

# FINISHED PRODUCT SPECIFICATION

**Document:** Research and Development

**Effective Date:** 06/12/2022

**Program:** Specification Program

**Revised By:** Nancy Zuniga

**Location:** GH/KRONOS

**Approved By:** Nick Spondike, Chief Innovation Officer

**Item Name:** HELLENE BEEF & LAMB CONE 1/20 LB

**Item Number:** 661820

**Formula Number:** SBMKWM0138



UNIT NET WEIGHT	
20.00 lbs	9.07 kg

## ITEM PACKAGING

	PLAIN PLASTIC BAGS / KWICK LOCKS		PRINTED OYSTER MASTER CASE
<b>Primary Packaging:</b>	LOCKS	<b>Primary Case Type:</b>	MASTER CASE
<b>Cases Per Pallet:</b>	80 CASES PER PALLET	<b>No. of Cones / Case:</b>	1/20 lb Cone
<b>Rows Per Pallet (Hi):</b>	4 CASES HIGH	<b>Case Gross Wt. (lbs):</b>	21.50 lbs
<b>Cases Per Row (Ti):</b>	20 CASES PER LAYER	<b>Case Gross Wt. (kg):</b>	9.75 kg
<b>Case Dimensions (Inches):</b>	9.0625 x 9.065 x 14.125 in.	<b>Case Net Wt. (lbs):</b>	20.00 lbs
<b>UPC Code Number:</b>	N/A	<b>Case Net Wt. (kg):</b>	9.07 kg
<b>SEC / ITF Number:</b>	100 77589 66820 1	<b>Cases Cube (Cu. Ft.):</b>	0.671 Cu. Ft.
<b>Pallet Weight (lb &amp; kg):</b>	1785 lbs (810 kg)	<b>Pallet Pattern Height (In.):</b>	61.50 in.

## STORAGE & SHELF LIFE & CODE DATE FORMAT

<b>Storage Conditions:</b>	FROZEN (0°F)	<b>Distributed:</b>	FROZEN (0°F)
<b>Shelf Life from Production:</b>	FROZEN (0°F) : 9 MONTHS (270 DAYS)	<b>Code Date Format:</b>	Manufacturing: 19001012
		<b>Example:</b>	19 (Year) 001 (Julian) 01 (Batch) 2 (Line)

**Certified Kosher**  
NO

**Certified Halal**  
YES

**Certified Organic**  
NO

**Certified CN**  
NO



## INGREDIENT STATEMENT

### INGREDIENTS:

BEEF, WATER, LAMB, 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), YEAST EXTRACT.

**CONTAINS: SOY. WHEAT.**

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## NUTRITIONALS PER SERVING SIZE

**Recommend Serving Size:** 3 oz. (85g)

**Servings Per Container:** About 106\*

\*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

About 107\* servings per container  
**Serving size 3 oz. (85g)**

**Amount per serving**  
**Calories 310**

	% Daily Value*
<b>Total Fat</b> 26g	<b>33%</b>
Saturated Fat 11g	<b>55%</b>
Trans Fat 0g	
<b>Cholesterol</b> 50mg	<b>17%</b>
<b>Sodium</b> 660mg	<b>29%</b>
<b>Total Carbohydrate</b> 7g	<b>3%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 1g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 11g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 2mg	10%
Potassium 111mg	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:

Good source of Iron

## 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	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

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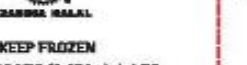

