

**Document:** Research and Development

Effective Date: 05/03/2022 Program: Specification Program

Revised By: Nancy Zuniga Location: GDF/TONNE

Approved By: Nick Spondike, Chief Innovation Officer

**Item Name:** ReadyCarved <sup>™</sup> Flame Broiled Beef & Lamb Gyro Slices 2/5 lb Item Number: ME000020

Formula #: *SBM000145* 



UNIT NET V	WEIGHT
5 lbs	2.27 kg

#### PRODUCT SPECIFICATIONS

Authentic gyro slices which are vertically flame-broiled and carved from the cone.

This automated cooking and slicing process proceduces a variety of savory slice sizes, further distinguishing it from more traditionally processed gyro strips. Each bag is typically packed to contain 65% or more pieces that are  $\geq 2$ ", however this product could be subjected to further breakage or agitation during transit.

Appearance: Sliced Gyro meat with cooked browned surface with visible herb and pepper particulate

Flavor/Aroma: Predominant beef and lamb notes with garlic and herb finish.

**Texture:** Tender and moist, with an occasional crispiness.

Color: Golden caramel to dark brown, typical of cooked/broiled meat.

#### Width:

Range: 0.25" - 2.75"

Average: 1.3"

#### Thickness:

Range: ≤ 3.25 mm Average: 2.5 mm

#### Length:

> 6" : 5 - 15% 3" - 6" : 20 - 30%  $\geq$  2" : 60 - 75% Fines : 1 - 5%

#### **Finished Product Parameters:**

Fines are defined as small fragment or crumbs ≤ 1.0"

Subject to further breakage during transit.

Storage/Shelf Life: Frozen / 9 months (270 days)

#### **ITEM PACKAGING**

Primary Packaging:	FILM OTC VFF
Cases Per Pallet:	98 cases per pallet
<b>Rows Per Pallet (Hi):</b>	14 Cases High
Cases Per Row (Ti):	7 Cases Per Row
<b>Case Dimensions (Inches):</b>	19.88 x 12.50 x 5.00 in.
<b>UPC Code Number:</b>	N/A
SEC / ITF Number:	1-00-75365-00110-5
Pallet Weight (lb & kg):	1167.5 lbs (530 kg)
	_

Primary Case Type & Pallet	PRINTED GENERIC CASE
Requirements:	WITH VIDEOJET LABEL
No. of Bags / Case:	2 Bags / 5 lb Bags
Case Gross Wt. (lbs):	11.25 lbs
Case Gross Wt. (kg):	5.1 kg
Case Net Wt. (lbs):	10.00 lbs
Case Net Wt. (kg):	4.54 kg
Cases Cube (Cu. Ft.):	0.720 Cu. Ft.
Pallet Pattern Height (In )	82 00 in

# FINISHED PRODUCT SPECIFICATION Document: Research and Development Effective Date: 05/03/2022 Program: Specification Program Revised By: Nancy Zuniga Location: GDF/TONNE Approved By: Nick Spondike, Chief Innovation Officer

	STORAGE & SHELF LIFE	E & CODE DATE FORMAT	
<b>Storage Conditions:</b>	FROZEN (0°F)	Distributed:	FROZEN (0°F)
<b>Shelf Life from Production:</b>	FROZEN (0°F) : 9 MONTHS	<b>Case Coding Instructions:</b>	CASE CODING : EX :
	(270 DAYS)		103113
	USE WITHIN 7 DAYS OF THAW	**MASTER CASE Must have	<b>1</b> (1 Digit Year) <b>031</b> (Julian
		Video Jetting Information:	Date) 13 (hour code)
		Lot Number + Hour Code;	USE BY: MM/DD/YY
		Use By Date	EX: <b>USE BY: 01/16/22</b>
		Ose By Dute	
	BA	AGS CODING INSTRUCTIONS:	
		**BAGS Must have Video	BAGS CODING : 1031 13
		Jetting Information: Lot	LOT NUMBER/HOUR CODE
		Number + Hour Code	1 (1 Digit Year) 031 (Julian Date) 13 (Hour Code)
Certified Kosher NO	Certified Halal NO	Certified Organic NO	Certified CN NO

#### INGREDIENT STATEMENT

#### **INGREDIENTS:**

Beef, Water, Bread Crumbs (Enriched Wheat Flour [enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], salt, yeast, sugar, malted barley flour), Lamb, Cereal Binder (Corn Flour, Wheat Flour and Rye Flour), Seasoning (Spices, Dehydrated Onion, Dehydrated Garlic, Soybean Oil), Methylcellulose, Salt, Soy Protein Concentrate, Yeast Extract, Sodium Phosphate.

CONTAINS: SOY, WHEAT.

#### **NUTRITIONALS PER SERVING SIZE**

**Recommend Serving Size:** 3 oz. (85g)

<b>Nutrition F</b>	acts
53 servings per containe Serving size	er 3 oz. (85g)
Amount per serving Calories	260
%	Daily Value*
Total Fat 21g	27%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 690mg	30%
Total Carbohydrate 8g	3%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugar	s 0%
Protein 10g	
Vitarrain D. One and	201
Vitamin D 0mcg	0%
Calcium 34mg	2%
Iron 2mg	10%
Potassium 163mg	4%
*The % Daily Value tells you how much a serving of food contributes to a daily diet day is used for general nutrition advice.	

