



## FINISHED FOOD SPECIFICATION SHEET

<b>Document:</b>	21.03.08	<b>Item Number:</b>	20309
<b>Effective Date:</b> 2022-09-23	<b>Program:</b> 21.0 Specification Program	<b>Market:</b>	USA
<b>Supersedes Date:</b> 2022-08-24	<b>Location:</b> Corporate	<b>Country of Origin:</b>	USA
<b>Date Validated:</b> 2022-09-23	Controlled Copy		

<b>Food Name:</b>	Oatmilk* Biscuit Roll (does not contain dairy or milk)		
<b>Finished Foods:</b>	Oatmilk* Biscuit Roll (does not contain dairy or milk)		
<b>Brand / Customer:</b>	Aspire Bakeries	<b>Sub Brand:</b>	N/A



### Food Item Description

A crossover of a yeast raised french roll and a baking powder leavened biscuit, scored in the center and additional cracking on the surface occurring during the baking process. This sandwich carrier has a mild, sweet oatly flavor combined with the savory, salty side of a biscuit. Distributed frozen.

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

### Individual Food Specification

Net Weight of Individual Packaged Unit:

1.9 oz	54 g
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### Raw Piece Weight Prepared Piece Weight

N/A oz	1.9 oz
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### Baked Item Dimensions

	Minimum	Target	Maximum
<b>Length (")</b>	3.35	3.8	4.25
<b>Width (")</b>	2.8	3.15	3.45
<b>Height (")</b>	1.3	1.5	1.7
<b>Circumference (")</b>	N/A	N/A	N/A
<b>Diameter (")</b>	N/A	N/A	N/A
<b>Weight (oz)</b>	1.73	1.9	2.26

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### PACKAGING

FDA Product Code: N/A

Facility ID: 1200, 1203

USDA Establishment: N/A

Customer Code: N/A

**Packaging Format:** 180 rolls are packaged in a plastic lined corrugated shipping case.

<b>Bag</b>	<b>Package Type:</b>	Bag	<b>Food Contact Surface:</b>	Plastic, synthetic - G
	<b>Pieces per Bag :</b>	180	<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>Case</b>	<b>Net Wt. statement:</b>	N/A		
	<b>Package Type:</b>	Case	<b>UPC/GTIN:</b>	10013087203094
	<b>Bag per Case :</b>	1	<b>Pieces per Case :</b>	180
	<b>Case Dimensions:</b>	23.563 " L X 15.688 " W X 11.5 " H	<b>Case Cube (Cu. Ft.):</b>	2.46
	<b>Case Gross Wt. :</b>	23.64 lbs 10.72 kg	<b>Case Net Wt. :</b>	21.43 lbs 9.72 kg
	<b>Net Wt. statement:</b>	Count: 180; NET WT 21.43 lb (9.72 kg)		
	<b>Cases per Row (Ti):</b>	5		
	<b>Rows per Pallet (Hi):</b>	8		
	<b>Cases per Pallet:</b>	40		



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### ALLERGENS AND SENSITIVE INGREDIENTS

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



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### INGREDIENT STATEMENT

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, PALM OIL, OATMILK BASE (WHOLE OAT FLOUR, CALCIUM CARBONATE, CALCIUM PHOSPHATE, SALT, TOCOPHEROLS, RIBOFLAVIN, VITAMIN D3, VITAMIN B12), SUGAR, CONTAINS 2% OR LESS OF: LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), YEAST, SALT, SEMOLINA, MONO- AND DIGLYCERIDES, ENZYMES.

CONTAINS: WHEAT.

MADE IN A FACILITY THAT ALSO PROCESSES MILK, SESAME, SOY, AND TREE NUTS (PECANS, WALNUTS).



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### CN Statement

Not applicable

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### NUTRITION VALUES

100g unrounded: ☒ BAKED ☐ UNBAKED ☐ FRIED ☐ N/A

Nutrie...	Per Serving	Per 100g	Nutrie...	Per Serving	Per 100g	Nutrie...	Per Serving	Per 100g
Gram Weight (g)	54.0000	100.0000	Cholesterol (mg)	0	0	Vitamin A - RAE (mcg)	0	0
Calories (kcal)	184.2081	341.1262	Carbohydrates (g)	28.9996	53.7031	Vitamin C (mg)	0	0
Calories from Fat (kcal)	48.3789	89.5906	Dietary Fiber (2016) (g)	1.1732	2.1726	Vitamin D - IU (IU)	13.0348	24.1385
Calories from SatFat (kcal)	23.3509	43.2424	Total Sugars (g)	2.9801	5.5188	Vitamin D - mcg (mcg)	0.3259	0.6035
Fat (g)	5.4272	10.0503	Added Sugar (g)	2.7126	5.0233	Sodium (mg)	453.1234	839.1173
Saturated Fat (g)	2.5945	4.8047	Protein (g)	4.2456	7.8622	Potassium (mg)	56.9238	105.4145
Trans Fatty Acid (g)	0.0428	0.0793	Water (g)	13.6729	25.3202	Calcium (mg)	43.9147	81.3235
Poly Fat (g)	0.6741	1.2484	Ash (g)	1.6768	3.1052	Iron (mg)	1.7216	3.1882
Mono Fat (g)	1.8710	3.4648	Vitamin A - IU (IU)	0	0			

Retail panel (per serving): ☒ BAKED ☐ UNBAKED ☐ FRIED ☐ N/A

Nutrition Facts	
180 servings per container	
Serving size	1 roll (54g)
Amount per serving	
Calories	180
% Daily Value*	
Total Fat 5g	6%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 450mg	20%
Total Carbohydrate 29g	11%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 3g Added Sugars	6%
Protein 4g	
Vitamin D 0.3mcg	2%
Calcium 40mg	4%
Iron 1.7mg	10%
Potassium 60mg	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

**Kosher:** KSA

**Other:** Bioengineered disclosure not required.



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### STORAGE & HANDLING

**Total Shelf Life from Production (Days):** 274

**Distributed:** Frozen (-10 - 10°F)

**Best Before Date Format:** On case label: Best Before DD-MON-YY (E.g. Best Before 27-SEP-21)

**Lot Code Format (explained):** On case label: 10 digit number (First 6 digits are computer-generated and unique to the production date, 4 digit time stamp follows indicating the time of packing) Example: 1234567890 22:40

**Storage Conditions:** Keep Frozen

**Shelf Life After Baking :** N/A

**After Baking Storage Type:** N/A

**Shelf Life After Defrosting :** 3 days ambient / 5 days refrigerated

**After Defrost Storage Type:** Ambient

**Min-Max. Distribution Temperature:** Frozen (-10 - 10°F)

**Min. Shelf Life Remaining at Receipt at DC (Days):** 178





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### PREPARATION and / or BAKING INSTRUCTIONS

Keep rolls frozen until ready to use.  
Then thaw and use.



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### ADDITIONAL DETAILS

Distributed by:  
Aspire Bakeries  
Los Angeles, CA 90045 USA  
1-844-99ASPIRE (1-844-992-7747 )

REVIEWS AND APPROVALS  
Wouter De Beuckelaer, R&D, Aug 22, 2022

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