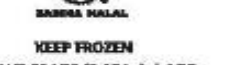


## NUTRITIONALS VALUES (100g UNROUNDED)

**Product:** HELLENE BEEF & LAMB CONE 1/20 LB

**GENESIS EFFECTIVE DATE:** 07/09/2019

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
<b>Basic Components</b>		Trans Fatty Acid (g)	0.00	Vitamin B12 (mcg)	0.63	Magnesium (mg)	12.17
Gram Weight (g)	100.00	Cholesterol (mg)	59.23	Biotin (mcg)	0.14	Manganese (mg)	0.11
Calories (kcal)	359.13	Water (g)	43.68	Vitamin C (mg)	0.26	Molybdenum (mcg)	0.34
Calories from Fat (kcal)	270.15	Ash (g)	2.87	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	81.15
Calories from SatFat (kcal)	111.59	Insoluble Fiber (g)	0.00	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	130.93
Protein (g)	13.49	<b>Vitamins</b>		Vitamin E - Alpha-Toco (mg)	0.05	Selenium (mcg)	3.92
Carbohydrates (g)	8.44	Vitamin A - IU (IU)	12.56	Folate (mcg)	14.94	Sodium (mg)	780.70
Dietary Fiber (g)	0.80	Vitamin A - RE (RE)	0.06	Folate, DFE (mcg)	14.94	Zinc (mg)	1.00
Soluble Fiber (g)	0.01	Vitamin A - RAE (RAE)	0.03	Vitamin K (mcg)	0.16	Chloride (mg)	0.00
Total Sugars (g)	1.02	Carotenoid RE (RE)	0.06	Pantothenic Acid (mg)	0.13	<b>Poly Fats</b>	
Monosaccharides (g)	0.00	Retinol RE (RE)	0.00	<b>Minerals</b>		Omega 3 Fatty Acid (g)	0.06
Disaccharides (g)	0.00	Beta-Carotene (mcg)	0.00	Calcium (mg)	24.90	Omega 6 Fatty Acid (g)	0.23
Other Carbs (g)	0.14	Vitamin B1 (mg)	0.06	Chromium (mcg)	0.15	<b>Other Nutrients</b>	
Fat (g)	30.02	Vitamin B2 (mg)	0.07	Copper (mg)	0.05	Alcohol (g)	0.00
Saturated Fat (g)	12.40	Vitamin B3 (mg)	1.54	Fluoride (mg)	0.00	Caffeine (mg)	0.00
Mono Fat (g)	12.94	Vitamin B3 - Niacin Equiv (mg)	2.51	Iodine (mcg)	0.00	Choline (mg)	0.00
Poly Fat (g)	1.29	Vitamin B6 (mg)	0.08	Iron (mg)	2.09		

## PRINTED MASTER CASE

			
SKU 661820 FOR HRI USE ONLY <b>HELLENE</b> Original Greek Gyros Beef and Lamb Gyros Cone UNCOOKED  NET WT. 20 LBS (9.07 kg)   1 PC	SKU 661820 FOR HRI USE ONLY <b>HELLENE</b> Original Greek Gyros Beef and Lamb Gyros Cone UNCOOKED  NET WT. 20 LBS (9.07 kg)   1 PC	SKU 661820 FOR HRI USE ONLY <b>HELLENE</b> Original Greek Gyros Beef and Lamb Gyros Cone UNCOOKED  NET WT. 20 LBS (9.07 kg)   1 PC	SKU 661820 FOR HRI USE ONLY <b>HELLENE</b> Original Greek Gyros Beef and Lamb Gyros Cone UNCOOKED  NET WT. 20 LBS (9.07 kg)   1 PC
			

