

FINISHED PRODUCT SPECIFICATION

Effective Date: 04/05/2019	Document: Research and Development
Revised By: Nancy Zuniga	Program: Specification Program
Approved By: Nick Spondike, Vice President - R&D / Executive Chef	
Location: K/Finished Product Specification/Meat	

Item Name: TRADITIONAL GYROKONES 4/10 LB Item Number: 001035
 Formula Number: WM0216



UNIT NET WEIGHT			
10.00 lbs		4.54 kg	
PRODUCT SPECIFICATIONS			
DIMENSIONS	SIZE (in.)	VARIANCE	
CONE TOP	6.75 in.	(± 0.25 in.)	
CONE BOTTOM	7.00 in.	(± 0.25 in.)	
CONE HEIGHT	7.75 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

Primary Packaging:	Printed Kronos Bags & Kwik Locks	Primary Case Type:	Printed Kronos Master Case
Cases Per Pallet:	54 cases per pallet	No. of Cones / Case:	4/10 lb Cones
Rows Per Pallet (Hi):	6 Cases High	Case Gross Wt. (lbs):	41.00 lbs
Cases Per Row (Ti):	9 Cases Per Layer	Case Gross Wt. (kg):	18.6 kg
Case Dimensions (Inches):	13.8125 x 13.8125 x 9.6250 in.	Case Net Wt. (lbs):	40.00 lbs
UPC Code Number:	N/A	Case Net Wt. (kg):	18.1 kg
SEC / ITF Number:	100 77589 17035 3	Cases Cube (Cu. Ft.):	1.063 Cu. Ft.
Pallet Weight (lb & kg):	2280 lbs (1034.19 kg)	Pallet Pattern Height (In.):	62.35 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 (270 DAYS)	Code Date Format:	Manufacturing: 19001012
		Example:	19 (Year) 001 (Julian) 01 (Batch) 2 (Line)

Certified Kosher
NO

Certified Halal
NO

Certified Organic
NO

Certified CN
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.



FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 04/05/2019

Program: Specification Program

Revised By: *Nancy Zuniga*

Location: K/Finished Product Specification/Meat

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

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 04/05/2019

Program: Specification Program

Revised By: Nancy Zuniga

Location: K/Finished Product Specification/Meat

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

NUTRITIONALS PER SERVING SIZE

Recommend Serving Size: 7 Slices - 3.5 oz (99g)

Servings Per Container: Approx. 91*

*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

Serving Size 7 Slices - 3.5 oz (99g)
Servings Per Container Approx. 183*

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% • 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	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

Nutrient Content Claims Per Serving Size:

Good Source of Iron

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



FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 04/05/2019

Program: Specification Program

Revised By: *Nancy Zuniga*

Location: K/Finished Product Specification/Meat

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

FINISHED PRODUCT SPECIFICATION













Document: Research and Development
Effective Date: 04/05/2019
Program: Specification Program
Revised By: Nancy Zuniga
Location: K/Finished Product Specification/Meat
Approved By: Nick Spondike, Vice President - R&D / Executive Chef

NUTRITIONALS VALUES (100g UNROUNDED)

Product: TRADITIONAL GYROKONES 4/10 LB **GENESIS EFFECTIVE DATE :** 04/05/2019

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)	0.15	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	92.45
Protein (g)	13.82	Vitamins		Vitamin E - Alpha-Toco (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
Soluble Fiber (g)	0.02	Vitamin A - RAE (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
Mono Fat (g)	13.26	Vitamin B3 - Niacin 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		

PRINTED MASTER CASE

 SKU 1035	 SKU 1035	 SKU 1035	 SKU 1035
For HRI use only  TRADITIONAL GYROKONES (UNCOOKED)  1 80 7784 17035 3	KEEP FROZEN  TRADITIONAL GYROKONES (UNCOOKED) NET WT 40 LBS (18.2 kg) - 4 PCS	For HRI use only  TRADITIONAL GYROKONES (UNCOOKED)  1 80 7784 17035 3	KEEP FROZEN  TRADITIONAL GYROKONES (UNCOOKED) NET WT 40 LBS (18.2 kg) - 4 PCS
		 W/MRA A01535 (1035) 	

