

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 06/10/2022

Program: Specification Program

Revised By: Nancy Zuniga

Location: GH/KRONOS

Approved By: Nick Spondike, Chief Innovation Officer

Item Name: WINDY CITY CONES 1/30 LB

Item Number: MEK001470

Formula Number: SBMKWM0232



| UNIT NET WEIGHT | | | |
|------------------------|------------|--------------|--|
| 30 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: COOKED MEAT: Crispy, moist and tender.

Color: Cooked Gyro: Brownish Color.

ITEM PACKAGING

Primary Packaging: Plain Bag and Kwick Lock
Cases Per Pallet: 60 Cases pallet
Rows Per Pallet (Hi): 3 Cases High
Cases Per Row (Ti): 20 Cases Per Layer
Case Dimensions (Inches): 9.3125 x 9.3125 x 17.500 in
UPC Code Number: N/A
GTIN Number: 100 77589 17470 2
Pallet Weight (lb & kg): 1925 lb (873 kg)

Primary Case Type: Plain Box / In-House Case
No. of Cones / Case: Label
Case Gross Wt. (lbs): 1/30 lb Cone
Case Gross Wt. (kg): 31.00 lbs
Case Net Wt. (lbs): 14.1 kg
Case Net Wt. (kg): 30.00 lbs
Cases Cube (Cu. Ft.): 13.6 kg
Pallet Pattern Height (In.): 0.878 Cu. Ft.
57.50 in.

STORAGE & SHELF LIFE & CODE DATE FORMAT

Storage Conditions: FROZEN (0°F)
Shelf Life from Production: FROZEN (0°F) : 9 MONTHS

Distributed: FROZEN (0°F)
Code Date Format: Manufacturing: 22001012

Example:
22 (Year) 001 (Julian) 01
(Batch) 2 (Line)

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, CEREAL BINDER (CORN, WHEAT, RYE, OAT AND RICE FLOURS), CONTAINS LESS THAN 2% OF SALT, SEASONING (SPICES, GARLIC POWDER, ONION POWDER, SOYBEAN OIL), LAMB, MONOSODIUM GLUTAMATE.

CONTAINS: SOY, WHEAT.

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NUTRITIONALS LABEL PER SERVING SIZE

Recommend Serving Size: 4 oz. (113g)

Servings Per Container: 120

***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 | |
|-------------------------------|-----------------------|
| 120 servings per container | |
| Serving size | 4 oz (113g) |
| Amount per serving | |
| Calories | 430 |
| | % Daily Value* |
| Total Fat 36g | 46% |
| Saturated Fat 15g | 75% |
| Trans Fat 0g | |
| Cholesterol 70mg | 23% |
| Sodium 940mg | 41% |
| Total Carbohydrate 10g | 4% |
| Dietary Fiber 0g | 0% |
| Total Sugars 1g | |
| Includes 0g Added Sugars | 0% |
| Protein 15g | |
| Vitamin D 0mcg | 0% |
| Calcium 21mg | 2% |
| Iron 2mg | 10% |
| Potassium 93mg | 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.

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

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


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| Revised By: Nancy Zuniga | Location: GH/KRONOS |

NUTRITIONALS VALUES (100g UNROUNDED)

Product: WINDY CITY CONES 1/30 LB *Genesis Effective Date: 06/09/2022*

| Nutrients | Per 100g | Nutrients | Per 100g | Nutrients | Per 100g | Nutrients | Per 100g |
|-----------------------------|----------|-----------------------|----------|-----------------------------|----------|------------------------|----------|
| Basic Components | | Trans Fatty Acid (g) | 0.00 | Vitamin B12 (mcg) | 0.38 | Magnesium (mg) | 6.58 |
| Gram Weight (g) | 100.00 | Cholesterol (mg) | 60.91 | Biotin (mcg) | 0.00 | Manganese (mg) | 0.11 |
| Calories (kcal) | 376.65 | Water (g) | 41.69 | Vitamin C (mg) | 0.17 | Molybdenum (mcg) | 0.46 |
| Calories from Fat (kcal) | 285.61 | Ash (g) | 2.87 | Vitamin D - IU (IU) | 0.00 | Phosphorus (mg) | 61.27 |
| Calories from SatFat (kcal) | 117.31 | Insoluble Fiber (g) | 0.00 | Vitamin D - mcg (mcg) | 0.00 | Potassium (mg) | 82.10 |
| Protein (g) | 13.02 | Vitamins | | Vitamin E - Alpha-Toco (mg) | 0.02 | Selenium (mcg) | 2.60 |
| Carbohydrates (g) | 9.25 | Vitamin A - IU (IU) | 14.72 | Folate (mcg) | 9.57 | Sodium (mg) | 831.22 |
| Dietary Fiber (g) | 0.21 | Vitamin A - RE (RE) | 0.00 | Folate, DFE (mcg) | 9.57 | Zinc (mg) | 0.84 |
| Soluble Fiber (g) | 0.01 | Vitamin A - RAE (RAE) | 0.00 | Vitamin K (mcg) | 0.21 | Chloride (mg) | 0.00 |
| Total Sugars (g) | 0.82 | Carotenoid RE (RE) | 0.00 | Pantothenic Acid (mg) | 0.05 | Poly Fats | |
| Added Sugars (g) | 0.08 | Retinol RE (RE) | 0.00 | Minerals | | Omega 3 Fatty Acid (g) | 0.03 |
| Disaccharides (g) | 0.00 | Beta-Carotene (mcg) | 0.00 | Calcium (mg) | 18.66 | Omega 6 Fatty Acid (g) | 0.08 |
| Other Carbs (g) | 0.22 | Vitamin B1 (mg) | 0.03 | Chromium (mcg) | 0.20 | Other Nutrients | |
| Fat (g) | 31.73 | Vitamin B2 (mg) | 0.04 | Copper (mg) | 0.04 | Alcohol (g) | 0.00 |
| Saturated Fat (g) | 13.03 | Vitamin B3 (mg) | 0.69 | Fluoride (mg) | 0.00 | Caffeine (mg) | 0.00 |
| Mono Fat (g) | 13.73 | Niacin Equiv (mg) | 1.24 | Iodine (mcg) | 0.00 | Choline (mg) | 0.00 |
| Poly Fat (g) | 1.31 | Vitamin B6 (mg) | 0.06 | Iron (mg) | 1.56 | | |

