

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 05/17/2023

Program: Specification Program

Revised By: Nancy Zuniga

Location: KRONOS-GH

Approved By: Nick Spondike, Chief Innovation Officer

Item Name: NO MSG TITAN THICK GYRO SLICES (COOKED)

Item Number: MEK001094

Formula Number: SBMKWM0235



UNIT NET WEIGHT			
5.00 lbs		2.27 kg	
PRODUCT SPECIFICATIONS			
	MIN	TARGET	MAX
SLICE WEIGHT	0.80 oz	0.90 oz	1.00 oz
SLICE LENGTH	5.75 in.	6.00 in.	6.25 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 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:	PLAIN BAG & DRY WAX PAPER & PRINTED INNER CARTON
Cases Per Pallet:	64 Cases
Rows Per Pallet (Hi):	8 Cases High
Cases Per Row (Ti):	8 Cases Per Layer
Case Dimensions (Inches):	16.5625 x 13.500 x 5.8750 in.
UPC Code Number:	0 77589 17094 3
SEC / ITF Number:	100 77589 17094 0
Pallet Weight (lb & kg):	1402.60 lbs (636 kg)

Primary Case Type:	Printed Master Case
No. of Slices / Case:	Approximately 356 Slices
Case Gross Wt. (lb):	20.90 lbs
Case Gross Wt. (kg):	9.48 kg
Case Net Wt. (lbs):	20.00 lbs
Case Net Wt. (kg):	9.07 kg
Cases Cube (Cu. Ft.):	0.76 Cu. Ft.
Pallet Pattern Height (In.):	53.00 in.

STORAGE & SHELF LIFE & CODE DATE FORMAT

Storage Conditions:	FROZEN (0°F)
Shelf Life from Production:	FROZEN (0°F) : 12 MONTHS (365 DAYS)

Distributed:	FROZEN (0°F)
Code Date Format:	Manufacturing: 2300101101

Example:
23 (Year) 001 (Julian) 01
(Batch) 1 (Cook #) 01
(Military Hour)

Certified Kosher
NO

Certified Halal
NO

Certified Organic
NO

Certified CN
NO

INGREDIENT STATEMENT

INGREDIENTS:

BEEF, WATER, BREADCRUMBS (WHEAT FLOUR, DEXTROSE, SALT, YEAST), SOY PROTEIN CONCENTRATE, LAMB, CONTAINS LESS THAN 2% OF SEASONING (SPICES, GARLIC POWDER, ONION POWDER, SOYBEAN OIL), ONIONS, SALT.

CONTAINS: SOY, WHEAT.

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NUTRITIONALS PER SERVING SIZE

Recommend Serving Size: 4 Slices - 3.6 oz

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.

Nutrition Facts	
Approx 22 servings per container	
Serving size	4 Slices - 3.6 oz
Amount per serving	
Calories	360
	% Daily Value*
Total Fat 22g	28%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 115mg	38%
Sodium 1220mg	53%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 24g	
Vitamin D 0mcg	0%
Calcium 41mg	4%
Iron 4mg	20%
Potassium 154mg	4%
*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 Phosphorous
Good source of Zinc
High Iron
Good source of Manganese

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

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NUTRITIONALS VALUES (100g UNROUNDED)

Product: NO MSG TITAN THICK GYRO SLICES (COOKED)

