

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 01/05/2022

Program: Specification Program

Revised By: Nancy Zuniga

Location: GH/KRONOS

Approved By: Nick Spondike, Chief Innovation Officer

Item Name: KRONOBROIL GYRO SLICES 1-5 LB

Item Number: 661605

Formula Number: WM0136 & WM0121



UNIT NET WEIGHT	
5.00 lbs	2.26 kg

KronoBROIL™

FLAME COOKED. CONE CARVED. AUTHENTIC GYROS FROM **KRONOS**.

KRONOBROIL - PRODUCT SPECIFICATIONS

KronoBroil™ is authentic gyro slices which are vertically flame-broiled and carved from the cone.

This automated cooking and slicing process produces 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.

Flavor: A beef and lamb flavor with a blend of selected Mediterranean spices.

Physical Description: 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: < 4.75 mm

Average: 3 mm

Length:

> 6" : 5 - 15%

3" - 6" : 20 - 30%

$\geq 2"$: 60 - 75%

Fines : 1 - 5%

KronoBROIL™

FLAME COOKED. CONE CARVED. AUTHENTIC GYROS FROM **KRONOS**.

Finished Product Parameters:

Fines are defined as small fragment or crumbs $\leq 1.0"$

Subject to further breakage during transit.

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

ITEM PACKAGING

Primary Packaging:	PLAIN PLASTIC BAG
Cases Per Pallet:	117 Cases per pallet
Rows Per Pallet (Hi):	13 Cases High
Cases Per Row (Ti):	9 Cases Per Row
Case Dimensions (Inches):	14.8125 x 13.3125 x 5.0000 in.
UPC Code Number:	N/A
SEC / ITF Number:	100 77589 66605 4
Pallet Weight (lb & kg):	767 lbs (348 kg)

Primary Case Type:	COLOR PRINTED WHITE MASTER BOX
No. of Bags / Case:	1/5 lb Bag
Case Gross Wt. (lbs):	6.00 lbs
Case Gross Wt. (kg):	2.72 kg
Case Net Wt. (lbs):	5.00 lbs
Case Net Wt. (kg):	2.27 kg
Cases Cube (Cu. Ft.):	0.571 Cu. Ft.
Pallet Pattern Height (In.):	70.000 in.

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 01/05/2022

Program: Specification Program

Revised By: Nancy Zuniga

Location: GH/KRONOS

Approved By: Nick Spondike, Chief Innovation Officer

STORAGE & SHELF LIFE & CODE DATE FORMAT

Storage Conditions: FROZEN (0°F)
Shelf Life from Production: FROZEN (0°F) : 9 MONTHS
 (270 DAYS)
USE WITHIN 5 DAYS OF THAW

Distributed: FROZEN (0°F)
Code Date Format: Manufacturing: 22001012
Example:
 22 (Year) 001 (Julian) 01
 (Batch) 2 (Line)
Example: MMM/DD/YY
USE BY: DEC 17 22

Certified Kosher
NO

Certified Halal
YES

Certified Organic
NO

Certified CN
NO

INGREDIENT STATEMENT

INGREDIENTS:

BEEF, WATER, BREADCRUMBS (WHEAT FLOUR, DEXTROSE, SALT, YEAST), CEREAL BINDER (CORN, WHEAT, RYE, OAT AND RICE FLOURS), LAMB, CONTAINS LESS THAN 2% OF MODIFIED FOOD STARCH, SEASONING (SPICES, GARLIC POWDER, ONION POWDER, SOYBEAN OIL), SALT, METHYLCELLULOSE, CANOLA OIL, CORN STARCH, CELLULOSE POWDER, SODIUM GLUCONATE, SPICE EXTRACT, SODIUM PHOSPHATE, SOY PROTEIN CONCENTRATE, YEAST EXTRACT.

CONTAINS: SOY, WHEAT.

NUTRITIONALS PER SERVING SIZE

Recommend Serving Size: 3 oz. (85g)

Servings Per Container: Approx. 27*

*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. 27 servings per container
Serving size 3 oz. (85g)

Amount per serving
Calories 280

	% Daily Value*
Total Fat 21g	27%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 790mg	34%
Total Carbohydrate 9g	3%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%

Protein 11g	
Vitamin D 0mcg	0%
Calcium 19mg	2%
Iron 2mg	10%
Potassium 130mg	2%

*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.

