

**FINISHED PRODUCT SPECIFICATION**

<b>Document:</b> Research and Development
<b>Effective Date:</b> 08/15/2020
<b>Program:</b> Specification Program
<b>Revised By:</b> Nancy Zuniga
<b>Location:</b> K/Finished Product Specification/Meat
<b>Approved By:</b> Nick Spondike, Vice President - R&D / Executive Chef

**Item Name:** PREMIUM GYROS SLICES 4-5 LB **Item Number:** 001070  
**Formula Number:** WM0103



UNIT NET WEIGHT			
	10.00 lbs		4.54 kg
PRODUCT SPECIFICATIONS			
	MIN	TARGET	MAX
SLICE WEIGHT	0.40 oz.	0.50 oz	0.60 oz.
SLICE LENGTH	5.50 in.	5.75 in.	6.00 in.
SLICE WIDTH	1.75 in.	2.00 in.	2.25 in.
SLICE THICKNESS	0.125 in.	0.125 in.	0.125 in.

**ITEM DESCRIPTION**

**Flavor:** A beef flavor with a blend of selected Mediterranean spices flavor.  
**Physical Description:** Crispy, moist and tender.  
**Color:** Pinkish to Brownish Color.

**ITEM PACKAGING**

<b>Primary Packaging:</b>	PLAIN BAG & DRY WAX PAPER & PRINTED INNER CARTON	<b>Primary Case Type:</b>	Printed Master Case
<b>Cases Per Pallet:</b>	64 Cases	<b>No. of Slices / Case:</b>	Approximately 160 Slices
<b>Rows Per Pallet (Hi):</b>	8 Cases High	<b>Case Gross Wt. (lbs):</b>	20.90 lbs
<b>Cases Per Row (Ti):</b>	8 Cases Per Layer	<b>Case Gross Wt. (kg):</b>	9.48 kg
<b>Case Dimensions (Inches):</b>	16.5625 x 13.5000 x 5.8750 in.	<b>Case Net Wt. (lbs):</b>	20.00 lbs
<b>UPC Code Number:</b>	0 77589 17070 7	<b>Case Net Wt. (kg):</b>	9.07 kg
<b>SEC / ITF Number:</b>	100 77589 17070 4	<b>Cases Cube (Cu. Ft.):</b>	0.76 Cu. Ft.
<b>Pallet Weight (lb &amp; kg):</b>	1402.60 lbs (636 kg)	<b>Pallet Pattern Height (In.):</b>	52.00 in.

**STORAGE & SHELF LIFE & CODE DATE FORMAT**

<b>Storage Conditions:</b>	FROZEN (0°F)	<b>Distributed:</b>	FROZEN (0°F)
<b>Shelf Life from Production:</b>	FROZEN (0°F) : 9 MONTHS <b>(270 DAYS)</b>	<b>Code Date Format:</b>	Manufacturing: 2000101101
		<b>Example:</b>	<b>20</b> (Year) <b>001</b> (Julian) <b>01</b> (Batch) <b>1</b> (Cook #) <b>01</b> (Military Hour)

**Certified Kosher**  
NO

**Certified Halal**  
NO

**Certified Organic**  
NO

**Certified CN**  
NO

**INGREDIENT STATEMENT**

**INGREDIENTS:**  
 BEEF, BREADCRUMBS (WHEAT FLOUR, DEXTROSE, SALT, YEAST), WATER, CONTAINS LESS THAN 2% OF ONION, SALT, SEASONING (SPICES, DEHYDRATED GARLIC, SPEARMINT), MONOSODIUM GLUTAMATE, SOY PROTEIN CONCENTRATE.  
**CONTAINS: SOY, WHEAT**

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## NUTRITIONALS PER SERVING SIZE

**Recommend Serving Size:** 7 Slices - 3.5 oz (99g)  
**Servings Per Container:** Approx. 22\*  
 \*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.

<b>Nutrition Facts</b>	
Approx 22 servings per container	
<b>Serving size 7 Slices 3.5 oz (99g)</b>	
Amount per serving	
<b>Calories</b>	<b>310</b>
% Daily Value*	
<b>Total Fat</b> 24g	<b>31%</b>
Saturated Fat 10g	<b>50%</b>
Trans Fat 0g	
<b>Cholesterol</b> 55mg	<b>18%</b>
<b>Sodium</b> 670mg	<b>29%</b>
<b>Total Carbohydrate</b> 10g	<b>4%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 1g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 14g	
Vitamin D 0mcg	<b>0%</b>
Calcium 15mg	<b>2%</b>
Iron 2mg	<b>10%</b>
Potassium 139mg	<b>2%</b>
*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.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

