

FINISHED PRODUCT SPECIFICATION

Document: Research and Development Specification Program Program:

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

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

CENTRAL GYROKONES 1/30 LB **Item Number:** 001510 **Item Name:**

Formula Number: WM0216

Effective Date: 04/09/2019



UNIT NET WEIGHT				
30.00 lbs		13.6 kg		
PRODUCT SPECIFICATIONS				
DIMENSIONS	SIZE (in.)	VARIANCE		
CONE TOP	8.00 in.	(± 0.25 in.)		
CONE BOTTOM	7.75 in.	(± 0.25 in.)		
CONE HEIGHT	16.75 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

Printed Kronos Bag & Kwick Lock **Primary Case Type: Primary Packaging:** Printed Master Case Cases Per Pallet: 60 Cases No. of Cones / Case: 1/30 lb Cone 3 Cases High 31.00 lbs Rows Per Pallet (Hi): Case Gross Wt. (lbs): 20 Cases Per Layer 14.1 kg Cases Per Row (Ti): Case Gross Wt. (kg): **Case Dimensions (Inches):** 9.3125 x 9.3125 x 17.500 in. Case Net Wt. (lbs): 30.00 lbs **UPC Code Number:** 077589175108 Case Net Wt. (kg): 13.6 kg 100 77589 17510 5 SEC / ITF Number: Cases Cube (Cu. Ft.): 0.88 Cu. Ft. Pallet Weight (lb & kg): 2025 lb (919 kg) Pallet Pattern Height (In.): 57.50 in.

STORAGE & SHELF LIFE & CODE DATE FORMAT

Storage Conditions: FROZEN (0°F) **Distributed:** FROZEN (0°F) **Shelf Life from Production:** FROZEN (0°F): **9 MONTHS** Manufacturing: 19001012 **Code Date Format:** (270 DAYS)

Example:

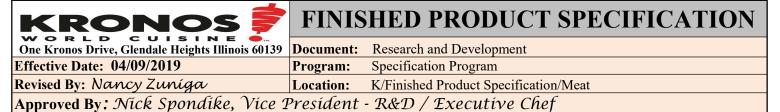
19 (Year) 001 (Julian) 01 (Batch) 2 (Line)

Certified Kosher Certified Halal Certified Organic Certified CN NO NO NO 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, SALT, SPICES, GARLIC AND ONION POWDER, MONOSODIUM GLUTAMATE.



CONTAINS: SOY, WHEAT.



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NUTRITIONALS PER SERVING SIZE

Recommend Serving Size: 7 Slices - 3.5 oz (99g) **Servings Per Container:** Approx. 137*

*Kronos Gyro Cone servings are approximate; yields are established during regularly performed quality control cuttings and averaged. While every efffort has been made to to ensure its accurancy; seasonal variation in cattle herd, feed, climate, region and time to slaughter may alter these results. Actual servings yields can vary.

Nutrition Facts

Serving Size 7 Slices - 3.5 oz (99g) Servings Per Container Approx. 137*

Amount Per Serving	
Calories 360 Calories	from Fat 270
	% Daily Value*
Total Fat 30g	46%
Saturated Fat 12g	60%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 760mg	32%
Total Carbohydrate 7g	2%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 14g	
Vitamin A 0% • Vitar	min C 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 Saturated Fat Less than 65g 80g 25g Less than 20g 300mg 300mg 2,400mg Cholesterol Less than 2,400mg Sodium Less than Total Carbohydrate 300g 375g Dietary Fiber 25q 30a

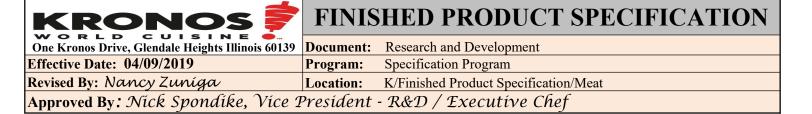
Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

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	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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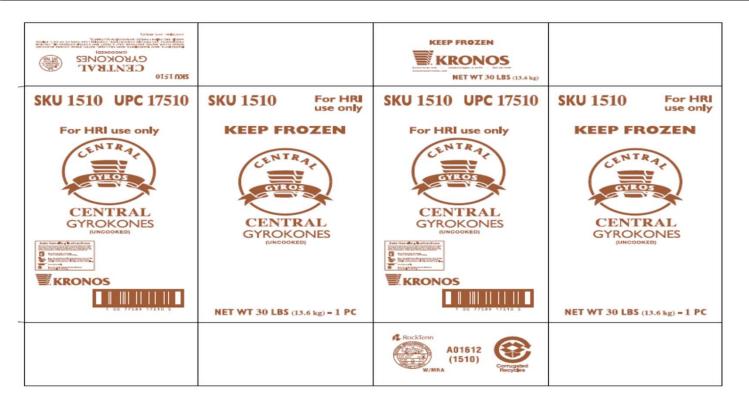
NUTRITIONALS VALUES (100g UNROUNDED)

