

# FINISHED PRODUCT SPECIFICATION

**Document:** Research and Development

**Effective Date:** 12/12/2025

**Program:** Specification Program

**Revised By:** Nancy Zuniga

**Location:** GH/KRONOS

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

Item Name:

*PerfectKebab™ 3 oz Halal Beef Kefta Links  
 (Fully Cooked) 5 lb bags / 2 ct*

Item Number: ME000280

KEFTA LINK COOKED WEIGHT		
Target Link Weight	3.0 oz	85.0g
Weight Range, Min	2.4 oz	67.2g
Weight Range, Max	3.6 oz	100.8g
KEFTA LINK LENGTH (in.)		
Target Link Length	6.01 in.	
Length Range, Min	4.81 in.	
Length Range, Max	7.20 in.	

## PRODUCT SPECIFICATIONS

**Flavor:** Smoked flavored beef links, with a hint of spearmint and herb seasoning

**Physical Description:** Dark brown in color, parsley and onion particulates

**Color:** Dark Brown

**Texture:** Hamburger like chew

## ITEM PACKAGING

<b>Primary Packaging:</b>	FILM VERT BAGGER
<b>Cases Per Pallet:</b>	91 Cases
<b>Rows Per Pallet (Hi):</b>	13 Cases High
<b>Cases Per Row (Ti):</b>	7 Cases Per Row
<b>Case Dimensions (Inches):</b>	19.8750 x 12.5000 x 5.0000
<b>UPC Code Number:</b>	N/A
<b>GTIN Number:</b>	100-77589-12085-3
<b>Pallet Weight (lb &amp; kg):</b>	1063.27 lbs (482.3 kg)

<b>Primary Case Type:</b>	Plain Box with case label
<b>No. of Bags / Case:</b>	2 bags / 5 lb ea.
<b>Case Gross Wt. (lbs):</b>	11.12 lbs
<b>Case Gross Wt. (kg):</b>	5.04 kg
<b>Case Net Wt. (lbs):</b>	10.00 lbs
<b>Case Net Wt. (kg):</b>	4.54 kg
<b>Cases Cube (Cu. Ft.):</b>	0.719 Cu. Ft.
<b>Pallet Pattern Height (In.):</b>	70.000 in.

## STORAGE & SHELF LIFE & CODE DATE FORMAT

<b>Storage Conditions:</b>	FROZEN (0°F)
<b>Shelf Life from Production:</b>	FROZEN (0°F) : 12 MONTHS (365 DAYS)
	<b>USE WITHIN 5 DAYS OF THAW</b>

<b>Distributed:</b>	FROZEN (0°F)
<b>Case Coding Instructions:</b>	<b>CASE CODING :</b>
	2 Digit Year + Julian Date + Hour Code

**BAGS CODING INSTRUCTIONS:**  
**\*\*BAGS Must have Video Jetting Information: 2 Digit Year + Julian Date**

**BAGS CODING:**  
 2 Digit Year + Julian Date

**\*\*MASTER CASE Must have Video Jetting Information: Lot Number + Hour Code**

# FINISHED PRODUCT SPECIFICATION

**Document:** Research and Development

**Effective Date:** 12/12/2025

**Program:** Specification Program

**Revised By:** Nancy Zuniga

**Location:** GH/KRONOS

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

**Certified Kosher**  
NO

**Certified Halal**  
YES

**Certified Organic**  
NO

**Certified CN**  
NO

## INGREDIENT STATEMENT

**INGREDIENTS:** Beef, Water, Onions, Breadcrumbs (Wheat Flour, Dextrose, Salt, Yeast), Parsley, Contains less than 2% of Salt, Minced Garlic, Seasoning (Spices, spearmint, soybean oil), Soy Protein Concentrate, Natural Flavor. **Contains: Soy, Wheat.**

## NUTRITIONALS PER SERVING SIZE

Recommend Serving Size: 3 oz. (85g)

### Nutrition Facts

servings per container  
**Serving size** 3 oz (85g)

Amount per serving  
**Calories** 220

% Daily Value\*

**Total Fat** 15g 19%

Saturated Fat 6g 30%

Trans Fat 0g

**Cholesterol** 55mg 18%

**Sodium** 530mg 23%

**Total Carbohydrate** 3g 1%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

**Protein** 16g

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 1.9mg 10%

Potassium 250mg 6%

\*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.

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

### Nutrient Content Claims Per Serving Size:

Free of Sugar  
 Excellent source of Protein  
 Good source of Vitamin B-2  
 Excellent source of Vitamin B-3  
 Good source of Vitamin B-6  
 Excellent source of Vitamin B-12  
 Good source of Phosphorous  
 Excellent source of Zinc  
 Good source of Iron  
 Excellent source of Selenium

# FINISHED PRODUCT SPECIFICATION

**Document:** Research and Development

**Effective Date:** 12/12/2025

**Program:** Specification Program

**Revised By:** Nancy Zuniga

**Location:** GH/KRONOS

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

## 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	YES	YES
Eggs	NO	YES	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	NO	NO	YES
Monosodium Glutamate (MSG)	NO	YES	YES

## NUTRITIONALS VALUES (100g UNROUNDED)

**Product:** PerfectKebab™ 3 oz Halal Beef Kefta Links (Fully GENESIS EFFECTIVE DATE: 08/29/2025)

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)	2.07	Magnesium (mg)	19.01
Gram Weight (g)	100.00	Cholesterol (mg)	67.55	Biotin (mcg)	0.00	Manganese (mg)	0.01
Calories (kcal)	256.01	Water (g)	50.35	Vitamin C (mg)	3.62	Molybdenum (mcg)	2.40
Calories from Fat (kcal)	162.07	Ash (g)	0.00	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	158.84
Calories from SatFat (kcal)	65.29	Insoluble Fiber (g)	0.00	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	290.04
Protein (g)	18.59	<b>Vitamins</b>		Vitamin E - Alpha-Toco (mg)	0.12	Selenium (mcg)	14.02
Carbohydrates (g)	3.66	Vitamin A - IU (IU)	134.03	Folate (mcg)	4.88	Sodium (mg)	621.48
Dietary Fiber 2016	0.46	Vitamin A - RE (RE)	0.00	Folate, DFE (mcg)	0.48	Zinc (mg)	3.84
Soluble Fiber (g)	0.00	Vitamin A - RAE (RAE)	0.00	Vitamin K (mcg)	1.58	Chloride (mg)	0.00
Total Sugars (g)	0.40	Carotenoid RE (RE)	0.00	Pantothenic Acid (mcg)	0.27	<b>Poly Fats</b>	
Added Sugars (g)	0.04	Retinol RE (RE)	0.00	<b>Minerals</b>		Omega 3 Fatty Ac	0.22
Disaccharides (g)	0.00	Beta-Carotene (mcg)	0.00	Calcium (mg)	20.44	Omega 6 Fatty Ac	0.44
Other Carbs (g)	0.01	Vitamin B1 (mg)	0.08	Chromium (mcg)	0.95	<b>Other Nutrients</b>	
Fat (g)	18.01	Vitamin B2 (mg)	0.15	Copper (mg)	0.08	Alcohol (g)	0.00
Saturated Fat (g)	7.25	Vitamin B3 (mg)	2.77	Fluoride (mg)	0.00	Caffeine (mg)	0.00
Mono Fat (g)	7.74	Vitamin B3 - Niacin Equiv (mg)	4.72	Iodine (mcg)	0.12	Choline (mg)	0.00
Poly Fat (g)	0.72	Vitamin B6 (mg)	0.29	Iron (mg)	2.22	Sugar Alcohol (g)	0.00

**Document:** Research and Development

**Effective Date:** 12/12/2025

**Program:** Specification Program

**Revised By:** Nancy Zuniga

**Location:** GH/KRONOS

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

**MASTER CASE LABEL**



"For Institutional Use Only"

ME000280

**PerfectKebab™ 3oz Halal Beef  
Kefta Links (Fully Cooked)**

**INGREDIENTS:** Beef, Water, Onions, Breadcrumbs (Wheat Flour, Dextrose, Salt, Yeast), Parsley, Contains less than 2% of Salt, Minced Garlic, Seasoning (Spices, Spearmint, Soybean Oil), Soy Protein Concentrate, Natural Flavor.

