

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 04/08/2019 Program: Specification Program

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

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

Item Name: TRADITIONAL GYROKONES 1/35 LB

Item Number: 001050

Formula Number: WM0216



UNIT NET WEIGHT				
35.00 lbs		15.9 kg		
PRODUCT SPECIFICATIONS				
DIMENSIONS	SIZE (in.)	VARIANCE		
CONE TOP	9.00 in.	(± 0.25 in.)		
CONE BOTTOM	8.50 in.	(± 0.25 in.)		
CONE HEIGHT	16.00 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: Primary Case Type: Printed Kronos Master Case Printed Kronos Bags **Cases Per Pallet:** 60 cases per pallet No. of Cones / Case: 1/35 lb Cone 35.90 lbs **Rows Per Pallet (Hi):** 3 Cases High Case Gross Wt. (lbs): 20 Cases Per Layer Cases Per Row (Ti): Case Gross Wt. (kg): 16.3 kg 9.9375 x 9.9375 x 17.1250 in. 35.00 lbs **Case Dimensions (Inches):** Case Net Wt. (lbs): **UPC Code Number:** N/A 15.9 kg Case Net Wt. (kg): SEC / ITF Number: 100 77589 17050 6 Cases Cube (Cu. Ft.): 0.979 Cu. Ft. Pallet Weight (lb & kg): 2219 lbs (1007 kg) Pallet Pattern Height (In.): 56.375 in.

STORAGE & SHELF LIFE & CODE DATE FORMAT

Storage Conditions:FROZEN (0°F)Distributed:FROZEN (0°F)Shelf Life from Production:FROZEN (0°F): 9 MONTHSCode Date Format:Manufacturing: 18001012(270 DAYS)Example:

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

Certified KosherCertified HalalCertified OrganicCertified CNNONONO

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. 104*

*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. 104*

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 lowe depending on your calorie needs: Calories: 2.000 2.500

Total Fat Saturated Fat Less than Less than 80g 25g 20g 300mg 300mg 2,400mg 375g Cholesterol Less than Sodium Le Total Carbohydrate 2,400mg 300g Less than 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

	Column I	Column II	Column III	
ALLERGEN	LLERGEN Present in the Product ma		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: TRADITIONAL GYROKONES 1/35 LB

GENESIS EFFECTIVE DATE: 04/08/2019

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
,				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		

PRINTED MASTER CASE



KRONOS Prive, Glendale Heights Illinois 60139

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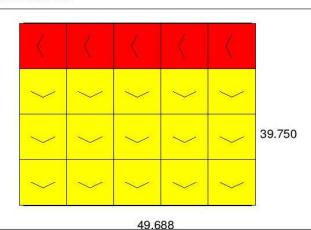
Approved By: Nick Spondike, Vice President - R&D / Executive Chef

PALLET PATTERN



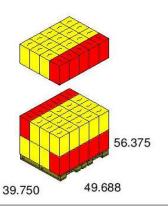
KRONOS A01550

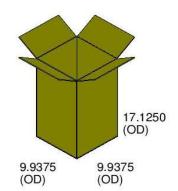
Date Printed: 10/4/2018 Last Saved: 10/4/2018



GIVIA ((Notchea)	48.000x40.000x5.000

	Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)
Ln:	9.6250 in	9.9375 in	49.688 in
Wd:	9.6250 in	9.9375 in	39.750 in
Ht:	16.5000 in	17.1250 in	56.375 in
Net:		35.00 lb	2100.00 lb
Grs:		35.90 lb	2219.00 lb
Cube:	0.885 ft3	0.979 ft3	64.436 ft3
		Height Vert	
Prod.Vol:	0.000 in3		0.000 ft3
Shipper:			60
Area Efficiency:		0 %	103 %
Cubic Eff		0 %	96 %
Doord:		OF MULLENIO	DE DEM DE C





56.38

53 FT. Dry Van 636.00x98.00x110.00

· · · · · · · · · · · · · · · · · · ·	Shipper (OD)	UnitLoad (Incl. Pal		Vehicle Load
Ln:	9.9375 in	49.688	in	600.000 in
Wd:	9.9375 in	39.750	in	89.69 in
Ht:	17.1250 in	56.375	in	56.38 in
Net:	35.00 lb	2100.00	lb	42000.00 lb
Grs:	35.90 lb	2219.00	lb	44380.00 lb
Cube:	0.979 ft3	64.436	ft3	1755.602 ft3
	Height Vert			
Prod.Vol:	0.000 in3	0.000	ft3	0.000 ft3
UnitLoads:				20
Area Efficiency:		103	%	64 %
Cubic Efficiency:		96	%	33 %
Board: 125-MULLEN 26-26M-26-C				

Notes: