

Document: Research and Development

Program: Specification Program

Location: K/Finished Product Specification/Meat

Effective Date: 03/11/2019

Revised By: Nancy Zuniga

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

Item Name: HALAL CONE 1/40 LB

Item Number: 661005

Formula Number: WM0133



UNIT NET WEIGHT	
40.00 lbs	18.14 kg

ITEM PACKAGING

Printed Plastic Bags and Kwick

Primary Packaging:	Locks
Cases Per Pallet:	48 cases
Rows Per Pallet (Hi):	3 Cases High
Cases Per Row (Ti):	16 Cases Per Row
Case Dimensions (Inches):	10.4375 x 10.4375 x 17.1250 in.
UPC Code Number:	N/A
SEC / ITF Number:	100 77589 66005 2
Pallet Weight (lb & kg):	2057 lbs (933 kg)

Primary Case Type:	PRINTED MASTER CASE
No. of Cones / Case:	1/40 lb Cone
Case Gross Wt. (lbs):	41.50 lbs
Case Gross Wt. (kg):	18.82 kg
Case Net Wt. (lbs):	40.00 lbs
Case Net Wt. (kg):	18.14 kg
Cases Cube (Cu. Ft.):	1.080 Cu. Ft.
Pallet Pattern Height (In.):	56.866 in.

STORAGE & SHELF LIFE & CODE DATE FORMAT

Storage Conditions:	FROZEN (0°F)
Shelf Life from Production:	FROZEN (0°F) : 9 MONTHS (270 DAYS)

Distributed:	FROZEN (0°F)
Code Date Format:	Manufacturing: 19001012

Example:
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, BREADCRUMBS (WHEAT FLOUR, DEXTROSE, SALT, YEAST), LAMB, SOY PROTEIN CONCENTRATE, CONTAINS LESS THAN 2% OF SALT, SEASONING (SPICES, GARLIC POWDER, ONION POWDER, SOYBEAN OIL), YEAST EXTRACT, DISODIUM INOSINATE & GUANYLATE.



One Kronos Drive, Glendale Heights Illinois 60139

FINISHED PRODUCT SPECIFICATION

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CONTAINS: SOY, WHEAT.

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NUTRITIONALS LABEL PER SERVING SIZE

Recommend Serving Size: 3 oz. (85g)

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

Serving Size 3 oz (85g)
Servings Per Container 213*

Amount Per Serving		% Daily Value*	
Calories	320	Calories from Fat	240
Total Fat	27g		42%
Saturated Fat	11g		55%
Trans Fat	0g		
Cholesterol	60mg		20%
Sodium	670mg		28%
Total Carbohydrate	7g		2%
Dietary Fiber	0g		0%
Sugars	1g		
Protein	13g		
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:

High Protein

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: HALAL CONE 1/40 LB **GENESIS EFFECTIVE DATE: 03/11/2019**

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Trans Fatty Acid (g)	0.00	Vitamin B12 (mcg)	0.53	Magnesium (mg)	8.90
Gram Weight (g)	100.00	Cholesterol (mg)	68.92	Biotin (mcg)	0.02	Manganese (mg)	0.14
Calories (kcal)	381.00	Water (g)	40.72	Vitamin C (mg)	0.13	Molybdenum (mcg)	0.57
Calories from Fat (kcal)	286.81	Ash (g)	2.62	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	76.86
Calories from SatFat (kcal)	118.44	Insoluble Fiber (g)	0.00	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	97.01
Protein (g)	14.96	Vitamins		Vitamin E - Alpha-Toco (mg)	0.04	Selenium (mcg)	3.61
Carbohydrates (g)	8.13	Vitamin A - IU (IU)	9.17	Folate (mcg)	12.88	Sodium (mg)	787.42
Dietary Fiber (g)	0.41	Vitamin A - RE (RE)	0.00	Folate, DFE (mcg)	12.88	Zinc (mg)	1.11
Soluble Fiber (g)	0.02	Vitamin A - RAE (RAE)	0.00	Vitamin K (mcg)	0.27	Chloride (mg)	0.00
Total Sugars (g)	1.18	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)	0.05
Disaccharides (g)	0.00	Beta-Carotene (mcg)	0.00	Calcium (mg)	21.57	Omega 6 Fatty Acid (g)	0.16
Other Carbs (g)	0.18	Vitamin B1 (mg)	0.04	Chromium (mcg)	0.25	Other Nutrients	
Fat (g)	31.87	Vitamin B2 (mg)	0.06	Copper (mg)	0.05	Alcohol (g)	0.00
Saturated Fat (g)	13.16	Vitamin B3 (mg)	0.96	Fluoride (mg)	0.00	Caffeine (mg)	0.00
Mono Fat (g)	13.78	Vitamin B3 - Niacin Equiv (mg)	1.80	Iodine (mcg)	0.00	Choline (mg)	0.00
Poly Fat (g)	1.28	Vitamin B6 (mg)	0.07	Iron (mg)	2.05	Sugar Alcohol (g)	0.00