Nutrient Content Claims Per Serving Size:

Free of Sugar
 Good source of Vitamin B-12
 Good source of Phosphorous
 Good source of Iron

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 01/05/2022

Program: Specification Program

Revised By: Nancy Zuniga

Location: GH/KRONOS

Approved By: Nick Spondike, Chief Innovation Officer

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
Monosodium Glutamate (MSG)	NO	YES	YES

NUTRITIONALS VALUES (100g UNROUNDED)

Product: KRONOBROIL GYRO SLICES 1-5 LB **GENESIS EFFECTIVE DATE:** 09/22/2020

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Trans Fatty Acid (g)	0.00	Vitamin B12 (mcg)	0.69	Magnesium (mg)	11.40
Gram Weight (g)	100.00	Cholesterol (mg)	61.79	Biotin (mcg)	0.04	Manganese (mg)	0.03
Calories (kcal)	324.74	Water (g)	44.75	Vitamin C (mg)	0.26	Molybdenum (mcg)	0.54
Calories from Fat (kcal)	225.60	Ash (g)	3.48	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	183.00
Calories from SatFat (kcal)	91.86	Insoluble Fiber (g)	----	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	152.70
Protein (g)	13.52	Vitamins		Vitamin E - Alpha-Toco (mg)	0.05	Selenium (mcg)	3.72
Carbohydrates (g)	10.68	Vitamin A - IU (IU)	17.40	Folate (mcg)	9.27	Sodium (mg)	928.33
Dietary Fiber (g)	1.39	Vitamin A - RE (RE)	0.10	Folate, DFE (mcg)	9.27	Zinc (mg)	1.02
Soluble Fiber (g)	0.00	Vitamin A - RAE (RAE)	0.05	Vitamin K (mcg)	0.25	Chloride (mg)	0.00
Total Sugars (g)	0.66	Carotenoid RE (RE)	0.10	Pantothenic Acid (mg)	0.12	Poly Fats	
Added Sugars (g)	0.25	Retinol RE (RE)	0.00	Minerals		Omega 3 Fatty Acid (g)	0.03
Disaccharides (g)	0.00	Beta-Carotene (mcg)	0.00	Calcium (mg)	22.65	Omega 6 Fatty Acid (g)	0.13
Other Carbs (g)	1.87	Vitamin B1 (mg)	0.06	Chromium (mcg)	0.24	Other Nutrients	
Fat (g)	25.07	Vitamin B2 (mg)	0.08	Copper (mg)	0.03	Alcohol (g)	0.00
Saturated Fat (g)	10.21	Vitamin B3 (mg)	1.54	Fluoride (mg)	-----	Caffeine (mg)	0.00
Mono Fat (g)	10.72	Vitamin B3 - Niacin Equiv (mg)	2.26	Iodine (mcg)	-----	Choline (mg)	0.00
Poly Fat (g)	1.02	Vitamin B6 (mg)	0.10	Iron (mg)	2.30	Sugar Alcohol (g)	0.00

