

FINISHED PRODUCT SPECIFICATION

Document: Research and Development
Effective Date: 05/07/2025
Program: Specification Program
Revised By: Nancy Zuniga
Location: GDF/KRONOS
Approved By: Nick Spondike, Chief Innovation Officer

Item Name: HALAL GYRO CONE 1-40 LB **Item Number:** MEK661014
Formula Number: SBMKWM0111



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 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:	Plain Master Case / In-House Label
Cases Per Pallet:	48 Cases per pallet	No. of Cones / Case:	1/40 lb Cones
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):	18.55 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 66014 4	Cases Cube (Cu. Ft.):	1.08 Cu. Ft.
Pallet Weight (lb & kg):	2028.2 lbs (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) : 12 MONTHS (365 DAYS)	Code Date Format:	Manufacturing: 25001012
		Example:	25 (Year) 001 (Julian) 01 (Batch) 2 (Line)

Certified Kosher
 NO

Certified Halal
 YES

Certified Organic
 NO

Certified CN
 NO





INGREDIENT STATEMENT

INGREDIENTS:

BEEF, WATER, BREADCRUMBS (WHEAT FLOUR, DEXTROSE, SALT, YEAST), SOY PROTEIN CONCENTRATE, CONTAINS LESS THAN 2% OF SALT, SEASONING (SPICES, GARLIC POWDER, ONION POWDER, SOYBEAN OIL), 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: 213*
 *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	
213 servings per container	
Serving size	3 oz (85g)
Amount per serving	
Calories	320
% Daily Value*	
Total Fat 27g	35%
Saturated Fat 11g	55%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 750mg	33%
Total Carbohydrate 7g	3%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 12g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 1.4mg	8%
Potassium 240mg	6%
<small>*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.</small>	

Nutrient Content Claims Per Serving Size:

Good source of Iron

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	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, e.g., sulfur dioxide and sodium	NO	NO	YES
Monosodium Glutamate (MSG)	YES	YES	YES

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NUTRITIONALS VALUES (100g UNROUNDED)

Product: HALAL GYRO CONE 1-40 LB

GENESIS EFFECTIVE DATE: 05/07/2025

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Trans Fatty Acid (g)	0.02	Vitamin B12 (mcg)	1.29	Magnesium (mg)	20.52
Gram Weight (g)	100.00	Cholesterol (mg)	61.58	Biotin (mcg)	0.00	Manganese (mg)	0.00
Calories (kcal)	377.20	Water (g)	41.24	Vitamin C (mg)	0.12	Molybdenum (mcg)	1.13
Calories from Fat (kcal)	287.45	Ash (g)	2.82	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	130.51
Calories from SatFat (kcal)	117.90	Insoluble Fiber (g)	0.18	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	278.53
Protein (g)	13.90	Vitamins		Vitamin E - Alpha-Toco (mg)	0.05	Selenium (mcg)	8.73
Carbohydrates (g)	8.14	Vitamin A - IU (IU)	8.35	Folate (mcg)	1.33	Sodium (mg)	882.31
Dietary Fiber 2016(g)	1.07	Vitamin A - RE (RE)	0.00	Folate, DFE (mcg)	1.33	Zinc (mg)	2.00
Soluble Fiber 2016(g)	0.04	Vitamin A - RAE (RAE)	0.00	Vitamin K (mcg)	1.80	Chloride (mg)	0.00
Total Sugars (g)	0.33	Carotenoid RE (RE)	0.00	Pantothenic Acid (mg)	0.18	Poly Fats	
Added Sugars (g)	0.10	Retinol RE (RE)	0.00	Minerals		Omega 3 Fatty Acid (g)	0.45
Disaccharides (g)	0.00	Beta-Carotene (mcg)	0.00	Calcium (mg)	33.38	Omega 6 Fatty Acid (g)	0.70
Other Carbs (g)	0.29	Vitamin B1 (mg)	0.06	Chromium (mcg)	0.21	Other Nutrients	
Fat (g)	31.94	Vitamin B2 (mg)	0.09	Copper (mg)	0.09	Alcohol (g)	0.00
Saturated Fat (g)	13.10	Vitamin B3 (mg)	1.81	Fluoride (mg)	0.00	Caffeine (mg)	0.00
		Vitamin B3 - Niacin Equiv (mg)					
Mono Fat (g)	13.82		2.93	Iodine (mcg)	0.00	Choline (mg)	0.00
Poly Fat (g)	1.34	Vitamin B6 (mg)	0.18	Iron (mg)	1.63		

IN-HOUSE MASTER CASE LABEL




SKU 661014

NOT FOR RETAIL SALE

HALAL GYROKONES

(UNCOOKED)

INGREDIENTS: BEEF, WATER, BREADCRUMBS (WHEAT FLOUR, DEXTROSE, SALT, YEAST), SOY PROTEIN CONCENTRATE, CONTAINS LESS THAN 2% OF SALT, SEASONING (SPICES, GARLIC POWDER, ONION POWDER, SOYBEAN OIL), MONOSODIUM GLUTAMATE.

CONTAINS: SOY, WHEAT.



1 007758 966014 4

1 pc

NET WT. 40 lb (18.1 kg)

REVISION DATE: 02/28/2019

KEEP FROZEN



Kronos Food Corp.
One Kronos Drive Glendale Heights IL, 60139

Safe Handling Instructions


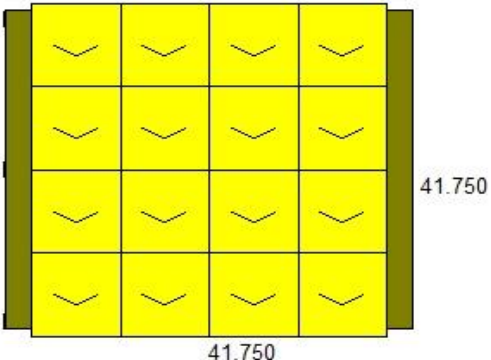
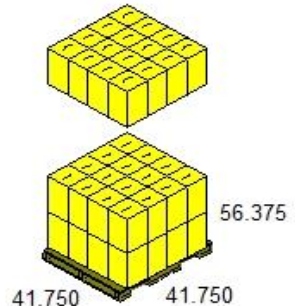
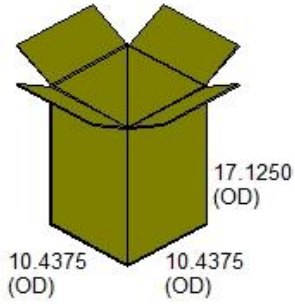
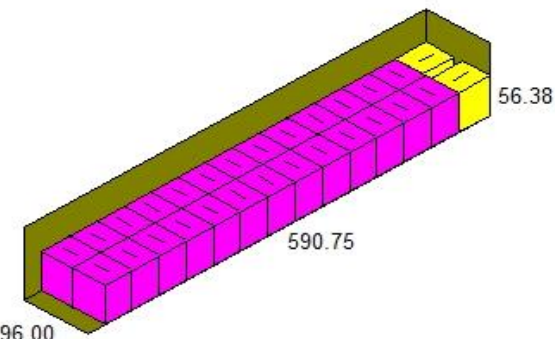
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

-  Keep refrigerated or frozen. Thaw in refrigerator or microwave.
-  Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
-  Cook thoroughly.
-  Keep hot foods hot. Refrigerate leftovers immediately or discard.

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PALLET PATTERN

 REX CARTON CO.		A01614 / A01615 / A01688		Date Printed : 6/16/2016 Last Saved : 6/16/2016																													
			<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> </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> </tbody> </table> <p>Height Vert</p> <p>Shipper: 48</p> <p>Area Efficiency: 0.00 % 90.78 %</p> <p>Cubic Efficiency: 0.00 % 63.89 %</p>				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
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