PRINTED MASTER CASE

 <p>NET WT 40 LBS (18.1 kg) 1 PCS</p>		<p>KEEP FROZEN</p>  <p>NET WT 40 LBS (18.1 kg) 1 PCS</p>	
<p>SKU 661005 For HRI use only UPC 66005</p>  <p>BEEF & LAMB HALAL GYROKONES (UNCOOKED)</p>  	<p>SKU 661005 Keep Frozen</p>  <p>BEEF & LAMB HALAL GYROKONES (UNCOOKED)</p>  <p>NET WT 40 LBS (18.1 kg) 1 PCS</p>	<p>SKU 661005 For HRI use only UPC 66005</p>  <p>BEEF & LAMB HALAL GYROKONES (UNCOOKED)</p>  	<p>SKU 661005 Keep Frozen</p>  <p>BEEF & LAMB HALAL GYROKONES (UNCOOKED)</p>  <p>NET WT 40 LBS (18.1 kg) 1 PCS</p>
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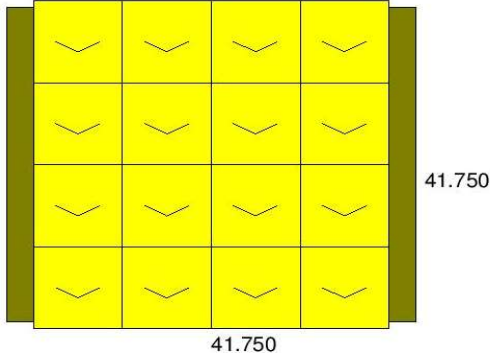
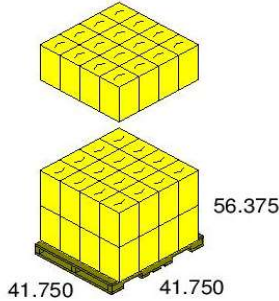
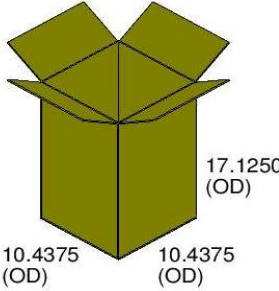
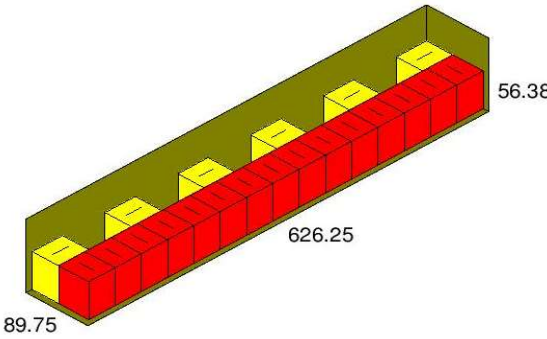
PALLET PATTERN



TOPS
REX CARTON

Kronos A01795

Date Printed : 8/14/2017
Last Saved : 8/14/2017

	<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> <th>Vehicle Load</th> </tr> </thead> <tbody> <tr> <td>Ln:</td> <td>10.1250 in</td> <td>10.4375 in</td> <td>41.750 in</td> <td>626.250 in</td> </tr> <tr> <td>Wd:</td> <td>10.1250 in</td> <td>10.4375 in</td> <td>41.750 in</td> <td>89.75 in</td> </tr> <tr> <td>Ht:</td> <td>16.5000 in</td> <td>17.1250 in</td> <td>56.375 in</td> <td>56.38 in</td> </tr> <tr> <td>Net:</td> <td></td> <td>40.00 lb</td> <td>1920.00 lb</td> <td>40320.00 lb</td> </tr> <tr> <td>Grs:</td> <td></td> <td>41.50 lb</td> <td>2057.00 lb</td> <td>43197.00 lb</td> </tr> <tr> <td>Cube:</td> <td>0.979 ft3</td> <td>1.080 ft3</td> <td>56.866 ft3</td> <td>1833.686 ft3</td> </tr> </tbody> </table> <p>Shipper: 48 1008 Area Efficiency: 0.00 % 90.78 % 67.52 % Cubic Efficiency: 0.00 % 84.80 % 34.60 % Cases per layer: 16 1008</p>		Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load	Ln:	10.1250 in	10.4375 in	41.750 in	626.250 in	Wd:	10.1250 in	10.4375 in	41.750 in	89.75 in	Ht:	16.5000 in	17.1250 in	56.375 in	56.38 in	Net:		40.00 lb	1920.00 lb	40320.00 lb	Grs:		41.50 lb	2057.00 lb	43197.00 lb	Cube:	0.979 ft3	1.080 ft3	56.866 ft3	1833.686 ft3
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