GENESIS EFFECTIVE DATE: 01/17/2021

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Trans Fatty Acid (g)	0.00	Vitamin B12 (mcg)	0.61	Magnesium (mg)	12.72
Gram Weight (g)	100.00	Cholesterol (mg)	107.94	Biotin (mcg)	0.06	Manganese (mg)	0.23
Calories (kcal)	334.96	Water (g)	35.81	Vitamin C (mg)	0.48	Molybdenum (mcg)	0.64
Calories from Fat (kcal)	184.08	Ash (g)	3.91	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	110.92
Calories from SatFat (kcal)	75.82	Insoluble Fiber (g)	0.00	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	145.73
Protein (g)	22.68	Vitamins		Vitamin E - Alpha-Toco (mg)	0.05	Selenium (mcg)	4.37
Carbohydrates (g)	14.37	Vitamin A - IU (IU)	22.11	Folate (mcg)	20.52	Sodium (mg)	1149.35
Dietary Fiber (g)	0.85	Vitamin A - RE (RE)	0.00	Folate, DFE (mcg)	20.01	Zinc (mg)	1.37
Soluble Fiber (g)	0.03	Vitamin A - RAE (RAE)	0.00	Vitamin K (mcg)	0.30	Chloride (mg)	0.00
Total Sugars (g)	2.16	Carotenoid RE (RE)	0.00	Pantothenic Acid (mg)	0.10	Poly Fats	
Added Sugars (g)	0.47	Retinol RE (RE)	0.00	Minerals		Omega 3 Fatty Acid (g)	0.02
Disaccharides (g)	0.00	Beta-Carotene (mcg)	0.00	Calcium (mg)	38.51	Omega 6 Fatty Acid (g)	0.06
Other Carbs (g)	0.30	Vitamin B1 (mg)	0.07	Chromium (mcg)	0.28	Other Nutrients	
Fat (g)	20.45	Vitamin B2 (mg)	0.07	Copper (mg)	0.08	Alcohol (g)	0.00
Saturated Fat (g)	8.42	Vitamin B3 (mg)	1.19	Fluoride (mg)	0.00	Caffeine (mg)	0.00
Mono Fat (g)	8.86	Niacin Equiv (mg)	2.30	Iodine (mcg)	0.00	Choline (mg)	0.00
Poly Fat (g)	0.80	Vitamin B6 (mg)	0.08	Iron (mg)	3.32		

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PRINTED INNER & MASTER CASE

PRINTED INNER CASE



PRINTED MASTER CASE

<p>4 / 5 LBS TITAN GYROS SLICES-THICK (FULLY COOKED)</p>		<p>KEEP FROZEN</p> <p>NET WT 20 LBS (9.1 kg)</p>	
<p>SKU 1094</p> <p>UPC 17094</p>	<p>SKU 1094</p> <p>TITAN GYROS SLICES-THICK (FULLY COOKED)</p> <p>NET WT 20 LBS (9.1 kg) KEEP FROZEN 4 / 5 LBS</p>	<p>SKU 1094</p> <p>UPC 17094</p>	<p>SKU 1094</p> <p>For HRI USE ONLY</p> <p>NET WT 20 LBS (9.1 kg) KEEP FROZEN 4 / 5 LBS</p>
		<p>A01450 (1094)</p>	

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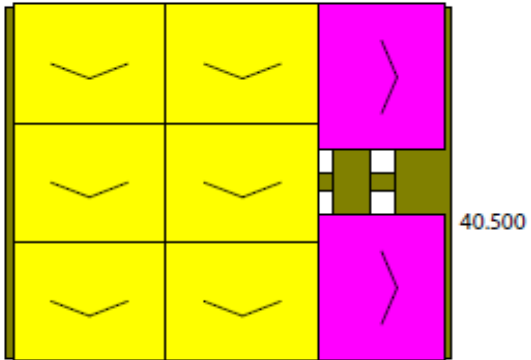
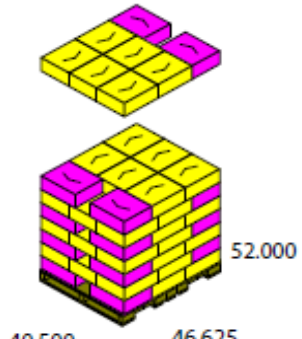
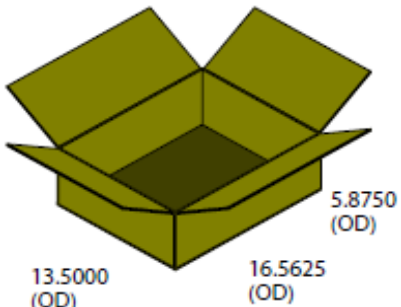
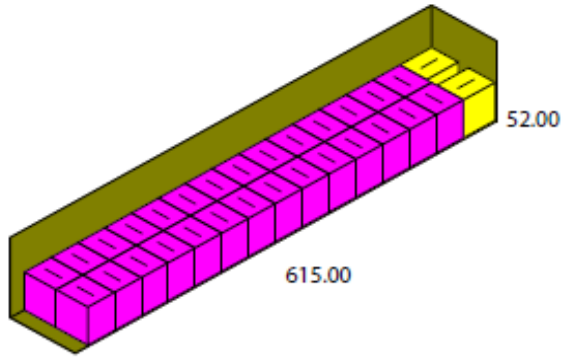
Approved By: Nick Spondike, Chief Innovation Officer

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