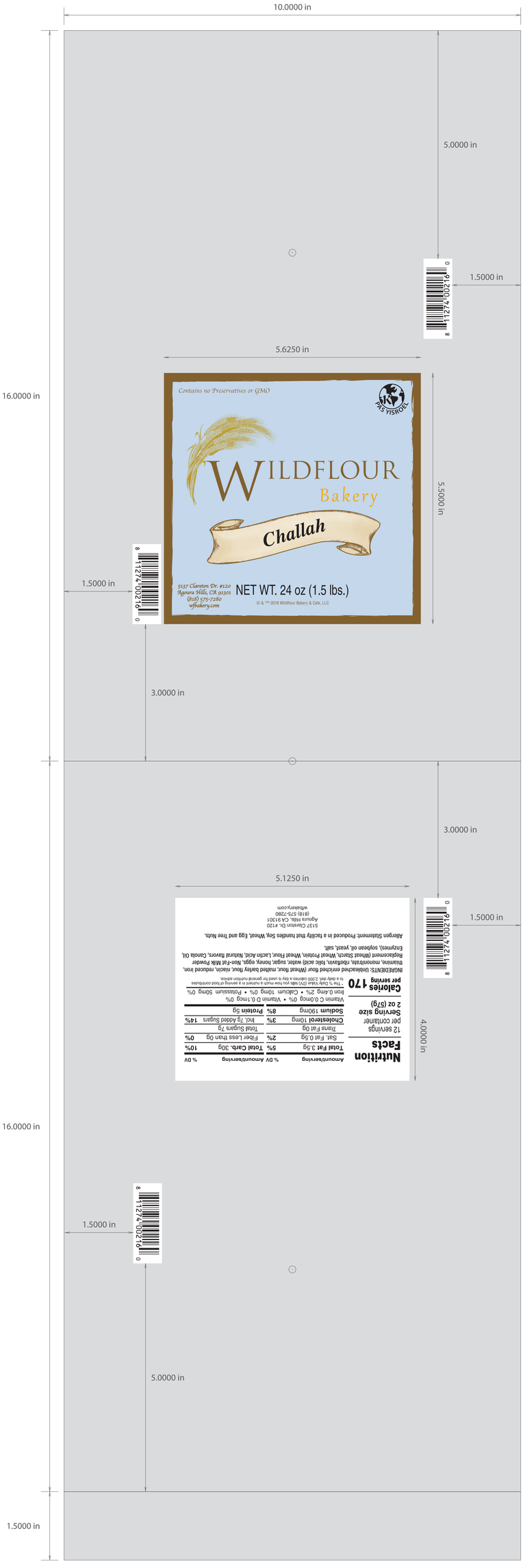
Loaf Critical Limits:
Fe (ferrous): 2.0 mm
Non-Fe (non-ferrous): 2.5 mm
SS (stainless steel): 3.5 mm

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

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



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187438 GREATAMERICAN Wild Flour Challah

Black	PANTONE 7545 C	PANTONE 124 C	PANTONE 651 C	White					
1.58%	1.48%	9.39%	6.38%	14.44%					

MA Filename: 187438_GREATAMERICAN_WildFlourChallah.ai

INTERNAL APPROVAL

Ver.	Date	QC	Supervisor
1	12/04/18		
2	12/05/18		
3	12/07/18		
4			
5			
6			

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☐ APPROVED as is

☐ Submit Revised Proof

Customer Signature:_____

Date:____/____/____

QUANTITY VARIANCE

THOUSANDS	PERCENTAGE
UNDER 25	30%
25-49	20%
50-99	15%
100 AND UP	10%