IN-HOUSE MASTER CASE LABEL



MEK001470


WINDY CITY GYROKONES

(UNCOOKED)

INGREDIENTS: BEEF, WATER, BREADCRUMBS (WHEAT FLOUR, DEXTROSE, SALT, YEAST), SOY PROTEIN CONCENTRATE, CEREAL BINDER (CORN, WHEAT, RYE, OAT AND RICE FLOURS), CONTAINS LESS THAN 2% OF SALT, SEASONING (SPICES, GARLIC POWDER, ONION POWDER, SOYBEAN OIL), LAMB, MONOSODIUM GLUTAMATE.

CONTAINS: SOY, WHEAT.

KEEP FROZEN



1 007758 917470 2

1 - 30 lb

NET WT 30 lb (13.6 kg)

Manufactured By: Kronos Foods Corp.
One Kronos Drive Glendale Heights, IL 60139

REVISION DATE: 06/10/2022

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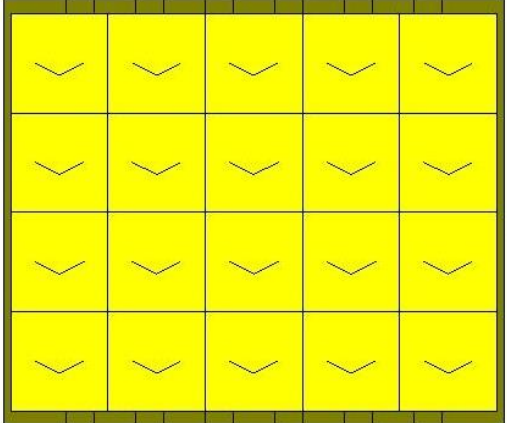
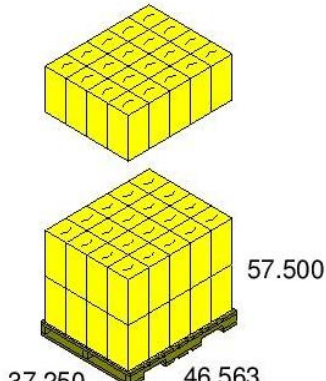
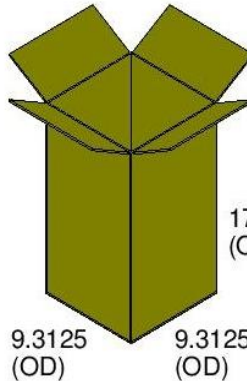
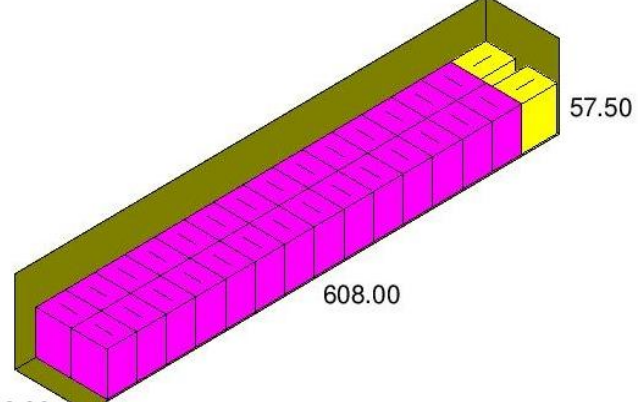
Effective Date: 06/10/2022

