



Together, Serving Up World Flavors.

Effective Date: 06/20/2022

Revised By: Nancy Zuniga

Approved By: Nick Sondike, Chief Innovation Officer

## FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Program: Specification Program

Location: KRONOS/GH

Item Name: GRECIAN DELIGHT I.Q.F GYROS SLICES BEEF &amp; LAMB 1 OZ

Internal Number: ME000205

Formula #: SBM000168

GDF Number: MEL067

Microbiological Standards		PHYSICAL ATTRIBUTES		
APC	<50,000 cfu/g	Slice Weight : 1 oz ± 0.25 oz.		
Coliform	<250 cfu	Slice Length: 7 in. ± 0.25 in	Slice Width: 1.375 in. ± 0.25 in	
E. Coli		Sensory Standards		
Yeast & Mold	N/A	Appearance	Thin Slices, smooth surface with grainy appearance of ground meat.	
Salmonella	Negative	Color	Brown, Beige color	
Staph	N/A	Flavor/Aroma	Browned beef and Lamb flavor with garlic, oregano and lemon notes.	
Listeria	Negative	Texture	Slices have a firm texture but a tender bite	
ph	n/a			

## PREPARATION &amp; HANDLING INSTRUCTIONS

**Preparation Instructions:** For Best results, keep product frozen**Reminder: Heat Slices until internal temperature is 165°F.****Char-Broiler:** Heat to medium place I.Q.F. Gyro Slices on charcoal grill cook for 3 minutes turn and heat second side for 2 minutes.**Flat-Top Grill:** Preheat to 350°F, place 1/2 ounce of oil per I.Q.F. Gyro Slice Slice to prevent sticking. Place I.Q.F. Gyro Slices on grill and heat on one side for 3 minutes turn and heat second side for 2 minutes.**Holding Instructions (Hot):** Place cooked I.Q.F. Gyro Slices in steamable pan/steam drawer on a rack. Place beef broth in pan. Keep I.Q.F. Gyro Slices just above liquid not touching the beef broth. I.Q.F. Gyro Slices will hold for up to 4 Hours.

## ITEM PACKAGING

Primary Packaging:	BULK LINER	Primary Case Type:	Plain Master Case w/Label
Cases Per Pallet:	180 cases per pallet	No. of Strips / Case:	BULK
Rows Per Pallet (Hi):	15 cases high	Case Gross Wt. (lbs):	11.00 lbs
Cases Per Row (Ti):	12 cases per layer	Case Gross Wt. (kg):	4.99 kg
Case Dimensions:	17.4375 x 7.8125 x 4.0000 in.	Case Net Wt. (lbs):	10.00 lbs
Unit Dimensions:	N/A	Case Net Wt. (kg):	4.54 kg
UPC Code Number:	N/A	Cases Cube (Cu. Ft.):	0.315 Cu. Ft.
GTIN Number	0-00-75365-00067-5	Pallet Weight (lbs/kg):	2045 lbs (928 kg)

## STORAGE &amp; SHELF LIFE &amp; CODE DATE FORMAT

Storage Conditions:	KEEP FROZEN (10°F or Below)	Distributed:	KEEP FROZEN (10°F or Below)
Shelf Life from Production:	FROZEN 10°F: (270 Days)	Code Date Format:	Shipping Container
3 Digit Julian Date + 2 Digit Year + Military Hour of Production (ex. 13121 11)			

Certified Kosher
NO

Certified Halal
NO

Certified Organic
NO

Certified CN
NO



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## INGREDIENT STATEMENT

**INGREDIENTS:** BEEF, WATER, BREADCRUMBS (WHEAT FLOUR, DEXTROSE, SALT, YEAST), SEASONING (MONOSODIUM GLUTAMATE, SPICES, DEHYDRATED ONION, GRANULATED ONION, GRANULATED GARLIC, SPEARMINT, MALTODEXTRIN, SOYBEAN OIL, TRICALCIUM PHOSPHATE), CONTAINS LESS THAN 2% OF LAMB, LEMON JUICE CONCENTRATE, SALT.