Effective Date: 04/05/2019

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

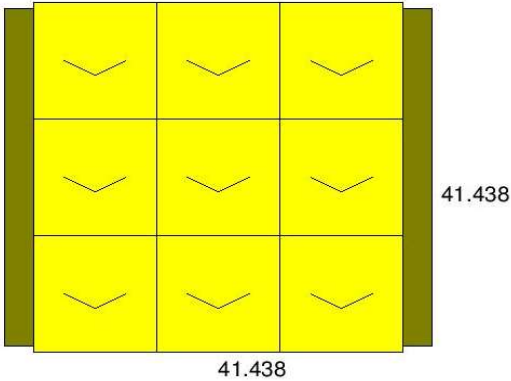
PALLET PATTERN



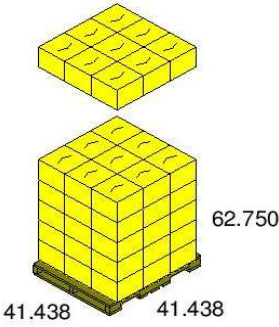
REX CARTON

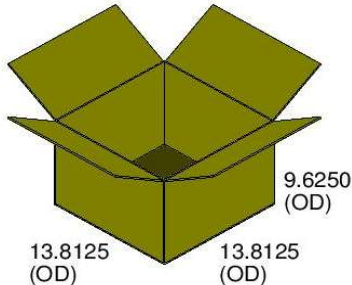
KRONOS A01535

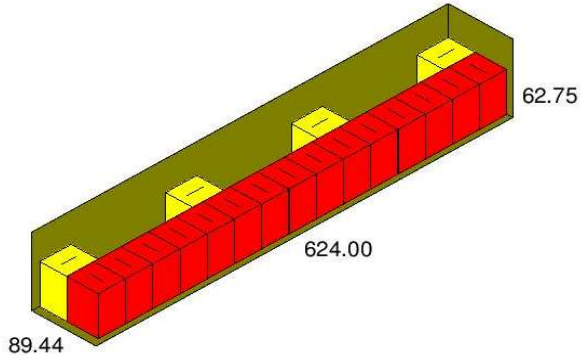
Date Printed : 4/13/2018
Last Saved : 4/13/2018



GMA (Notched) 48.000x40.000x5.000				
	Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load
Ln:	13.5000 in	13.8125 in	41.438 in	624.000 in
Wd:	13.5000 in	13.8125 in	41.438 in	89.44 in
Ht:	9.0000 in	9.6250 in	62.750 in	62.75 in
Net:		40.00 lb	2160.00 lb	41040.00 lb
Grs:		41.00 lb	2280.00 lb	43320.00 lb
Cube:	0.949 ft3	1.063 ft3	62.353 ft3	2026.629 ft3
		Height Vert	54	1026
Shipper:			54	1026
Area Efficiency:		0.00 %	89.43 %	60.63 %
Cubic Efficiency:		0.00 %	86.08 %	34.59 %
Cases per layer:			9	1026







53 FT. Dry Van 636.00x98.00x110.00				
	Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load
Ln:	13.5000 in	13.8125 in	41.438 in	624.000 in
Wd:	13.5000 in	13.8125 in	41.438 in	89.44 in
Ht:	9.0000 in	9.6250 in	62.750 in	62.75 in
Net:		40.00 lb	2160.00 lb	41040.00 lb
Grs:		41.00 lb	2280.00 lb	43320.00 lb
Cube:	0.949 ft3	1.063 ft3	62.353 ft3	2026.629 ft3
		Height Vert		19
UnitLoads:				19
Area Efficiency:		0.00 %	89.43 %	60.63 %
Cubic Efficiency:		0.00 %	86.08 %	34.59 %
UL per layer:				19

Notes: