

FINISHED PRODUCT SPECIFICATION

Effective Date: 04/09/2019	Document: Research and Development
Revised By: Nancy Zuniga	Program: Specification Program
Approved By: Nick Spondike, Vice President - R&D / Executive Chef	Location: K/Finished Product Specification/Meat

Item Name: TITAN GYROKONES 4/10 LB **Item Number:** 001410
Formula Number: WM0232



UNIT NET WEIGHT			
10.00 lbs		4.54 kg	
PRODUCT SPECIFICATIONS			
DIMENSIONS	SIZE (in.)	VARIANCE	
CONE TOP	6.75 in.	(± 0.25 in.)	
CONE BOTTOM	7.00 in.	(± 0.25 in.)	
CONE HEIGHT	7.75 in.	(± 0.25 in.)	

ITEM DESCRIPTION

Flavor: A beef and lamb flavor with a blend of selected Mediterranean spices flavor.

Physical Description: Crispy, moist and tender.

Color: Pinkish to Brownish Color.

ITEM PACKAGING

Primary Packaging:	<u>Printed Kronos Bags & Kwick Loks</u>	Primary Case Type:	<u>Printed Master Case</u>
Cases Per Pallet:	<u>54 cases</u>	No. of Cones / Case:	<u>4/10 lb Cones</u>
Rows Per Pallet (Hi):	<u>6 Cases High</u>	Case Gross Wt. (lbs):	<u>41.00 lbs</u>
Cases Per Row (Ti):	<u>9 Cases Per Layer</u>	Case Gross Wt. (kg):	<u>18.6 kg</u>
Case Dimensions (Inches):	<u>13.8125 x 13.8125 x 9.6250 in.</u>	Case Net Wt. (lbs):	<u>40.00 lbs</u>
UPC Code Number:	<u>N/A</u>	Case Net Wt. (kg):	<u>18.1 kg</u>
SEC / ITF Number:	<u>100 77589 17410 8</u>	Cases Cube (Cu. Ft.):	<u>1.063 Cu. Ft.</u>
Pallet Weight (lb & kg):	<u>2280 lbs (1034.19 kg)</u>	Pallet Pattern Height (In.):	<u>62.353 in.</u>

STORAGE & SHELF LIFE & CODE DATE FORMAT

Storage Conditions:	<u>FROZEN (0°F)</u>	Distributed:	<u>FROZEN (0°F)</u>
Shelf Life from Production:	<u>FROZEN (0°F) : 9 MONTHS (270 DAYS)</u>	Code Date Format:	<u>Manufacturing: 18001012</u>
		Example:	<u>18 (Year) 001 (Julian) 01 (Batch) 2 (Line)</u>

Certified Kosher
NO

Certified Halal
NO

Certified Organic
NO

Certified CN
NO

INGREDIENT STATEMENT

INGREDIENTS:

MEAT INGREDIENTS (BEEF AND LAMB), WATER, BREAD CRUMBS (BLEACHED WHEAT FLOUR, WATER, DEXTROSE, SALT & YEAST, MAY CONTAIN SOYBEAN OIL, CALCIUM PROPIONATE), SOY PROTEIN CONCENTRATE, CEREAL BINDER (CORN, WHEAT, RYE, OAT AND RICE FLOURS), CONTAINS LESS THAN 2% OF SALT, SPICES, GARLIC AND ONION POWDER, MONOSODIUM GLUTAMATE.

CONTAINS: SOY, WHEAT.

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NUTRITIONALS PER SERVING SIZE

Recommend Serving Size: 3 oz (85g)

Servings Per Container: Approx. 213*

*Kronos Gyro Cone Servings Size are approximate; yields are established during regularly performed Quality Control Cuttings and averaged. While every effort has been made to ensure its accuracy; seasonal variation in cattle, herd, feed and climate, region and time to slaughter may alter these results. Actual Serving Size Can Vary.

Nutrition Facts

Serving Size 3 oz. (85g)
 Servings Per Container Approx 213*

Amount Per Serving		
Calories 310		Calories from Fat 240
		% Daily Value*
Total Fat 26g		40%
Saturated Fat 11g		55%
Trans Fat 0g		
Cholesterol 50mg		17%
Sodium 720mg		30%
Total Carbohydrate 7g		2%
Dietary Fiber 1g		4%
Sugars 1g		
Protein 12g		

Vitamin A 0% • Vitamin C 0%

Calcium 2% • Iron 10%

*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

Nutrient Content Claims Per Serving Size:

Good source of Iron

ALLERGENS AND OTHER SENSITIVE INGREDIENTS

ALLERGEN	Column I Present in the Product	Column II Present in other products manufactured on the same line	Column III Present in the same manufacturing plant
Peanut	NO	NO	NO
Tree Nuts	NO	NO	NO
Milk and Dairy Products	NO	NO	YES
Eggs	NO	NO	YES
Fish	NO	NO	NO
Shellfish and Molluscs	NO	NO	NO
Soy	YES	YES	YES
Wheat	YES	YES	YES
Sulfites, e.g., sulfur dioxide and sodium metabisulfites, etc	NO	NO	YES



One Kronos Drive, Glendale Heights Illinois 60139

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Monosodium Glutamate (MSG)	YES	YES	YES
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NUTRITIONALS VALUES (100g UNROUNDED)

Product: TITAN GYROKONES 4/10 LB

GENESIS EFFECTIVE DATE : 04/09/2019

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Trans Fatty Acid (g)	0.00	Vitamin B12 (mcg)	0.55	Magnesium (mg)	11.37
Gram Weight (g)	100.00	Cholesterol (mg)	60.00	Biotin (mcg)	0.04	Manganese (mg)	0.11
Calories (kcal)	366.62	Water (g)	42.75	Vitamin C (mg)	0.17	Molybdenum (mcg)	0.44
Calories from Fat (kcal)	277.26	Ash (g)	2.94	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	75.71
Calories from SatFat (kcal)	114.04	Insoluble Fiber (g)	0.00	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	122.64
Protein (g)	13.68	Vitamins		Vitamin E - Alpha-Toco (mg)	0.04	Selenium (mcg)	3.15
Carbohydrates (g)	8.32	Vitamin A - IU (IU)	10.86	Folate (mcg)	13.99	Sodium (mg)	845.36
Dietary Fiber (g)	0.76	Vitamin A - RE (RE)	0.06	Folate, DFE (mcg)	13.99	Zinc (mg)	0.94
Soluble Fiber (g)	0.01	Vitamin A - RAE (RAE)	0.03	Vitamin K (mcg)	0.20	Chloride (mg)	0.00
Total Sugars (g)	0.99	Carotenoid RE (RE)	0.06	Pantothenic Acid (mg)	0.10	Poly Fats	
Monosaccharides (g)	0.00	Retinol RE (RE)	0.00	Minerals		Omega 3 Fatty Acid (g)	0.04
Disaccharides (g)	0.00	Beta-Carotene (mcg)	0.00	Calcium (mg)	23.16	Omega 6 Fatty Acid (g)	0.14
Other Carbs (g)	0.22	Vitamin B1 (mg)	0.05	Chromium (mcg)	0.19	Other Nutrients	
Fat (g)	30.81	Vitamin B2 (mg)	0.06	Copper (mg)	0.05	Alcohol (g)	0.00
Saturated Fat (g)	12.67	Vitamin B3 (mg)	1.23	Fluoride (mg)	0.00	Caffeine (mg)	0.00
Mono Fat (g)	13.33	Vitamin B3 - Niacin Equiv (mg)	2.05	Iodine (mcg)	0.00	Choline (mg)	0.00
Poly Fat (g)	1.25	Vitamin B6 (mg)	0.08	Iron (mg)	2.07		

PRINTED MASTER CASE

 <p>SKU 1410</p>	 <p>NET WT 40 LBS (18.2 kg)</p>	 <p>NET WT 40 LBS (18.2 kg)</p>	 <p>NET WT 40 LBS (18.2 kg) - 4 PCS</p>
<p>SKU 1410 For HRI use only UPC 17410</p>  <p>NET WT 40 LBS (18.2 kg) - 4 PCS</p>	<p>SKU 1410 KEEP FROZEN For HRI use only</p>  <p>NET WT 40 LBS (18.2 kg) - 4 PCS</p>	<p>SKU 1410 For HRI use only UPC 17410</p>  <p>NET WT 40 LBS (18.2 kg) - 4 PCS</p>	<p>SKU 1410 KEEP FROZEN For HRI use only</p>  <p>NET WT 40 LBS (18.2 kg) - 4 PCS</p>
		 <p>A01411 (1410)</p> 	

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PALLET PATTERN



KRONOS A01411

Date Printed : 4/13/2018
Last Saved : 4/13/2018

	<p>GMA (Notched) 48.000x40.000x5.000</p> <table border="1"> <thead> <tr> <th></th> <th>Shipper (ID)</th> <th>Shipper (OD)</th> <th>UnitLoad (Incl. Pal)</th> <th>Vehicle Load</th> </tr> </thead> <tbody> <tr> <td>Ln:</td> <td>13.5000 in</td> <td>13.8125 in</td> <td>41.438 in</td> <td>624.000 in</td> </tr> <tr> <td>Wd:</td> <td>13.5000 in</td> <td>13.8125 in</td> <td>41.438 in</td> <td>89.44 in</td> </tr> <tr> <td>Ht:</td> <td>9.0000 in</td> <td>9.6250 in</td> <td>62.750 in</td> <td>62.75 in</td> </tr> <tr> <td>Net:</td> <td></td> <td>40.00 lb</td> <td>2160.00 lb</td> <td>41040.00 lb</td> </tr> <tr> <td>Grs:</td> <td></td> <td>41.00 lb</td> <td>2280.00 lb</td> <td>43320.00 lb</td> </tr> <tr> <td>Cube:</td> <td>0.949 ft3</td> <td>1.063 ft3</td> <td>62.353 ft3</td> <td>2026.629 ft3</td> </tr> </tbody> </table> <p>Height Vert</p> <table border="1"> <tbody> <tr> <td>Shipper:</td> <td></td> <td>54</td> <td>1026</td> </tr> <tr> <td>Area Efficiency:</td> <td>0.00 %</td> <td>89.43 %</td> <td>60.63 %</td> </tr> <tr> <td>Cubic Efficiency:</td> <td>0.00 %</td> <td>86.08 %</td> <td>34.59 %</td> </tr> <tr> <td>Cases per layer:</td> <td></td> <td>9</td> <td>1026</td> </tr> </tbody> </table>		Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load	Ln:	13.5000 in	13.8125 in	41.438 in	624.000 in	Wd:	13.5000 in	13.8125 in	41.438 in	89.44 in	Ht:	9.0000 in	9.6250 in	62.750 in	62.75 in	Net:		40.00 lb	2160.00 lb	41040.00 lb	Grs:		41.00 lb	2280.00 lb	43320.00 lb	Cube:	0.949 ft3	1.063 ft3	62.353 ft3	2026.629 ft3	Shipper:		54	1026	Area Efficiency:	0.00 %	89.43 %	60.63 %	Cubic Efficiency:	0.00 %	86.08 %	34.59 %	Cases per layer:		9	1026
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