

Form $\mathcal{NPD}\text{-}001\text{-}\mathcal{E}$

Version: 9 Supersedes: 2.7.20

Falafel Uncooked Fritters Product Specification

Product Name: Falafel Uncooked Fritters					Product Code: SA000011	
External UPC: 1-00-75365-00092-4			Internal UPC: 0-75365-00092-7			
Case Packing: 4 - 4lb bags		Net Weight: 16 lbs			Shipping Weight: 17 lbs	
Case Cube: .81			Storage Temp: Keep Frozen (10°F or below)			
Approximate Portion Size: 3 fritters (85 g)			Approximate Portions Per Case: 85			
Case Dimensions: Length: 16.94" Width: 11.06" Height: 7.50"		Pallet Dimensions: Tie: 9 High: 8 Total Cases Per Pallet: 72		Physical Dimensions: Piece Weight: 1oz (+/- 0.15 oz) Piece Dimensions: n/a		
Kosher: Yes	Refrigerated Shelf Li	∟ife: N/A		Frozen Shelf life: 180 Days		
Description:	-	• .	• •		cilantro serrano peppers, garlic and	

Authentic Falafel recipe featuring chickpeas, parsley, onions, cilantro serrano peppers, garlic and spices. Falafel fritters feature a back-of-house appearance but without the labor. Just cook & serve. Vegan recipe and free of artificial colors, flavors and preservatives.

Ingredient Statement:

INGREDIENTS: Water, Chickpeas, Parsley, Onions, Cilantro, Serrano Peppers, Garlic Puree (Garlic, Citric Acid and Ascorbic Acid), Contains 2% or less of: Salt, Spices, Rice Flour, Xanthan Gum.

GLUTEN FREE

All food ingredients contained in this product are approved for use in a regulation of the Food and Drug Administration CFR Title 21 or are listed as generally recognized as safe.

	per container
Serving size	3 pucks (85g
Amount per serving	406
Calories	130
	% Daily Value
Total Fat 2g	30
Saturated Fat 0g	09
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 420mg	189
Total Carbohydrate 2	3g 8 9
Dietary Fiber 6g	219
Total Sugars 4g	
Includes 0g Added	d Sugars 0 °
Protein 7g	
Vitamin D 0mcg	09
Calcium 51mg	49
Iron 3mg	159
Potassium 59mg	29
*The % Daily Value tells you he serving of food contributes to a day is used for general nutritio	a daily diet. 2,000 calories

The presence of natural ingredients can lead to slight variations in color and analysis. These variations are not related to our standardized flavor profile. Therefore, these data should be used as a condition of sale.

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Lot Coding: Shipping Container: Lot Coding: Packaging Container (if applicable):

1 Digit Year + Julian Date 1 Digit Year + Julian Date

Microbiological Standards (if applicable):

APC: n/a Coliform: n/a E. coli: n/a

Yeast & Mold: n/a Salmonella: n/a Listeria spp: n/a

Sensory Standards:

Appearance: Thick, wet dough like stuffing

Color: Beige with flecks of herbs and very small pieces of garbanzo beans **Flavor/Aroma:** Beans, salt, cumin, cilantro, parsley, coriander, and garlic

Texture: wet and sticky to the touch, like stuffing

Cooked texture: Crunchy outside. Soft, somewhat moist inside but granular. Cumin, cilantro, parsley, coriander,

beans, mild salt and garlic notes.

Chemical Standards (if applicable):

% Moisture: n/a % Salt: n/a Viscosity: n/a pH: n/a

Photo of finished product:



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100g Nutritional:

	Per	Per	
Nutrients	100g	Nutrients	100g
Basic Components		Vitamin B12 (mcg)	0
Gram Weight (g)	100	Biotin (mcg)	
Calories (kcal)	156.17	Vitamin C (mg)	11.64
Calories from Fat (kcal)	23.21	Vitamin D - IU (IU)	0
Calories from SatFat (kcal)	2.39	Vitamin D - mcg (mcg)	0
Protein (g)	8.12	Vitamin E - Alpha-Toco (mg)	
Carbohydrates (g)	26.51	Folate (mcg)	11.03
Total Dietary Fiber (g)	7.7	Folate, DFE (mcg DFE)	
Total Soluble Fiber (g)	0.06	Vitamin K (mcg)	
Total Sugars (g)	4.49	Pantothenic Acid (mg)	
Monosaccharides (g)	0	Minerals	
Disaccharides (g)		Calcium (mg)	59.68
Other Carbs (g)	0.12	Chromium (mcg)	
Fat (g)	2.58	Copper (mg)	0.02
Saturated Fat (g)	0.27	Fluoride (mg)	
Mono Fat (g)	0.15	Iodine (mcg)	
Poly Fat (g)	0.03	Iron (mg)	3.04
Trans Fatty Acid (g)	0	Magnesium (mg)	4.41
Cholesterol (mg)	0	Manganese (mg)	0.02
Water (g)	54.96	Molybdenum (mcg)	
Vitamins		Phosphorus (mg)	3.2
Vitamin A - IU (IU)	737.35	Potassium (mg)	69.81
Vitamin A - RE (RE)		Selenium (mcg)	
Vitamin A - RAE (mcg)		Sodium (mg)	490.95
Carotenoid RE (RE)		Zinc (mg)	0.09
Retinol RE (RE)		Poly Fats	
Beta-Carotene (mcg)		Omega 3 Fatty Acid (g)	
Vitamin B1 (mg)	0.01	Omega 6 Fatty Acid (g)	
Vitamin B2 (mg)	0.01	Other Nutrients	
Vitamin B3 (mg)	0.02	Alcohol (g)	
Vitamin B3 - Niacin Equiv			
(mg)		Caffeine (mg)	0
Vitamin B6 (mg)	0.01	Choline (mg)	

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Cooking Instructions:

Fryer: Fry Falafel Fritters for 5:30 to 6 minutes or until golden brown and internal temperature is 165°F.

Convection Oven: 375°F for 20 to 22 minutes or until golden brown and internal temperature is 165°F.