Document: Research and Development

Effective Date: 01/05/2022

Program: Specification Program

Revised By: Nancy Zuniga

Location: GH/KRONOS

Approved By: Nick Spondike, Chief Innovation Officer

COLOR PRINTED WHITE MASTER BOX



PALLET PATTERN

TOPS
REX CARTON

KRONOS A01685

Date Printed : 5/14/2018
Last Saved : 5/14/2018

	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="4">GMA (Notched) 48.000x40.000x5.000</th> </tr> <tr> <th>Shipper (ID)</th> <th>Shipper (OD)</th> <th>UnitLoad (Incl. Pal)</th> <th>Vehicle Load</th> </tr> </thead> <tbody> <tr> <td>Ln: 14.5000 in</td> <td>14.8125 in</td> <td>44.438 in</td> <td>608.000 in</td> </tr> <tr> <td>Wd: 13.0000 in</td> <td>13.3125 in</td> <td>39.938 in</td> <td>96.00 in</td> </tr> <tr> <td>Ht: 4.3750 in</td> <td>5.0000 in</td> <td>70.000 in</td> <td>70.00 in</td> </tr> <tr> <td>Net: 5.00 lb</td> <td></td> <td>585.00 lb</td> <td>17550.00 lb</td> </tr> <tr> <td>Gr: 6.50 lb</td> <td></td> <td>825.50 lb</td> <td>24765.00 lb</td> </tr> <tr> <td>Cube: 0.477 ft3</td> <td>0.571 ft3</td> <td>71.893 ft3</td> <td>32364.444 ft3</td> </tr> <tr> <td colspan="2" style="text-align: center;">Height Vert</td> <td>117</td> <td>3510</td> </tr> <tr> <td>Area Efficiency:</td> <td>0.00 %</td> <td>92.43 %</td> <td>92.41 %</td> </tr> <tr> <td>Cubic Efficiency:</td> <td>0.00 %</td> <td>92.43 %</td> <td>58.81 %</td> </tr> <tr> <td>Cases per layer:</td> <td></td> <td>9</td> <td>3510</td> </tr> </tbody> </table>	GMA (Notched) 48.000x40.000x5.000				Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load	Ln: 14.5000 in	14.8125 in	44.438 in	608.000 in	Wd: 13.0000 in	13.3125 in	39.938 in	96.00 in	Ht: 4.3750 in	5.0000 in	70.000 in	70.00 in	Net: 5.00 lb		585.00 lb	17550.00 lb	Gr: 6.50 lb		825.50 lb	24765.00 lb	Cube: 0.477 ft3	0.571 ft3	71.893 ft3	32364.444 ft3	Height Vert		117	3510	Area Efficiency:	0.00 %	92.43 %	92.41 %	Cubic Efficiency:	0.00 %	92.43 %	58.81 %	Cases per layer:		9	3510
GMA (Notched) 48.000x40.000x5.000																																																	
Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load																																														
Ln: 14.5000 in	14.8125 in	44.438 in	608.000 in																																														
Wd: 13.0000 in	13.3125 in	39.938 in	96.00 in																																														
Ht: 4.3750 in	5.0000 in	70.000 in	70.00 in																																														
Net: 5.00 lb		585.00 lb	17550.00 lb																																														
Gr: 6.50 lb		825.50 lb	24765.00 lb																																														
Cube: 0.477 ft3	0.571 ft3	71.893 ft3	32364.444 ft3																																														
Height Vert		117	3510																																														
Area Efficiency:	0.00 %	92.43 %	92.41 %																																														
Cubic Efficiency:	0.00 %	92.43 %	58.81 %																																														
Cases per layer:		9	3510																																														
	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="4">53 FT. Dry Van 636.00x98.00x110.00</th> </tr> <tr> <th>Shipper (ID)</th> <th>Shipper (OD)</th> <th>UnitLoad (Incl. Pal)</th> <th>Vehicle Load</th> </tr> </thead> <tbody> <tr> <td>Ln: 14.5000 in</td> <td>14.8125 in</td> <td>44.438 in</td> <td>608.000 in</td> </tr> <tr> <td>Wd: 13.0000 in</td> <td>13.3125 in</td> <td>39.938 in</td> <td>96.00 in</td> </tr> <tr> <td>Ht: 4.3750 in</td> <td>5.0000 in</td> <td>70.000 in</td> <td>70.00 in</td> </tr> <tr> <td>Net: 5.00 lb</td> <td></td> <td>585.00 lb</td> <td>17550.00 lb</td> </tr> <tr> <td>Gr: 6.50 lb</td> <td></td> <td>825.50 lb</td> <td>24765.00 lb</td> </tr> <tr> <td>Cube: 0.477 ft3</td> <td>0.571 ft3</td> <td>71.893 ft3</td> <td>32364.444 ft3</td> </tr> <tr> <td colspan="2" style="text-align: center;">Height Vert</td> <td></td> <td>30</td> </tr> <tr> <td>Area Efficiency:</td> <td>0.00 %</td> <td>92.43 %</td> <td>92.41 %</td> </tr> <tr> <td>Cubic Efficiency:</td> <td>0.00 %</td> <td>92.43 %</td> <td>58.81 %</td> </tr> <tr> <td>UL per layer:</td> <td></td> <td></td> <td>30</td> </tr> </tbody> </table>	53 FT. Dry Van 636.00x98.00x110.00				Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load	Ln: 14.5000 in	14.8125 in	44.438 in	608.000 in	Wd: 13.0000 in	13.3125 in	39.938 in	96.00 in	Ht: 4.3750 in	5.0000 in	70.000 in	70.00 in	Net: 5.00 lb		585.00 lb	17550.00 lb	Gr: 6.50 lb		825.50 lb	24765.00 lb	Cube: 0.477 ft3	0.571 ft3	71.893 ft3	32364.444 ft3	Height Vert			30	Area Efficiency:	0.00 %	92.43 %	92.41 %	Cubic Efficiency:	0.00 %	92.43 %	58.81 %	UL per layer:			30
53 FT. Dry Van 636.00x98.00x110.00																																																	
Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load																																														
Ln: 14.5000 in	14.8125 in	44.438 in	608.000 in																																														
Wd: 13.0000 in	13.3125 in	39.938 in	96.00 in																																														
Ht: 4.3750 in	5.0000 in	70.000 in	70.00 in																																														
Net: 5.00 lb		585.00 lb	17550.00 lb																																														
Gr: 6.50 lb		825.50 lb	24765.00 lb																																														
Cube: 0.477 ft3	0.571 ft3	71.893 ft3	32364.444 ft3																																														
Height Vert			30																																														
Area Efficiency:	0.00 %	92.43 %	92.41 %																																														
Cubic Efficiency:	0.00 %	92.43 %	58.81 %																																														
UL per layer:			30																																														

Notes:



Together, Serving Up World Flavors.

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 01/05/2022

Program: Specification Program

Revised By: *Nancy Zuniga*

Location: GH/KRONOS

Approved By: *Nick Spondike, Chief Innovation Officer*