**CONTAINS WHEAT.**

## NUTRITIONALS PER SERVING SIZE

Recommend Serving Size: 2 oz (57g)  
Servings Per Container: 80

<b>Nutrition Facts</b>	
80 servings per container	
Serving size 2 oz (57g)	
Amount per serving	
<b>Calories</b>	<b>160</b>
	% Daily Value*
Total Fat 11g	14%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 150mg	20%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein 9g</b>	
Vitamin D 0mcg	0%
Calcium 11mg	0%
Iron 1mg	6%
Potassium 106mg	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:**

*Free of Sugar*

*Good source of Vitamin B-12*

*Good source of Zinc*

## 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	NO	YES
Eggs	NO	NO	YES
Fish	NO	NO	NO
Shellfish and Molluscs	NO	NO	NO
Soy	NO	YES	YES
Wheat	YES	YES	YES
Sesame Seeds	NO	NO	YES
Sulfites	NO	NO	YES
Monosodium Glutamate (MSG)	YES	YES	YES



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## NUTRITIONALS VALUES (100g UNROUNDED)

Product: GRECIAN DELIGHT I.Q.F GYROS SLICES BEEF & LAMB 1 OZ    GENESIS EFFECTIVE DATE : 06/20/2022

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)	1.35	Magnesium (mg)	10.87
Gram Weight (g)	100.00	Cholesterol (mg)	56.01	Biotin (mcg)	0.00	Manganese (mg)	0.01
Calories (kcal)	275.31	Water (g)	50.87	Vitamin C (mg)	0.18	Molybdenum (m)	1.67
Calories from Fat (kcal)	167.78	Ash (g)	2.87	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	115.99
Calories from SatFat (kcal)	67.35	Insoluble Fiber (g)	0.00	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	185.78
Protein (g)	15.86	<b>Vitamins</b>		Vitamin E - Alpha-Toco (mg)	0.09	Selenium (mcg)	9.18
Carbohydrates (g)	9.87	Vitamin A - IU (IU)	7.73	Folate (mcg)	3.49	Sodium (mg)	793.44
Dietary Fiber 2016 (g)	0.49	Vitamin A - RE (RE)	0.00	Folate, DFE (mcg)	3.49	Zinc (mg)	2.61
Soluble Fiber 2016 (g)	0.00	Vitamin A - RAE (RAE)	0.00	Vitamin K (mcg)	0.78	Chloride (mg)	0.00
Total Sugars (g)	0.32	Carotenoid RE (RE)	0.00	Pantothenic Acid (mg)	0.18	<b>Poly Fats</b>	
Added Sugars (g)	0.14	Retinol RE (RE)	0.00	<b>Minerals</b>		Omega 3 Fatty A	0.08
Disaccharides (g)	0.00	Beta-Carotene (n)	0.00	Calcium (mg)	18.62	Omega 6 Fatty A	0.23
Other Carbs (g)	0.00	Vitamin B1 (mg)	0.06	Chromium (mcg)	0.74	<b>Other Nutrients</b>	
Fat (g)	18.64	Vitamin B2 (mg)	0.11	Copper (mg)	0.05	Alcohol (g)	0.00
Saturated Fat (g)	7.48	Vitamin B3 (mg)	1.95	Fluoride (mg)	0.00	Caffeine (mg)	0.00
Mono Fat (g)	7.95	Vitamin B3 - Niacin Equiv	3.12	Iodine (mcg)	0.00	Choline (mg)	0.00
Poly Fat (g)	0.9	Vitamin B6 (mg)	0.19	Iron (mg)	1.69		

## IN-HOUSE CASE LABEL



ITEM # 067  
**I.Q.F. Gyro Slices**  
 (UNCOOKED)

FOR INSTITUTIONAL USE ONLY

**INGREDIENTS:** BEEF, WATER, BREADCRUMBS (WHEAT FLOUR, DEXTROSE, SALT, YEAST), SEASONING (MONOSODIUM GLUTAMATE, SPICES, DEHYDRATED ONION, GRANULATED ONION, GRANULATED GARLIC, SPEARMINT, MALTODEXTRIN, SOYBEAN OIL, TRICALCIUM PHOSPHATE), CONTAINS LESS THAN 2% OF LAMB, LEMON JUICE CONCENTRATE, SALT.

