

Form NPD-001-E

Version: 8 Supersedes: 9.6.19

Falafel Dough Product Specification

Product Name: Falafel Dough				Product	Product Code: 255	
External UPC	: 0-00-75365-00255-6	Internal UPC: 0	-75365-00255	5365-00255-6 Internal Product Code: SAL255		
Case Packing	j: 4-3.75 lb. tubs	Net Weight: 15.0	O lbs.	Shippin	Shipping Weight: 16.3 lbs.	
Case Cube: (0.54		Storage Ten	np: Keep F	rozen (10° F or below)	
Approximate	Approximate Portion Size: 3 – 1 oz. balls		Approximate Portions Per Case: 64			
Corrugate Dimensions: Length: 13.69" Width: 7.06" Height: 9.38"			Pallet Dimensions: Tie: 15 High: 6 Total Cases Per Pallet: 90			
Kosher: Yes	Thawed Shelf Life: 7 Da	nys		Frozen She	elf life: 270 days	
Description:	garlic and spices. The p	Falafel recipe featuring chickpeas, parsley, onions, cilantro serrano peppers, spices. The perfect foundation for creating your signature Falafel menu feature. ipe and free of artificial colors, flavors and preservatives.				
Ingredient Statement:	INGREDIENTS: Water, Parsley, Onions, Cilantr Peppers, Garlic Puree (Acid and Ascorbic Acid) or less of: Salt, Spices, Xanthan Gum. All food ingredients con product are approved for regulation of the Food a Administration CFR Title listed as generally recogni	tained in this or use in a und Drug e 21 or are	Amount per serving Serving size 3 Amount per serving Calories Total Fat 2g Saturated Fat 0g Trans Fat 0g Cholesterol 0mg Sodium 420mg Total Carbohydrate 2 Dietary Fiber 6g Total Sugars 4g Includes 0g Adde Protein 7g Vitamin D 0mcg Calcium 51mg Iron 3mg Potassium 59mg *The % Daily Value tells you I serving of food contributes to day is used for general nutrils Calories per gram: Fat 9 * Carbohyd	## Sper container -10z balls (85g)	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 + Shift + Military Time

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Microbiological Standards (if applicable):

APC: Not applicable **Coliform:** Not applicable **E. coli:** Not applicable

Yeast & Mold: Not applicable Salmonella: Not applicable Listeria spp: Not applicable

Sensory Standards:

Appearance: Granular sticky dough with visible herb flecks and small pieces of garbanzo beans **Color:** Beige green with small yellow pieces of garbanzo beans and green flecks from the herbs

Flavor/Aroma: Beans, onion, cilantro, parsley & cumin

Texture: Granular sticky dough with somewhat crunchy pieces of beans

Cooked Texture: Crunchy outside, somewhat moist inside with small firm bean pieces

Chemical Standards (if applicable):

% Moisture: Not applicable
% Salt: Not applicable
Viscosity: Not applicable
pH: Not applicable

Finished Packaged Product Photo (if available):



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100g Nutritional:

Nutrionto	Per	Nutrients	Per
Nutrients Basic Components	100g	Vitamin B12 (mcg)	100g 0
Gram Weight (g)	100	Biotin (mcg)	
Calories (kcal)	156.17	Vitamin C (mg)	11.64
Calories from Fat (kcal)	23.21	Vitamin C (IIIg)	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)	11.05
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: From thaw, fry 1oz falafel balls for 3 to 3:30 minutes or until golden brown and internal temperature is 165°.

Convection Oven: From thaw, bake 1oz balls at 375°F for 13 to 15 minutes or until golden brown and internal temperature is 165°F.