

FINISHED PRODUCT SPECIFICATION

Document: Research and Development
Effective Date: 04/04/2019
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: CENTRAL GYROKONES 1-40 LB Item Number: 001515
 Formula Number: WM0202



UNIT NET WEIGHT			
40.00 lbs		18.1 kg	
PRODUCT SPECIFICATIONS			
DIMENSIONS	SIZE (in.)	VARIANCE	
CONE TOP	9.75 in.	(± 0.25 in.)	
CONE BOTTOM	8.25 in.	(± 0.25 in.)	
CONE HEIGHT	16.50 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 & Kwick Locks	Primary Case Type:	Printed Master Case
Cases Per Pallet:	48 Cases	No. of Cones / Case:	1/40 lb Cone
Rows Per Pallet (Hi):	3 Cases High	Case Gross Wt. (lbs):	40.90 lbs
Cases Per Row (Ti):	16 Cases Per Layer	Case Gross Wt. (kg):	18.6 kg
Case Dimensions (Inches):	10.4375 x 10.4375 x 17.1250 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 17515 0	Cases Cube (Cu. Ft.):	1.080 Cu. Ft.
Pallet Weight (lb & kg):	2028.2 lb (920 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 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, ONIONS, DEFATTED SOY GRITS, CONTAINS LESS THAN 2% OF 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)

*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 3.5 oz. (99g)	
Servings Per Container Approx 183*	
Amount Per Serving	
Calories 340	Calories from Fat 250
% Daily Value*	
Total Fat 28g	43%
Saturated Fat 12g	60%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 630mg	26%
Total Carbohydrate 6g	2%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 16g	
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 Vitamin B-12
Good source of Phosphorous
Good source of Zinc
Good source of Iron
Good source of Manganese

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

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NUTRITIONALS VALUES (100g UNROUNDED)

Product: CENTRAL GYROKONES 1-40 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)	0.01	Vitamin B12 (mcg)	0.78	Magnesium (mg)	17.46
Gram Weight (g)	100.00	Cholesterol (mg)	62.73	Biotin (mcg)	0.04	Manganese (mg)	0.24
Calories (kcal)	345.75	Water (g)	45.85	Vitamin C (mg)	0.28	Molybdenum (mcg)	0.90
Calories from Fat (kcal)	256.51	Ash (g)	2.37	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	107.75
Calories from SatFat (kcal)	105.13	Insoluble Fiber (g)	0.00	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	175.12
Protein (g)	16.22	Vitamins		Vitamin E - Alpha-Toco (mg)	0.06	Selenium (mcg)	5.43
Carbohydrates (g)	6.05	Vitamin A - IU (IU)	7.76	Folate (mcg)	12.79	Sodium (mg)	640.56
Dietary Fiber (g)	0.79	Vitamin A - RE (RE)	0.00	Folate, DFE (mcg)	12.27	Zinc (mg)	1.72
Soluble Fiber (g)	0.01	Vitamin A - RAE (RAE)	0.00	Vitamin K (mcg)	0.42	Chloride (mg)	0.00
Total Sugars (g)	1.38	Carotenoid RE (RE)	0.00	Pantothenic Acid (mg)	0.15	Poly Fats	
Monosaccharides (g)	0.00	Retinol RE (RE)	0.00	Minerals		Omega 3 Fatty Acid (g)	0.05
Disaccharides (g)	0.00	Beta-Carotene (mcg)	0.00	Calcium (mg)	26.35	Omega 6 Fatty Acid (g)	0.16
Other Carbs (g)	0.26	Vitamin B1 (mg)	0.05	Chromium (mcg)	0.40	Other Nutrients	
Fat (g)	28.50	Vitamin B2 (mg)	0.07	Copper (mg)	0.10	Alcohol (g)	0.00
Saturated Fat (g)	11.68	Vitamin B3 (mg)	1.20	Fluoride (mg)	0.02	Caffeine (mg)	0.00
Mono Fat (g)	12.31	Vitamin B3 - Niacin Equiv (mg)	2.29	Iodine (mcg)	0.02	Choline (mg)	0.00
Poly Fat (g)	1.10	Vitamin B6 (mg)	0.13	Iron (mg)	2.15	Sugar Alcohol (g)	0.00


PRINTED MASTER CASE

 <p>KEEP FROZEN KRONOS NET WT 40 LBS (18.2 kg)</p>	<p>SKU 1515 For HRI use only</p> <p>UPC 17515</p> <p>SKU 1515 For HRI use only</p> <p>KEEP FROZEN</p>  <p>CENTRAL GYROKONES (UNCOOKED)</p> <p>NET WT 40 LBS (18.2 kg) - 1 PC</p>	<p>SKU 1515 For HRI use only</p> <p>UPC 17515</p> <p>SKU 1515 For HRI use only</p> <p>KEEP FROZEN</p>  <p>CENTRAL GYROKONES (UNCOOKED)</p> <p>NET WT 40 LBS (18.2 kg) - 1 PC</p>	<p>SKU 1515 For HRI use only</p> <p>UPC 17515</p> <p>SKU 1515 For HRI use only</p> <p>KEEP FROZEN</p>  <p>CENTRAL GYROKONES (UNCOOKED)</p> <p>NET WT 40 LBS (18.2 kg) - 1 PC</p>
 <p>A01615 (1515)</p>  <p>Corrugated Recycles</p>			