**CONTAINS:** Soy, Wheat.



**KEEP FROZEN**

**Manufactured By:**

1 007758 912085 3

**KRONOS FOODS CORP.**

5 lb bags / 2 cnt

One Kronos Drive, Glendale Heights IL 60139 USA

**NET WT 10 lb (4.54 kg)**

[www.GDKFoods.com](http://www.GDKFoods.com)

# FINISHED PRODUCT SPECIFICATION

**Document:** Research and Development

**Effective Date:** 12/12/2025

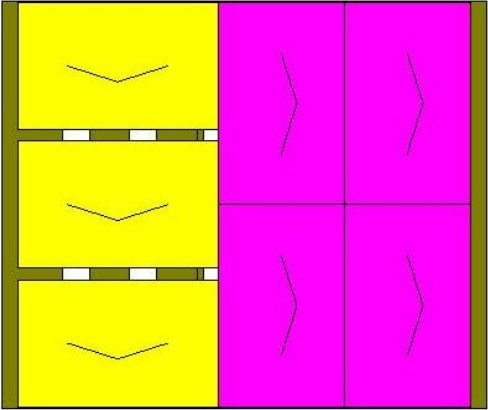
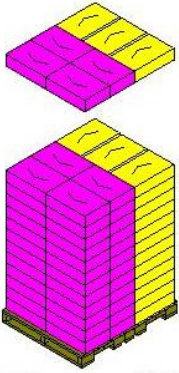
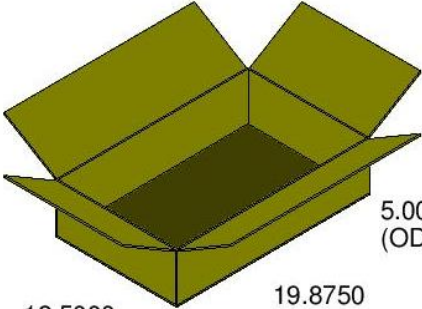
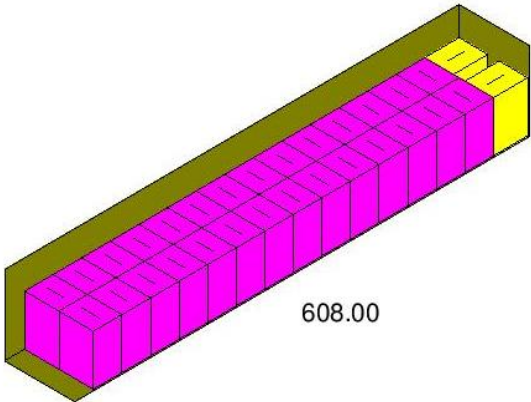
**Program:** Specification Program