Product: CENTRAL GYROKONES 1/30 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)	0.52	Magnesium (mg)	8.50
Gram Weight (g)	100.00	Cholesterol (mg)	61.59	Biotin (mcg)	0.04	Manganese (mg)	0.13
Calories (kcal)	362.11	Water (g)	44.35	Vitamin C (mg)	0.10	Molybdenum (mcg)	0.56
Calories from Fat							
(kcal)	275.68	Ash (g)	2.48	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	72.83
Calories from SatFat							
(kcal)	113.44	Insoluble Fiber (g)	0.00	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	92.45
				Vitamin E - Alpha-Toco			
Protein (g)	13.82	Vitamins		(mg)	0.04	Selenium (mcg)	3.66
Carbohydrates (g)	7.27	Vitamin A - IU (IU)	7.32	Folate (mcg)	11.95	Sodium (mg)	762.80
Dietary Fiber (g)	0.33	Vitamin A - RE (RE)	0.00	Folate, DFE (mcg)	11.95	Zinc (mg)	1.10
		Vitamin A - RAE					
Soluble Fiber (g)	0.02	(RAE)	0.00	Vitamin K (mcg)	0.26	Chloride (mg)	0.00
Total Sugars (g)	1.05	Carotenoid RE (RE)	0.00	Pantothenic Acid (mg)	0.08	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)	18.85	Omega 6 Fatty Acid (g	0.12
Other Carbs (g)	0.24	Vitamin B1 (mg)	0.04	Chromium (mcg)	0.25	Other Nutrients	
Fat (g)	30.63	Vitamin B2 (mg)	0.05	Copper (mg)	0.05	Alcohol (g)	0.00
Saturated Fat (g)	12.60	Vitamin B3 (mg)	0.91	Fluoride (mg)	0.00	Caffeine (mg)	0.00
		Vitamin B3 - Niacin					
Mono Fat (g)	13.26	Equiv (mg)	1.73	Iodine (mcg)	0.00	Choline (mg)	0.00
Poly Fat (g)	1.21	Vitamin B6 (mg)	0.07	Iron (mg)	1.85	Sugar Alcohol (g)	0.00

PRINTED MASTER CASE





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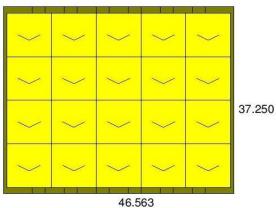
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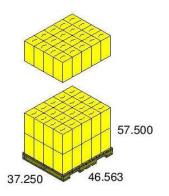
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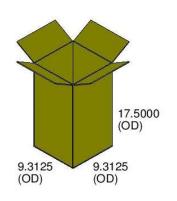
PALLET PATTERN





	Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load
Ln:	9.0000 in	9.3125 in	46.563 in	608.000 in
Wd:	9.0000 in	9.3125 in	37.250 in	96.00 in
Ht:	16.8750 in	17.5000 in	57.500 in	57.50 in
Net:		1.00 lb	60.00 lb	1800.00 lb
Grs:		1.00 lb	125.00 lb	3750.00 lb
Cube:	0.791 ft3	0.878 ft3 Height Vert	57.715 ft3	1942.222 ft3
Shipper:		C	60	1800
Area Efficiency:		0.00 %	90.34 %	92.41 %
Cubic Efficiency:		0.00 %	83.20 %	48.31 %
Cases per layer:			20	1800





57.50
96.00

	Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load
Ln:	9.0000 in	9.3125 in	46.563 in	608.000 in
Wd:	9.0000 in	9.3125 in	37.250 in	96.00 in
Ht:	16.8750 in	17.5000 in	57.500 in	57.50 in
Net:		1.00 lb	60.00 lb	1800.00 lb
Grs:		1.00 lb	125.00 lb	3750.00 lb
Cube:	0.791 ft3	0.878 ft3	57.715 ft3	1942.222 ft3
		Height Vert		
UnitLoad	ds:	N73		30
Area Efficiency:		0.00 %	90.34 %	92.41 %
Cubic Efficiency:		0.00 %	83.20 %	48.31 %
UL per la	ayer:			30

Notes:

D--- O-- d--- O--- 40-00--- (TODO D--- V------ 0.505)