**CONTAINS: WHEAT.****KEEP FROZEN**

0 007536 500067 5

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

Distributed By: Grecian Delight Foods Inc. 1201 Tonne Rd Elk Grove Village, IL 60007

Revision Date: 06/20/2022

Effective Date: 06/20/2022

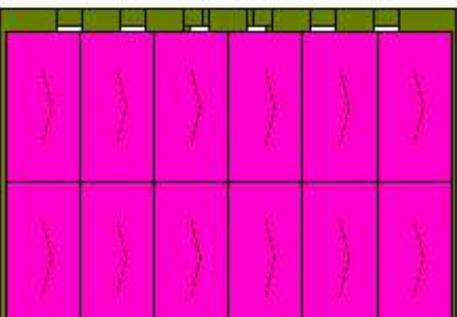
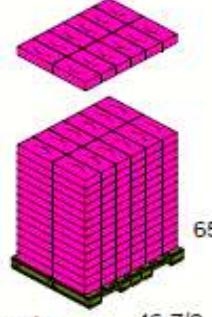
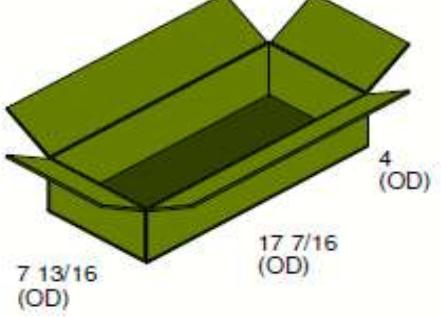
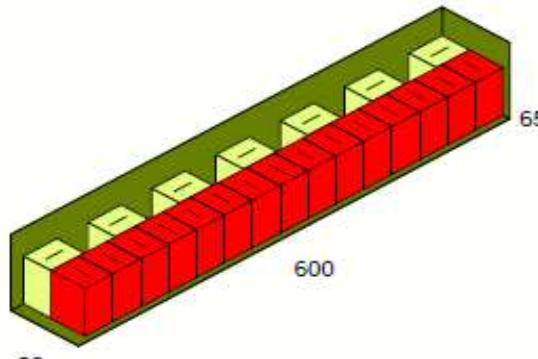
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## PALLET PATTERN

 <p>10 LB GYRO SLICES</p> <p>KRONOS</p>		<p>Date Printed : 5/20/2021 Last Saved : 5/20/2021</p>																																	
 <p>34 7/8</p> <p>46 7/8</p>		<p>GMA (Notched) 48.000x40.000x5.000</p> <table> <thead> <tr> <th>Shipper (ID)</th><th>Shipper (OD)</th><th>UnitLoad (Incl. Pal)</th></tr> </thead> <tbody> <tr> <td>Ln: 17.1250 in</td><td>17.4375 in</td><td>46.875 in</td></tr> <tr> <td>Wd: 7.5000 in</td><td>7.8125 in</td><td>34.875 in</td></tr> <tr> <td>Ht: 3.3750 in</td><td>4.0000 in</td><td>65.000 in</td></tr> <tr> <td>Net: 10.00 lb</td><td>1800.00 lb</td><td></td></tr> <tr> <td>Grs: 11.00 lb</td><td>2045.00 lb</td><td></td></tr> <tr> <td>Cube: 0.251 ft<sup>3</sup></td><td>0.315 ft<sup>3</sup></td><td>61.493 ft<sup>3</sup></td></tr> <tr> <td>Prod.Vol: 0.000 in<sup>3</sup></td><td></td><td>0.000 ft<sup>3</sup></td></tr> <tr> <td>Shipper:</td><td></td><td>180</td></tr> <tr> <td>Area Efficiency:</td><td>0.00 %</td><td>85.14 %</td></tr> <tr> <td>Cubic Efficiency:</td><td>0.00 %</td><td>82.40 %</td></tr> </tbody> </table> <p>Height Vert</p>	Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Ln: 17.1250 in	17.4375 in	46.875 in	Wd: 7.5000 in	7.8125 in	34.875 in	Ht: 3.3750 in	4.0000 in	65.000 in	Net: 10.00 lb	1800.00 lb		Grs: 11.00 lb	2045.00 lb		Cube: 0.251 ft <sup>3</sup>	0.315 ft <sup>3</sup>	61.493 ft <sup>3</sup>	Prod.Vol: 0.000 in <sup>3</sup>		0.000 ft <sup>3</sup>	Shipper:		180	Area Efficiency:	0.00 %	85.14 %	Cubic Efficiency:	0.00 %	82.40 %
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