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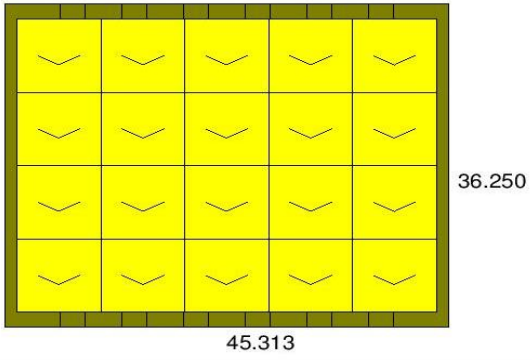
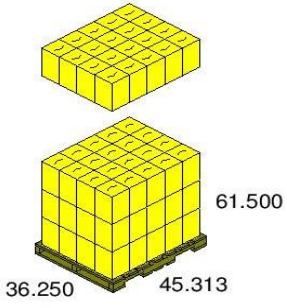
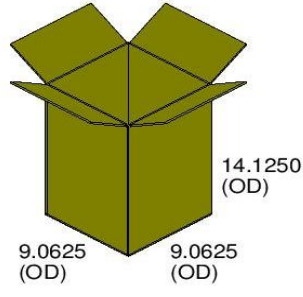
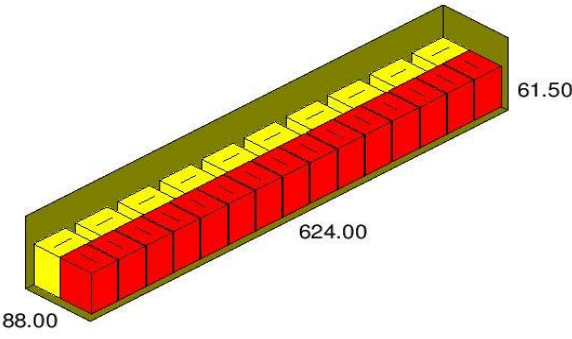
**PALLET PATTERN**



TOPS  
REX CARTON

KRONOS A01852-A01856

Date Printed : 4/25/2018  
Last Saved : 4/25/2018

	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="5">GMA (Notched) 48.000x40.000x5.000</th> </tr> <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>8.7500 in</td> <td>9.0625 in</td> <td>45.313 in</td> <td>624.000 in</td> </tr> <tr> <td>Wd:</td> <td>8.7500 in</td> <td>9.0625 in</td> <td>36.250 in</td> <td>88.00 in</td> </tr> <tr> <td>Ht:</td> <td>13.5000 in</td> <td>14.1250 in</td> <td>61.500 in</td> <td>61.50 in</td> </tr> <tr> <td>Net:</td> <td></td> <td>20.00 lb</td> <td>1600.00 lb</td> <td>40000.00 lb</td> </tr> <tr> <td>Grs:</td> <td></td> <td>21.50 lb</td> <td>1785.00 lb</td> <td>44625.00 lb</td> </tr> <tr> <td>Cube:</td> <td>0.598 ft3</td> <td>0.671 ft3</td> <td>58.460 ft3</td> <td>1954.333 ft3</td> </tr> <tr> <td></td> <td></td> <td>Height Vert</td> <td></td> <td></td> </tr> <tr> <td>Shipper:</td> <td></td> <td></td> <td>80</td> <td>2000</td> </tr> <tr> <td>Area Efficiency:</td> <td></td> <td>0.00 %</td> <td>85.55 %</td> <td>77.01 %</td> </tr> <tr> <td>Cubic Efficiency:</td> <td></td> <td>0.00 %</td> <td>50.88 %</td> <td>43.06 %</td> </tr> <tr> <td>Cases per layer:</td> <td></td> <td></td> <td>20</td> <td>2000</td> </tr> </tbody> </table>	GMA (Notched) 48.000x40.000x5.000						Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load	Ln:	8.7500 in	9.0625 in	45.313 in	624.000 in	Wd:	8.7500 in	9.0625 in	36.250 in	88.00 in	Ht:	13.5000 in	14.1250 in	61.500 in	61.50 in	Net:		20.00 lb	1600.00 lb	40000.00 lb	Grs:		21.50 lb	1785.00 lb	44625.00 lb	Cube:	0.598 ft3	0.671 ft3	58.460 ft3	1954.333 ft3			Height Vert			Shipper:			80	2000	Area Efficiency:		0.00 %	85.55 %	77.01 %	Cubic Efficiency:		0.00 %	50.88 %	43.06 %	Cases per layer:			20	2000
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