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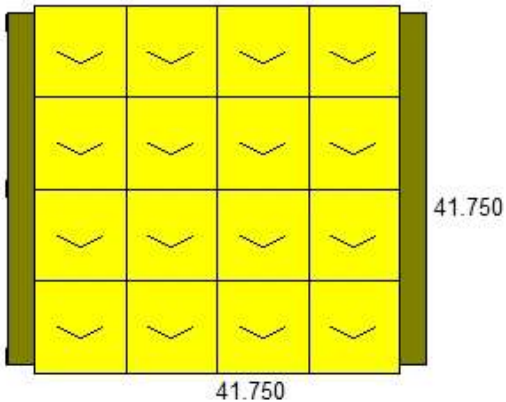
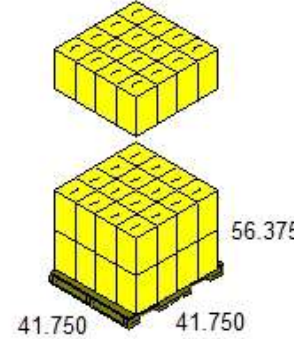
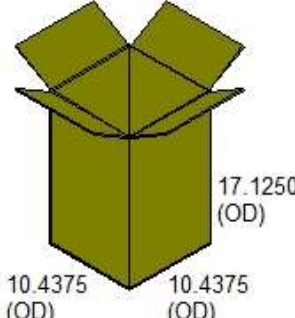
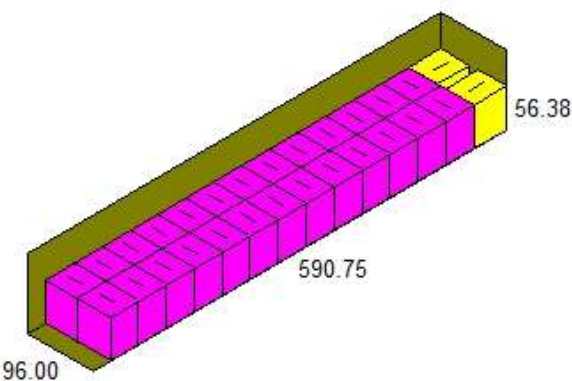
PALLET PATTERN



REX CARTON CO.

A01614 / A01615 / A01688

Date Printed : 6/16/2016
Last Saved : 6/16/2016

	<p style="text-align: center;">GMA (Notched) 48.000x40.000x5.000</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th>Shipper (ID)</th> <th>Shipper (OD)</th> <th>UnitLoad (Incl. Pal)</th> </tr> </thead> <tbody> <tr> <td>Ln:</td> <td>10.1250 in</td> <td>10.4375 in</td> <td>41.750 in</td> </tr> <tr> <td>Wd:</td> <td>10.1250 in</td> <td>10.4375 in</td> <td>41.750 in</td> </tr> <tr> <td>Ht:</td> <td>16.5000 in</td> <td>17.1250 in</td> <td>56.375 in</td> </tr> <tr> <td>Net:</td> <td></td> <td>0.00 lb</td> <td>0.00 lb</td> </tr> <tr> <td>Grs:</td> <td></td> <td>0.00 lb</td> <td>65.00 lb</td> </tr> <tr> <td>Cube:</td> <td>0.979 ft³</td> <td>1.080 ft³</td> <td>56.866 ft³</td> </tr> <tr> <td></td> <td></td> <td style="text-align: center;">Height Vert</td> <td></td> </tr> <tr> <td>Shipper:</td> <td></td> <td></td> <td style="text-align: center;">48</td> </tr> <tr> <td>Area Efficiency:</td> <td></td> <td style="text-align: center;">0.00 %</td> <td style="text-align: center;">90.78 %</td> </tr> <tr> <td>Cubic Efficiency:</td> <td></td> <td style="text-align: center;">0.00 %</td> <td style="text-align: center;">63.89 %</td> </tr> </tbody> </table>		Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Ln:	10.1250 in	10.4375 in	41.750 in	Wd:	10.1250 in	10.4375 in	41.750 in	Ht:	16.5000 in	17.1250 in	56.375 in	Net:		0.00 lb	0.00 lb	Grs:		0.00 lb	65.00 lb	Cube:	0.979 ft ³	1.080 ft ³	56.866 ft ³			Height Vert		Shipper:			48	Area Efficiency:		0.00 %	90.78 %	Cubic Efficiency:		0.00 %	63.89 %
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