

Effective Date: 04/09/2019

Revised By: Nancy Zuniga

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

Document: Research and Development

Program: Specification Program

Location: K/Finished Product Specification/Meat

Item Name: CENTRAL GYROKONES 1/30 LB

Item Number: 001510

Formula Number: WM0216



UNIT NET WEIGHT			
30.00 lbs		13.6 kg	
PRODUCT SPECIFICATIONS			
DIMENSIONS	SIZE (in.)	VARIANCE	
CONE TOP	8.00 in.	(± 0.25 in.)	
CONE BOTTOM	7.75 in.	(± 0.25 in.)	
CONE HEIGHT	16.75 in.	(± 0.25 in.)	

ITEM DESCRIPTION

Flavor: A beef and lamb flavor with a blend of selected Mediterranean spices flavor.

Physical Description: Crispy, moist and tender.

Color: Pinkish to Brownish Color.

ITEM PACKAGING

Primary Packaging: Printed Kronos Bag & Kwick Lock
Cases Per Pallet: 60 Cases
Rows Per Pallet (Hi): 3 Cases High
Cases Per Row (Ti): 20 Cases Per Layer
Case Dimensions (Inches): 9.3125 x 9.3125 x 17.500 in.
UPC Code Number: 077589175108
SEC / ITF Number: 100 77589 17510 5
Pallet Weight (lb & kg): 2025 lb (919 kg)

Primary Case Type: Printed Master Case
No. of Cones / Case: 1/30 lb Cone
Case Gross Wt. (lbs): 31.00 lbs
Case Gross Wt. (kg): 14.1 kg
Case Net Wt. (lbs): 30.00 lbs
Case Net Wt. (kg): 13.6 kg
Cases Cube (Cu. Ft.): 0.88 Cu. Ft.
Pallet Pattern Height (In.): 57.50 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
NO

Certified Organic
NO

Certified CN
NO

INGREDIENT STATEMENT

INGREDIENTS:

MEAT INGREDIENTS (BEEF AND LAMB), WATER, BREAD CRUMBS (BLEACHED WHEAT FLOUR, WATER DEXTROSE, SALT & YEAST, MAY CONTAIN SOYBEAN OIL, CALCIUM PROPIONATE), SOY PROTEIN CONCENTRATE, SALT, SPICES, GARLIC AND ONION POWDER, MONOSODIUM GLUTAMATE.



FINISHED PRODUCT SPECIFICATION

Document: Research and Development	
Effective Date: 04/09/2019	Program: Specification Program
Revised By: <i>Nancy Zuniga</i>	Location: K/Finished Product Specification/Meat
Approved By: <i>Nick Spondike, Vice President - R&D / Executive Chef</i>	

CONTAINS: SOY, WHEAT.

Document: Research and Development
Effective Date: 04/09/2019
Program: Specification Program
Revised By: Nancy Zuniga
Location: K/Finished Product Specification/Meat
Approved By: Nick Spondike, Vice President - R&D / Executive Chef

NUTRITIONALS PER SERVING SIZE

Recommend Serving Size: 7 Slices - 3.5 oz (99g)
Servings Per Container: Approx. 137*
**Kronos Gyro Cone servings 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, climate, region and time to slaughter may alter these results. Actual servings yields can vary.*

Nutrition Facts

Serving Size 7 Slices - 3.5 oz (99g)
 Servings Per Container Approx. 137*

Amount Per Serving	
Calories 360	Calories from Fat 270
% Daily Value*	
Total Fat 30g	46%
Saturated Fat 12g	60%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 760mg	32%
Total Carbohydrate 7g	2%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 14g	

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:
 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	NO	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



FINISHED PRODUCT SPECIFICATION

One Kronos Drive, Glendale Heights Illinois 60139

Document: Research and Development

Effective Date: 04/09/2019

Program: Specification Program

Revised By: *Nancy Zuniga*

Location: K/Finished Product Specification/Meat

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

Monosodium Glutamate (MSG)	YES	YES	YES
-------------------------------	-----	-----	-----

Effective Date: 04/09/2019	Document: Research and Development
Revised By: Nancy Zuniga	Program: Specification Program
Approved By: Nick Spondike, Vice President - R&D / Executive Chef	Location: K/Finished Product Specification/Meat

NUTRITIONALS VALUES (100g UNROUNDED)

Product: CENTRAL GYROKONES 1/30 LB **GENESIS EFFECTIVE DATE:** 04/09/2019

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Trans Fatty Acid (g)	0.00	Vitamin B12 (mcg)	0.52	Magnesium (mg)	8.50
Gram Weight (g)	100.00	Cholesterol (mg)	61.59	Biotin (mcg)	0.04	Manganese (mg)	0.13
Calories (kcal)	362.11	Water (g)	44.35	Vitamin C (mg)	0.10	Molybdenum (mcg)	0.56
Calories from Fat (kcal)	275.68	Ash (g)	2.48	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	72.83
Calories from SatFat (kcal)	113.44	Insoluble Fiber (g)	0.00	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	92.45
Protein (g)	13.82	Vitamins		Vitamin E - Alpha-Toco (mg)	0.04	Selenium (mcg)	3.66
Carbohydrates (g)	7.27	Vitamin A - IU (IU)	7.32	Folate (mcg)	11.95	Sodium (mg)	762.80
Dietary Fiber (g)	0.33	Vitamin A - RE (RE)	0.00	Folate, DFE (mcg)	11.95	Zinc (mg)	1.10
Soluble Fiber (g)	0.02	Vitamin A - RAE (RAE)	0.00	Vitamin K (mcg)	0.26	Chloride (mg)	0.00
Total Sugars (g)	1.05	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)	0.04
Disaccharides (g)	0.00	Beta-Carotene (mcg)	0.00	Calcium (mg)	18.85	Omega 6 Fatty Acid (g)	0.12
Other Carbs (g)	0.24	Vitamin B1 (mg)	0.04	Chromium (mcg)	0.25	Other Nutrients	
Fat (g)	30.63	Vitamin B2 (mg)	0.05	Copper (mg)	0.05	Alcohol (g)	0.00
Saturated Fat (g)	12.60	Vitamin B3 (mg)	0.91	Fluoride (mg)	0.00	Caffeine (mg)	0.00
Mono Fat (g)	13.26	Vitamin B3 - Niacin Equiv (mg)	1.73	Iodine (mcg)	0.00	Choline (mg)	0.00
Poly Fat (g)	1.21	Vitamin B6 (mg)	0.07	Iron (mg)	1.85	Sugar Alcohol (g)	0.00

PRINTED MASTER CASE

 CENTRAL GYROKONES <small>(UNCOOKED)</small> SKU 1510		KEEP FROZEN  KRONOS <small>NET WT 30 LBS (13.6 kg)</small>	
SKU 1510 UPC 17510 For HRI use only  CENTRAL GYROKONES <small>(UNCOOKED)</small>   <small>1 00 77589 17510 5</small>	SKU 1510 For HRI use only KEEP FROZEN  CENTRAL GYROKONES <small>(UNCOOKED)</small> NET WT 30 LBS (13.6 kg) - 1 PC	SKU 1510 UPC 17510 For HRI use only  CENTRAL GYROKONES <small>(UNCOOKED)</small>   <small>1 00 77589 17510 5</small>	SKU 1510 For HRI use only KEEP FROZEN  CENTRAL GYROKONES <small>(UNCOOKED)</small> NET WT 30 LBS (13.6 kg) - 1 PC
		 A01612 (1510) <small>W/MRA</small>	

Effective Date: 04/09/2019

Document: Research and Development

Program: Specification Program

Revised By: Nancy Zuniga

Location: K/Finished Product Specification/Meat

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

PALLET PATTERN

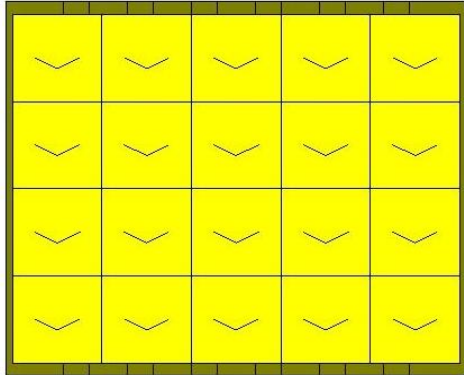


REX CARTON

Kronos A01612

Date Printed : 5/14/2018

Last Saved : 5/14/2018



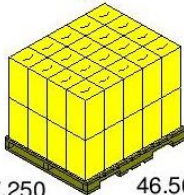
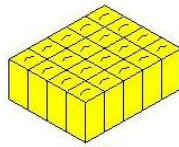
46.563

37.250

GMA (Notched) 48.000x40.000x5.000

	Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load
Ln:	9.0000 in	9.3125 in	46.563 in	608.000 in
Wd:	9.0000 in	9.3125 in	37.250 in	96.00 in
Ht:	16.8750 in	17.5000 in	57.500 in	57.50 in
Net:		1.00 lb	60.00 lb	1800.00 lb
Grs:		1.00 lb	125.00 lb	3750.00 lb
Cube:	0.791 ft3	0.878 ft3	57.715 ft3	1942.222 ft3
		Height Vert		

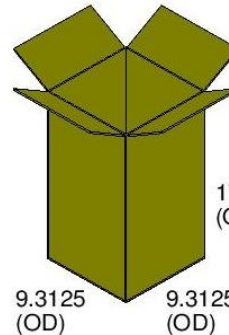
Shipper:		60	1800
Area Efficiency:	0.00 %	90.34 %	92.41 %
Cubic Efficiency:	0.00 %	83.20 %	48.31 %
Cases per layer:		20	1800



37.250

57.500

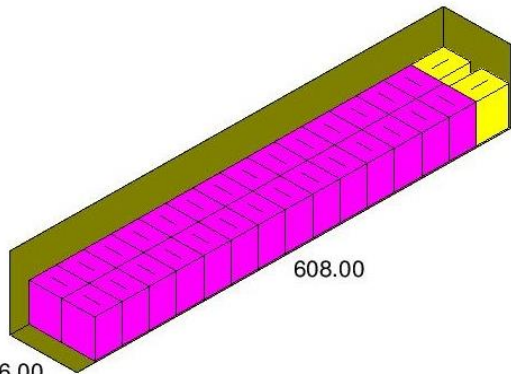
46.563



17.5000 (OD)

9.3125 (OD)

9.3125 (OD)



57.50

608.00

96.00

53 FT. Dry Van 636.00x98.00x110.00

	Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load
Ln:	9.0000 in	9.3125 in	46.563 in	608.000 in
Wd:	9.0000 in	9.3125 in	37.250 in	96.00 in
Ht:	16.8750 in	17.5000 in	57.500 in	57.50 in
Net:		1.00 lb	60.00 lb	1800.00 lb
Grs:		1.00 lb	125.00 lb	3750.00 lb
Cube:	0.791 ft3	0.878 ft3	57.715 ft3	1942.222 ft3
		Height Vert		

UnitLoads:		30	
Area Efficiency:	0.00 %	90.34 %	92.41 %
Cubic Efficiency:	0.00 %	83.20 %	48.31 %
UL per layer:		30	

Notes:



FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 04/09/2019

Program: Specification Program

Revised By: *Nancy Zuniga*

Location: K/Finished Product Specification/Meat

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