**Nutrient Content Claims Per Serving Size:**  
 Good source of Vitamin B-12  
 Good source of Zinc  
 Good source of Iron  
 Good source of Selenium

## 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
Monosodium Glutamate (MSG)	YES	YES	YES

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## NUTRITIONALS VALUES (100g UNROUNDED)

**Product:** PREMIUM GYROS SLICES 4-5 LB GENESIS EFFECTIVE DATE: 08/15/2020

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
<b>Basic Components</b>		Trans Fatty Acid (g)	0.00	Vitamin B12 (mcg)	0.98	Magnesium (mg)	7.82
Gram Weight (g)	100.00	Cholesterol (mg)	57.75	Biotin (mcg)	0.00	Manganese (mg)	0.01
Calories (kcal)	314.57	Water (g)	47.43	Vitamin C (mg)	0.16	Molybdenum (mcg)	1.18
Calories from Fat (kcal)	213.94	Ash (g)	2.29	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	83.39
Calories from SatFat (kcal)	87.06	Insoluble Fiber (g)	0.00	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	140.26
Protein (g)	14.16	<b>Vitamins</b>		Vitamin E - Alpha-Toco (mg)	0.06	Selenium (mcg)	6.42
Carbohydrates (g)	10.22	Vitamin A - IU (IU)	18.93	Folate (mcg)	2.79	Sodium (mg)	674.21
Dietary Fiber (g)	0.30	Vitamin A - RE (RE)	0.00	Folate, DFE (mcg)	2.46	Zinc (mg)	1.77
Soluble Fiber (g)	0.00	Vitamin A - RAE (RAE)	0.00	Vitamin K (mcg)	0.52	Chloride (mg)	0.00
Total Sugars (g)	0.71	Carotenoid RE (RE)	0.00	Pantothenic Acid (mg)	0.12	<b>Poly Fats</b>	
Added Sugars (g)	0.42	Retinol RE (RE)	0.00	<b>Minerals</b>		Omega 3 Fatty Acid	0.04
Disaccharides (g)	0.00	Beta-Carotene (mcg)	0.00	Calcium (mg)	14.88	Omega 6 Fatty Acid	0.14
Other Carbs (g)	0.10	Vitamin B1 (mg)	0.05	Chromium (mg)	0.42	<b>Other Nutrients</b>	
Fat (g)	23.77	Vitamin B2 (mg)	0.08	Copper (mg)	0.03	Alcohol (g)	0.00
Saturated Fat (g)	9.67	Vitamin B3 (mg)	1.42	Fluoride (mg)	0.00	Caffeine (mg)	0.00
Mono Fat (g)	10.24	Vitamin B3 - Niacin Equiv (mg)	2.14	Iodine (mcg)	0.04	Choline (mg)	0.00
Poly Fat (g)	0.95	Vitamin B6 (mg)	0.14	Iron (mg)	2.34	Sugar Alcohol (g)	0.00

## PRINTED INNER CARTON





**KEEP FROZEN**



**NET WT 5 LBS (2.27 kg)**

**PREMIUM GYROS SLICES (FULLY COOKED)**

INGREDIENTS: BREAD CRUMBS (WHEAT FLOUR, DEXTROSE, SALT, YEAST), WATER, CONTAINS LESS THAN 2% OF ONION, SALT, SEASONING (PEPPER, DRYSTANDARD GARLIC, SPICES), MONOSODIUM GLUTAMATE, SOY PROTEIN CONCENTRATE.

CONTAINS SOY, WHEAT.



Kronos Foods Corp. • Glendale Heights, IL 60139 • 800.621.0899  
www.KronosFoodsCorp.com

**SKU 1070**






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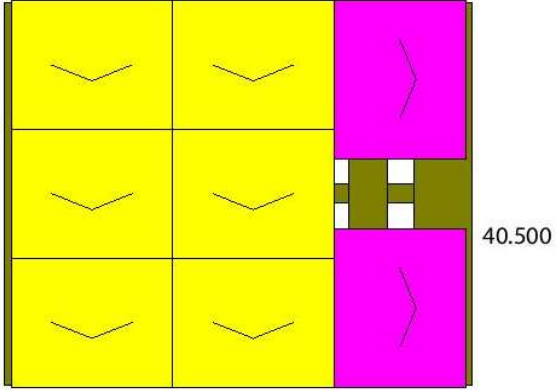
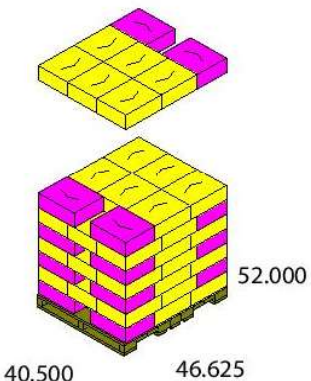
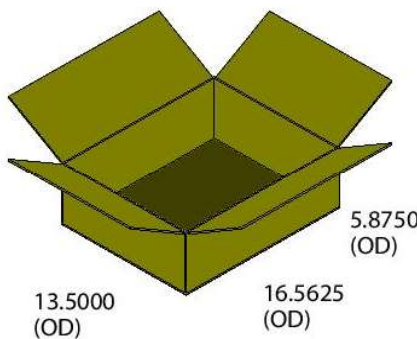
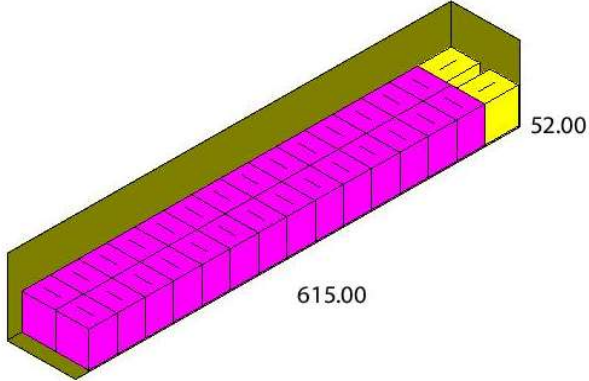
## PALLET PATTERN



**GYROS SLICE BOX**  
A01450 - A01452 - A01570 - AA01571  
A01576 - A01690 - A01790 - A01971

Date Printed : 9/6/2018  
Last Saved : 5/19/2017

 <p style="text-align: center;">46.625</p> <p style="text-align: right;">40.500</p>	<p style="text-align: center;"><b>GMA (Notched) 48.000x40.000x5.000</b></p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th style="text-align: center;">Shipper (ID)</th> <th style="text-align: center;">Shipper (OD)</th> <th style="text-align: center;">UnitLoad (Incl. Pal)</th> </tr> </thead> <tbody> <tr> <td>Ln:</td> <td style="text-align: center;">16.2500 in</td> <td style="text-align: center;">16.5625 in</td> <td style="text-align: center;">46.625 in</td> </tr> <tr> <td>Wd:</td> <td style="text-align: center;">13.1875 in</td> <td style="text-align: center;">13.5000 in</td> <td style="text-align: center;">40.500 in</td> </tr> <tr> <td>Ht:</td> <td style="text-align: center;">5.2500 in</td> <td style="text-align: center;">5.8750 in</td> <td style="text-align: center;">52.000 in</td> </tr> <tr> <td>Net:</td> <td></td> <td style="text-align: center;">20.00 lb</td> <td style="text-align: center;">1280.00 lb</td> </tr> <tr> <td>Grs:</td> <td></td> <td style="text-align: center;">20.90 lb</td> <td style="text-align: center;">1402.60 lb</td> </tr> <tr> <td>Cube:</td> <td style="text-align: center;">0.651 ft3</td> <td style="text-align: center;">0.760 ft3</td> <td style="text-align: center;">56.824 ft3</td> </tr> <tr> <td></td> <td></td> <td style="text-align: center;">Height Vert</td> <td></td> </tr> <tr> <td>Prod.Vol:</td> <td style="text-align: center;">0.000 in3</td> <td></td> <td style="text-align: center;">0.000 ft3</td> </tr> <tr> <td>Shipper:</td> <td></td> <td></td> <td style="text-align: center;">64</td> </tr> <tr> <td>Area Efficiency:</td> <td></td> <td style="text-align: center;">0.00 %</td> <td style="text-align: center;">93.16 %</td> </tr> <tr> <td>Cubic Efficiency:</td> <td></td> <td style="text-align: center;">0.00 %</td> <td style="text-align: center;">85.86 %</td> </tr> </tbody> </table>		Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Ln:	16.2500 in	16.5625 in	46.625 in	Wd:	13.1875 in	13.5000 in	40.500 in	Ht:	5.2500 in	5.8750 in	52.000 in	Net:		20.00 lb	1280.00 lb	Grs:		20.90 lb	1402.60 lb	Cube:	0.651 ft3	0.760 ft3	56.824 ft3			Height Vert		Prod.Vol:	0.000 in3		0.000 ft3	Shipper:			64	Area Efficiency:		0.00 %	93.16 %	Cubic Efficiency:		0.00 %	85.86 %
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