**Revised By:** Nancy Zuniga

**Location:** GH/KRONOS

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

## PALLET PATTERN

 <p style="text-align: center;">44.875</p> <p style="text-align: right;">39.750</p>	<p style="text-align: center;">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>19.5625 in</td> <td>19.8750 in</td> <td>44.875 in</td> </tr> <tr> <td>Wd:</td> <td>12.1875 in</td> <td>12.5000 in</td> <td>39.750 in</td> </tr> <tr> <td>Ht:</td> <td>4.3750 in</td> <td>5.0000 in</td> <td>70.000 in</td> </tr> <tr> <td>Net:</td> <td></td> <td>10.00 lb</td> <td>910.00 lb</td> </tr> <tr> <td>Grs:</td> <td></td> <td>10.97 lb</td> <td>1063.27 lb</td> </tr> <tr> <td>Cube:</td> <td>0.604 ft3</td> <td>0.719 ft3</td> <td>72.260 ft3</td> </tr> <tr> <td></td> <td></td> <td>Height Vert</td> <td></td> </tr> <tr> <td>Prod.Vol:</td> <td>0.000 in3</td> <td></td> <td>0.000 ft3</td> </tr> <tr> <td>Shipper:</td> <td></td> <td></td> <td>91</td> </tr> <tr> <td>Area Efficiency:</td> <td></td> <td>0.00 %</td> <td>90.58 %</td> </tr> <tr> <td>Cubic Efficiency:</td> <td></td> <td>0.00 %</td> <td>87.87 %</td> </tr> </tbody> </table>		Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Ln:	19.5625 in	19.8750 in	44.875 in	Wd:	12.1875 in	12.5000 in	39.750 in	Ht:	4.3750 in	5.0000 in	70.000 in	Net:		10.00 lb	910.00 lb	Grs:		10.97 lb	1063.27 lb	Cube:	0.604 ft3	0.719 ft3	72.260 ft3			Height Vert		Prod.Vol:	0.000 in3		0.000 ft3	Shipper:			91	Area Efficiency:		0.00 %	90.58 %	Cubic Efficiency:		0.00 %	87.87 %
	Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)																																														
Ln:	19.5625 in	19.8750 in	44.875 in																																														
Wd:	12.1875 in	12.5000 in	39.750 in																																														
Ht:	4.3750 in	5.0000 in	70.000 in																																														
Net:		10.00 lb	910.00 lb																																														
Grs:		10.97 lb	1063.27 lb																																														
Cube:	0.604 ft3	0.719 ft3	72.260 ft3																																														
		Height Vert																																															
Prod.Vol:	0.000 in3		0.000 ft3																																														
Shipper:			91																																														
Area Efficiency:		0.00 %	90.58 %																																														
Cubic Efficiency:		0.00 %	87.87 %																																														
 <p style="text-align: center;">39.750      44.875</p> <p style="text-align: right;">70.000</p>	 <p style="text-align: center;">12.5000 (OD)      19.8750 (OD)</p> <p style="text-align: right;">5.0000 (OD)</p>																																																
 <p style="text-align: center;">96.00      608.00</p> <p style="text-align: right;">70.00</p>	<p style="text-align: center;">53 FT REF VAN 636.00x98.00x110.00</p> <table border="1"> <thead> <tr> <th></th> <th>Shipper (OD)</th> <th>UnitLoad (Incl. Pal)</th> <th>Vehicle Load</th> </tr> </thead> <tbody> <tr> <td>Ln:</td> <td>19.8750 in</td> <td>44.875 in</td> <td>608.000 in</td> </tr> <tr> <td>Wd:</td> <td>12.5000 in</td> <td>39.750 in</td> <td>96.00 in</td> </tr> <tr> <td>Ht:</td> <td>5.0000 in</td> <td>70.000 in</td> <td>70.00 in</td> </tr> <tr> <td>Net:</td> <td>10.00 lb</td> <td>910.00 lb</td> <td>27300.00 lb</td> </tr> <tr> <td>Grs:</td> <td>10.97 lb</td> <td>1063.27 lb</td> <td>31898.10 lb</td> </tr> <tr> <td>Cube:</td> <td>0.719 ft3</td> <td>72.260 ft3</td> <td>32364.444 ft3</td> </tr> <tr> <td></td> <td></td> <td>Height Vert</td> <td></td> </tr> <tr> <td>Prod.Vol:</td> <td>0.000 in3</td> <td>0.000 ft3</td> <td>0.000 ft3</td> </tr> <tr> <td>UnitLoads:</td> <td></td> <td></td> <td>30</td> </tr> <tr> <td>Area Efficiency:</td> <td></td> <td>90.58 %</td> <td>92.41 %</td> </tr> <tr> <td>Cubic Efficiency:</td> <td></td> <td>87.87 %</td> <td>58.81 %</td> </tr> </tbody> </table>		Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load	Ln:	19.8750 in	44.875 in	608.000 in	Wd:	12.5000 in	39.750 in	96.00 in	Ht:	5.0000 in	70.000 in	70.00 in	Net:	10.00 lb	910.00 lb	27300.00 lb	Grs:	10.97 lb	1063.27 lb	31898.10 lb	Cube:	0.719 ft3	72.260 ft3	32364.444 ft3			Height Vert		Prod.Vol:	0.000 in3	0.000 ft3	0.000 ft3	UnitLoads:			30	Area Efficiency:		90.58 %	92.41 %	Cubic Efficiency:		87.87 %	58.81 %
	Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load																																														
Ln:	19.8750 in	44.875 in	608.000 in																																														
Wd:	12.5000 in	39.750 in	96.00 in																																														
Ht:	5.0000 in	70.000 in	70.00 in																																														
Net:	10.00 lb	910.00 lb	27300.00 lb																																														
Grs:	10.97 lb	1063.27 lb	31898.10 lb																																														
Cube:	0.719 ft3	72.260 ft3	32364.444 ft3																																														
		Height Vert																																															
Prod.Vol:	0.000 in3	0.000 ft3	0.000 ft3																																														
UnitLoads:			30																																														
Area Efficiency:		90.58 %	92.41 %																																														
Cubic Efficiency:		87.87 %	58.81 %																																														

Notes: