

Effective Date: 05/13/2019

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Program: Specification Program

Revised By: Nancy Zuniga **Location:** K/Finished Product Specification/Purchased Items

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

PORK KABOBS 40/4 OZ (uncooked, skewered) 001203 **Item Name: Item Number:**

Formula Number PURCHASED ITEM



| UNIT NET WEIGHT | | | | |
|------------------------|---------------------------|--|--|--|
| 4.0 oz | 112 g | | | |
| PRODUCT SPECIFICATIONS | | | | |
| KABOB WEIGHT: | 4.0 oz. | | | |
| KABOB PIECE SIZE: | 0.50" x 1.5" Average | | | |
| POUCHES PER CASE: | 10 Pouches / 1 pound each | | | |
| PORTIONS PER CASE: | 40 Portions | | | |
| SKEWERS PER POUCH: | 4 Skewers per pouch | | | |

ITEM DESCRIPTION

Flavor: Mediterranean Moderate Seasoning Flavor and Tenderness. Physical Description: Large Skewers with Raw Pork Cubes

Color: Superior Pink Color

ITEM PACKAGING

Primary Packaging: Packaged in Cryovacs **Primary Case Type:** Plain Box / In-House Case Label 153 Cases No. of Pouches / Case: 10 pouches - 1 lb each pouch Cases Per Pallet: **Rows Per Pallet (Hi):** 17 Cases High Case Gross Wt. (lbs): 10.75 lbs 9 Cases Per Layer 4.88 kgCases Per Row (Ti): Case Gross Wt. (kg): 16.31 x 11.69 x 3.25 in. 10.00 lbs Case Dimensions (in): Case Net Wt. (lbs): **UPC Code Number:** N/A Case Net Wt. (kg): 4.54 kg100 77589 35203 2 0.359 Cu. Ft. SEC / ITF Number: Cases Cube (Cu. Ft.): Pallet Weight (lbs/kg): 1766 lb (801 kg) Pallet Height (in.): 60.25 in.

STORAGE & SHELF LIFE & CODE DATE FORMAT

FROZEN (0°F) **Distributed:** 0° - 36° F **Storage Conditions:**

Shelf Life from Production: Frozen (0°F):12 Months (365 Days)

Code Date Format: MM/DD/YY

Manufactured Date Ex:

Code Date Example: 03/04/19 (From Date Packed Date)

Certified Kosher Certified Halal Certified Organic Certified CN NO NO NO NO

Thawed: 4-5 DAYS

INGREDIENT STATEMENT

INGREDIENTS:

PORK, WINE (CONTAINS SULFITES), OLIVE OIL, WATER, SPICE AND FRESH SQUEEZED LEMON ILLICE CONTAINS UP TO 15% SOLUTION BY WEIGHT



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INGREDIENT STATEMENT

Recommend Serving Size: 1 Pork Kabob - 4 oz.

Nutrition Facts

Serving Size 4 oz (112g) Servings Per Container Varied

Amount Per Serving

Calories 210 Calories from Fat 130 % Daily Value* Total Fat 14g 22% Saturated Fat 4g 20% Trans Fat 0g Cholesterol 65mg 22% 16% Sodium 380mg **Total Carbohydrate 2g** 1% Dietary Fiber 1g 4% Sugars 0g Protein 19g Vitamin A 0% Vitamin C 0%

Calcium 2% • Iron 8%

*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 80g Saturated Fat 25g 300mg 20g 300mg Less than Cholesterol Less than 2,400mg 375g Sodium Less than 2,400mg Total Carbohydrate 300g Dietary Fiber 25g 30g

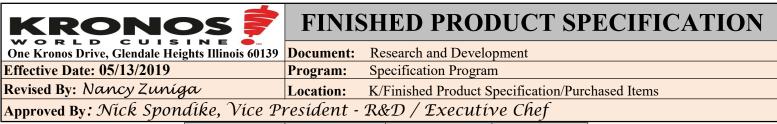
Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Nutrient Content Claims Per Serving Size:

Protein: high protein

ALLERGENS AND OTHER SENSITIVE INGREDIENTS

| | Column I | Column II | Column III Present in the same manufacturing plant | |
|---|---------------------------|---|---|--|
| ALLERGEN | Present in the Product | Present in other products manufactured on the same line | | |
| Peanut | NO | NO | NO | |
| Tree Nuts | NO | NO | NO | |
| Milk and Dairy Products | NO | NO | NO | |
| Eggs | NO | NO | NO | |
| Fish | NO | NO | NO | |
| Shellfish and Molluscs | NO | NO | NO | |
| Soy | NO | NO | NO | |
| Wheat | NO | NO | NO | |
| Sulfites , e.g., sulfur dioxide and sodium metabisulfites, etc | NO | NO | NO | |



| Monosodium | NO | NO | NO |
|-----------------|----|----|----|
| Glutamate (MSG) | NO | NO | NO |



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NUTRITIONALS VALUES (100g UNROUNDED)

PORK KABOBS 40/4 OZ (uncooked, skewered) **Product:**

| Nutrients | Per 100g | Nutrients | Per 100g | Nutrients | Per 100g | Nutrients | Per 100g |
|----------------------|----------|----------------------|----------|------------------------|----------|-----------------------|----------|
| Basic Components | | Trans Fatty Acid (g) | 0.00 | Vitamin B12 (mcg) | | Magnesium (mg) | |
| Gram Weight (g) | 100.00 | Cholesterol (mg) | 60.00 | Biotin (mcg) | | Manganese (mg) | |
| Calories (kcal) | 190.00 | Water (g) | | Vitamin C (mg) | 0.00 | Molybdenum (mcg) | |
| Calories from Fat | | | | | | | |
| (kcal) | 110.00 | Ash (g) | | Vitamin D - IU (IU) | | Phosphorus (mg) | |
| Calories from SatFat | | | | | | | |
| (kcal) | 32.14 | Insoluble Fiber (g) | | Vitamin D - mcg (mcg) | | Potassium (mg) | |
| , | | | | Vitamin E - Alpha-Toco | | | |
| Protein (g) | 17.00 | Vitamins | | (mg) | | Selenium (mcg) | |
| Carbohydrates (g) | 1.00 | Vitamin A - IU (IU) | 0.00 | Folate (mcg) | | Sodium (mg) | 340.00 |
| Dietary Fiber (g) | 0.00 | Vitamin A - RE (RE) | | Folate, DFE (mcg) | | Zinc (mg) | |
| | | Vitamin A - RAE | | | | | |
| Soluble Fiber (g) | | (RAE) | | Vitamin K (mcg) | | Chloride (mg) | |
| Total Sugars (g) | 0.00 | Carotenoid RE (RE) | | Pantothenic Acid (mg) | | Poly Fats | |
| Monosaccharides (g) | | Retinol RE (RE) | | Minerals | | Omega 3 Fatty Acid (g | |
| Disaccharides (g) | | Beta-Carotene (mcg) | | Calcium (mg) | 17.86 | Omega 6 Fatty Acid (g | |
| Other Carbs (g) | | Vitamin B1 (mg) | | Chromium (mcg) | | Other Nutrients | |
| Fat (g) | 12.00 | Vitamin B2 (mg) | | Copper (mg) | | Alcohol (g) | |
| Saturated Fat (g) | 3.50 | Vitamin B3 (mg) | | Fluoride (mg) | | Caffeine (mg) | |
| | | Vitamin B3 - Niacin | | | | | |
| Mono Fat (g) | | Equiv (mg) | | Iodine (mcg) | | Choline (mg) | |
| Poly Fat (g) | | Vitamin B6 (mg) | | Iron (mg) | 1.29 | | |

MASTER CASE LABEL





02/27/15

PORK KABOB BONELESS 4 OZ.

PORK, WINE (CONTAINS SULFITES), OLIVE OIL, WATER, SPICE, FRESH SQUEEZED LEMON JUICE. CONTAINS UP TO 15% SOLUTION BY WEIGHT.

> DISTRIBUTED BY KRONOS FOOD CORP., GLENDALE HEIGHTS, IL 60139 Product of USA





40/4 OZ.

1203

KEEP FROZEN

PREPARATION INSTRUCTIONS:

1. Allow product to thaw completely for at least 48 hours in refrigerated storage.

- 1. Lightly grill over an open flame to promote grill marks.
- 2. Continue to grill or roast in a 375 degrees F oven for 5-10 minutes in a convection oven or 400 degrees F for 5-10 minutes in a conventional oven until fully cooked to an internal temperature of 145 degrees F.

Allow meat to rest for at least three minutes before consuming.

HOLDING:

Ideally Kronos kabobs should be cooked to order. If this is operationally unfeasible please follow these instructions:

- 1. Kronos kabobs are a premium product that contains very little fat; therefore care must be taken when holding the product on a steam table.
- 2. Kronos kabobs should be held on a steam table at a temperature between 146-165 degrees F.
- 3. For best performance, hold kabobs in a steam table in a liquid bath (3 part olive oil, 2 parts water, 1 part lemon
- 4. Do not serve Kronos kabobs that have been held for longer than 30 minutes. Liquid bath should be changed