

Document: Research and Development

Program: Specification Program

Revised By: Nancy Zuniga Location: K/Finished Product Specification/Meat

Approved By: Nick Spondike, Vice President - R&D / Executive Chef

Item Name: HELLENE BEEF & LAMB CONE 1/30 LB

Item Number: 661830

Formula Number: WM0138

Effective Date: 05/14/2018



UNIT NET WEIGHT			
30.00 lbs	13.6 kg		

ITEM PACKAGING

PLAIN PLASTIC BAGS / KWICK
Primary Packaging:
LOCKS

Cases Per Pallet:60 CASES PER PALLETRows Per Pallet (Hi):3 CASES HIGHCases Per Row (Ti):20 CASES PER LAYER

Case Dimensions (Inches):

9.3125 x 9.3125 x

UPC Code Number: SEC / ITF Number: Pallet Weight (lb & kg):

Eccito
60 CASES PER PALLET
3 CASES HIGH
20 CASES PER LAYER
9.3125 x 9.3125 x 17.5000 in.
N/A
100 77589 66830 0

1955 lbs (887 kg)

Primary Case Type:
No. of Cones / Case:
Case Gross Wt. (lbs):
Case Gross Wt. (kg):
Case Net Wt. (lbs):
Case Net Wt. (kg):
Case Cube (Cu. Ft.):
Pallet Pattern Height (In.):

PRINTED MASTER CASE

1/30 lb Cone

31.50 lbs

14.29 kg

30.00 lbs

13.6 kg

0.878 Cu. Ft.

57.50 in.

STORAGE & SHELF LIFE & CODE DATE FORMAT

Storage Conditions: Shelf Life from Production:

FROZEN (0°F)
FROZEN (0°F) : 9 MONTHS
(270 DAYS)

Distributed: Code Date Format:

FROZEN (0°F)
Manufacturing: 18001012

Example:

18 (Year) 001 (Julian) 01 (Batch) 2 (Line)

Certified Kosher NO Certified Halal YES

Certified Organic NO Certified CN NO



INGREDIENT STATEMENT

INGREDIENTS:

BEEF, WATER, LAMB, BREADCRUMBS (WHEAT FLOUR, DEXTROSE, SALT, YEAST), SOY PROTEIN CONCENTRATE, CEREAL BINDER (CORN, WHEAT, RYE, OAT AND RICE FLOURS), CONTAINS LESS THAN 2% OF SALT, SEASONING (SPICES, DEHYDRATED GARLIC, SPEARMINT, ONION POWDER, SOYBEAN OIL), VEAST EXTRACT



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CONTAINS: SOY, WHEAT.

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NUTRITIONALS PER SERVING SIZE

Recommend Serving Size: 3 oz. (85g) **Servings Per Container:** About 160*

*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.

Serving Size 3 oz. (85g) Servings Per Container About 160* Amount Per Serving Calories 310 Calories from Fat 230 % Daily Value* Total Fat 26g 40% Saturated Fat 11g 55% Trans Fat 0g Cholesterol 50mg 17% 28% Sodium 660mg Total Carbohydrate 7g 2% Dietary Fiber 1g 4% Sugars 1g Protein 11g 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:

Less than

Less than

Less than

Less than

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Total Fat

Cholesterol

Saturated Fat

Total Carbohydrate Dietary Fiber 2.000

20g

300mg 2,400mg

300g

80g

300mg 2,400mg 375g

Nutrition Facts

Nutrient Content Claims Per Serving Size:

Good source of Iron

ALLERGENS AND OTHER SENSITIVE INGREDIENTS

	Column I	Column II	Column III	
ALLERGEN	Present in the Product	Present in other products manufactured on the same line	Present in the same manufacturing plant	
Peanut	NO	NO	NO	
Tree Nuts	NO	NO	NO	
Milk and Dairy Products	NO	YES	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	



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Monosodium	NO	MEG	MEG
Glutamate (MSG)	NO	YES	YES



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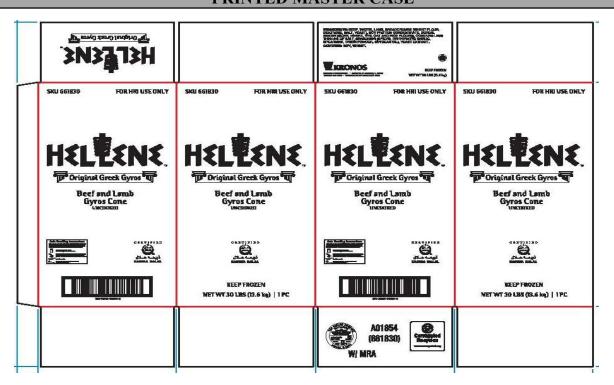
NUTRITIONALS VALUES (100g UNROUNDED)

Product: HELLENE BEEF & LAMB CONE 1/30 LB

GENESIS R&D / EFFECTIVE DATE: 05/11/18

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Trans Fatty Acid (g)	0.00	Vitamin B12 (mcg)	0.63	Magnesium (mg)	12.17
Gram Weight (g)	100.00	Cholesterol (mg)	59.42	Biotin (mcg)	0.14	Manganese (mg)	0.11
Calories (kcal)	359.33	Water (g)	43.76	Vitamin C (mg)	0.26	Molybdenum (mcg)	0.34
Calories from Fat							
(kcal)	271.33	Ash (g)	2.88	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	80.27
Calories from SatFat							
(kcal)	1121.05	Insoluble Fiber (g)	0.00	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	131.34
				Vitamin E - Alpha-Toco			
Protein (g)	13.51	Vitamins		(mg)	0.05	Selenium (mcg)	3.92
Carbohydrates (g)	8.21	Vitamin A - IU (IU)	43.84	Folate (mcg)	14.94	Sodium (mg)	781.25
Dietary Fiber (g)	0.86	Vitamin A - RE (RE)	0.06	Folate, DFE (mcg)	14.94	Zinc (mg)	1.00
		Vitamin A - RAE					
Soluble Fiber (g)	0.01	(RAE)	0.03	Vitamin K (mcg)	0.16	Chloride (mg)	0.00
Total Sugars (g)	0.96	Carotenoid RE (RE)	0.06	Pantothenic Acid (mg)	0.13	Poly Fats	
Monosaccharides (g)	0.00	Retinol RE (RE)	0.00	Minerals		Omega 3 Fatty Acid (g	0.06
Disaccharides (g)	0.00	Beta-Carotene (mcg)	0.00	Calcium (mg)	27.85	Omega 6 Fatty Acid (g	0.23
Other Carbs (g)	0.14	Vitamin B1 (mg)	0.06	Chromium (mcg)	0.15	Other Nutrients	
Fat (g)	30.15	Vitamin B2 (mg)	0.08	Copper (mg)	0.05	Alcohol (g)	0.00
Saturated Fat (g)	12.45	Vitamin B3 (mg)	1.53	Fluoride (mg)	0.00	Caffeine (mg)	0.00
		Vitamin B3 - Niacin					
Mono Fat (g)	12.99	Equiv (mg)	2.54	Iodine (mcg)	0.00	Choline (mg)	0.00
Poly Fat (g)	1.31	Vitamin B6 (mg)	0.08	Iron (mg)	2.28		

PRINTED MASTER CASE





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PALLET PATTERN