#### <u>Nutrient Content Claims Per</u> <u>Serving Size:</u>

Free of Sugar Good source of Vitamin B-3 High Vitamin B-12 Good source of Phosphorous High Zinc Good source of Iron Good source of Selenium





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#### 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	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	NO	NO	YES
Sesame Seeds	NO	NO	YES
Monosodium Glutamate (MSG)	NO	NO	YES

#### **NUTRITIONALS VALUES (100g UNROUNDED)**

ReadyCarved™ Flame Broiled Beef & Lamb Gyro Slices 2/5 lb **Product:** GENESIS EFFECTIVE DATE: 06/09/2021

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Com		Trans Fatty Acid (	0.00	Vitamin B12 (mcg)	0.81	Magnesium (mg)	10.12
Gram Weight (g)	100.00	Cholesterol (mg)	57.07	Biotin (mcg)	0.02	Manganese (mg)	0.00
Calories (kcal)	308.46	Water (g)	48.13	Vitamin C (mg)	0.22	Molybdenum (mcg	0.53
Calories from Fat							
(kcal)	223.94	Ash (g)	0.00	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	154.56
Calories from							
SatFat (kcal)	92.27	Insoluble Fiber (g)	0.00	Vitamin D - mcg (mo	0.02	Potassium (mg)	191.97
Protein (g)	11.32	Vita	mins	Vitamin E - Alpha-T	0.03	Selenium (mcg)	5.47
Carbohydrates (g)	9.37	Vitamin A - IU (IU	24.30	Folate (mcg)	2.52	Sodium (mg)	804.33
Dietary Fiber		Vitamin A - RE					
2016(g)	0.93	(RE)	0.00	Folate, DFE (mcg)	1.40	Zinc (mg)	1.86
Soluble Fiber		Vitamin A - RAE					
2016 (g)	0.02	(RAE)	0.00	Vitamin K (mcg)	1.30	Chloride (mg)	0.00
Total Sugars (g)	0.28	Carotenoid RE (RE	0.00	Pantothenic Acid (m	0.13	Poly F	ats
Added Sugars (g)	0.07	Retinol RE (RE)	0.00	Miner	als	Omega 3 Fatty Aci	0.33
Disaccharides (g)	0.00	Beta-Carotene (mc	0.00	Calcium (mg)	40.24	Omega 6 Fatty Aci	0.53
Other Carbs (g)	0.81	Vitamin B1 (mg)	0.04	Chromium (mcg)	0.00	Other Nut	rients
Fat (g)	24.94	Vitamin B2 (mg)	0.06	Copper (mg)	0.04	Alcohol (g)	0.00
Saturated Fat (g)	10.26	Vitamin B3 (mg)	1.27	Fluoride (mg)	4.11	Caffeine (mg)	0.00
		Niacin Equiv					
Mono Fat (g)	10.75	(mg)	1.96	Iodine (mcg)	0.00	Choline (mg)	0.00
Poly Fat (g)	1.06	Vitamin B6 (mg)	0.11	Iron (mg)	1.65		





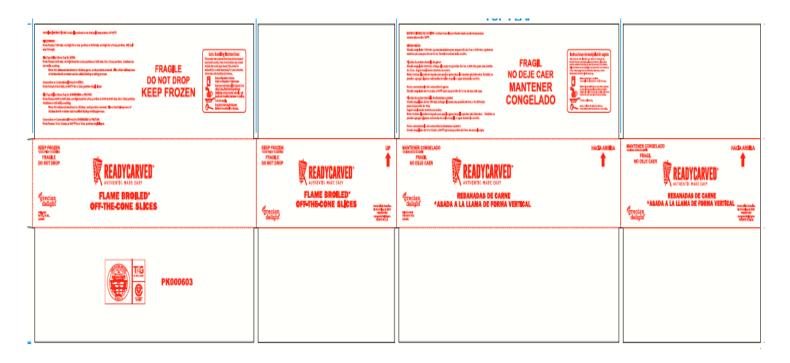
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#### PRINTED GENERIC MASTER BOX - PK000603



## VIDEOJET LABEL

# **Beef & Lamb Gyro Slices**

INGREDIENTS: Beef, Water, Bread Crumbs (Enriched Wheat Flour [enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], salt, yeast, sugar, malted barley flour), Lamb, Cereal Binder (Corn Flour, Wheat Flour and Rye Flour), Seasoning (Spices, Dehydrated Onion, Dehydrated Garlic, Soybean Oil), Methylcellulose, Salt, Soy Protein Concentrate, Yeast Extract, Sodium Phosphate.

CONTAINS: SOY, WHEAT.

ME000020

U.S. DEPARTMENT OF AGRICULTURE EST.1790

Enter Your Lot Code Here Please 09:43



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# PALLET PATTERN

				Frida	v. Augus	st 28, 2020	
Product Name			Delight Foods	11144	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	51 20, 2020	
Product Code							
Datafile Name		_	(8/28/2020)				
Load Ref. Cube Used		1 I 85.1 %		7		C / I	
Lupe Used Area Used		90.6 %		7 14		Case / Layer Layer / Load	
Pallet type		48X40		98		Case / Load	
direct type		101110				ouse / Loud	
	Length	Width	Height	Net G	ross	Volume	
Case (ID)	19.563	12.188	4.375 in	10.000 10	0.900 lb	0.60 cuft	
						0.72 cuft	
						72.26 cuft	
Load	48.000	40.000	75.503 in 10	068.200 1118	3.200 lb	83.89 cuft	
							1
			75.503				40.000
			75.503				40.000
			75.503				40.000
		48,000			48.00		40.000
40.000		48.000			48.00		40.000