Program: Specification Program

Revised By: Nancy Zuniga

Location: GH/KRONOS

PALLET PATTERN

|  <p>46.563</p> <p>37.250</p> | <p>GMA (Notched) 48.000x40.000x5.000</p> <table border="1"> <thead> <tr> <th></th> <th>Shipper (ID)</th> <th>Shipper (OD)</th> <th>UnitLoad (Incl. Pal)</th> <th>Vehicle Load</th> </tr> </thead> <tbody> <tr> <td>Ln:</td> <td>9.0000 in</td> <td>9.3125 in</td> <td>46.563 in</td> <td>608.000 in</td> </tr> <tr> <td>Wd:</td> <td>9.0000 in</td> <td>9.3125 in</td> <td>37.250 in</td> <td>96.00 in</td> </tr> <tr> <td>Ht:</td> <td>16.8750 in</td> <td>17.5000 in</td> <td>57.500 in</td> <td>57.50 in</td> </tr> <tr> <td>Net:</td> <td></td> <td>1.00 lb</td> <td>60.00 lb</td> <td>1800.00 lb</td> </tr> <tr> <td>Grs:</td> <td></td> <td>1.00 lb</td> <td>125.00 lb</td> <td>3750.00 lb</td> </tr> <tr> <td>Cube:</td> <td>0.791 ft3</td> <td>0.878 ft3</td> <td>57.715 ft3</td> <td>1942.222 ft3</td> </tr> </tbody> </table> <p>Height Vert</p> <table border="1"> <tbody> <tr> <td>Shipper:</td> <td>60</td> <td>1800</td> </tr> <tr> <td>Area Efficiency:</td> <td>0.00 %</td> <td>90.34 %</td> </tr> <tr> <td>Cubic Efficiency:</td> <td>0.00 %</td> <td>83.20 %</td> </tr> <tr> <td>Cases per layer:</td> <td>20</td> <td>1800</td> </tr> </tbody> </table> | | 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 | Shipper: | 60 | 1800 | Area Efficiency: | 0.00 % | 90.34 % | Cubic Efficiency: | 0.00 % | 83.20 % | Cases per layer: | 20 | 1800 |
|--|--|--------------|----------------------|--------------|----------------------|--------------|-----|-----------|-----------|-----------|------------|-----|-----------|-----------|-----------|----------|-----|------------|------------|-----------|----------|------|--|---------|----------|------------|------|--|---------|-----------|------------|-------|-----------|-----------|------------|--------------|------------|----|------------------|------------------|-------------------|---------|-------------------|--------|---------|------------------|----|------|
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| Ht: | 16.8750 in | 17.5000 in | 57.500 in | 57.50 in | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Net: | | 1.00 lb | 60.00 lb | 1800.00 lb | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Cases per layer: | 20 | 1800 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|  <p>37.250</p> <p>46.563</p> <p>57.500</p> |  <p>17.5000 (OD)</p> <p>9.3125 (OD)</p> <p>9.3125 (OD)</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|  <p>96.00</p> <p>608.00</p> <p>57.50</p> | <p>53 FT. Dry Van 636.00x98.00x110.00</p> <table border="1"> <thead> <tr> <th></th> <th>Shipper (ID)</th> <th>Shipper (OD)</th> <th>UnitLoad (Incl. Pal)</th> <th>Vehicle Load</th> </tr> </thead> <tbody> <tr> <td>Ln:</td> <td>9.0000 in</td> <td>9.3125 in</td> <td>46.563 in</td> <td>608.000 in</td> </tr> <tr> <td>Wd:</td> <td>9.0000 in</td> <td>9.3125 in</td> <td>37.250 in</td> <td>96.00 in</td> </tr> <tr> <td>Ht:</td> <td>16.8750 in</td> <td>17.5000 in</td> <td>57.500 in</td> <td>57.50 in</td> </tr> <tr> <td>Net:</td> <td></td> <td>1.00 lb</td> <td>60.00 lb</td> <td>1800.00 lb</td> </tr> <tr> <td>Grs:</td> <td></td> <td>1.00 lb</td> <td>125.00 lb</td> <td>3750.00 lb</td> </tr> <tr> <td>Cube:</td> <td>0.791 ft3</td> <td>0.878 ft3</td> <td>57.715 ft3</td> <td>1942.222 ft3</td> </tr> </tbody> </table> <p>Height Vert</p> <table border="1"> <tbody> <tr> <td>UnitLoads:</td> <td>30</td> </tr> <tr> <td>Area Efficiency:</td> <td>0.00 %</td> </tr> <tr> <td>Cubic Efficiency:</td> <td>0.00 %</td> </tr> <tr> <td>UL per layer:</td> <td>30</td> </tr> </tbody> </table> | | 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 | UnitLoads: | 30 | Area Efficiency: | 0.00 % | Cubic Efficiency: | 0.00 % | UL per layer: | 30 | | | | |
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| UL per layer: | 30 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Notes: