


**KRONOS**
*Together. Serving Up World Flavors.*

## FINISHED PRODUCT SPECIFICATION

**Document:** Research and Development

**Effective Date:** 08/08/2022

**Program:** Specification Program

**Revised By:** Nancy Zuniga

**Location:** Purchased Items

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

**Item Name:** PRE-COOKED FALAFEL BALLS 4/4 LB

**Item Number:** RSK383499


### UNIT NET WEIGHT

Finished Product Weight	1.0 oz (28g)
Finished Diameter	1.75 in / 45 mm (Approx)
Finished Height	0.75 in / 19 mm (Approx)
Pieces Count Per Case	260 pieces

## ITEM DESCRIPTION

**Sensory:** Typical Falafel Flavor and Light Brown Color

**Texture:** Crispy External Coating with a Moist Internal Core

## ITEM PACKAGING

<b>Primary Packaging:</b>	Poly Bags	<b>Primary Case Type:</b>	Printed Master Case
<b>Cases Per Pallet:</b>	72 Cases	<b>Bags Per Case:</b>	4/4 lb Bags
<b>Rows Per Pallet (Hi):</b>	9 Cases High	<b>Case Gross Wt. (lbs):</b>	18.00 lbs
<b>Cases Per Row (Ti):</b>	8 Cases Per Layer	<b>Case Gross Wt. (kg):</b>	8.16 kg
<b>Case Dimensions:</b>	18.000 x 11.000 x 6.000 in.	<b>Case Net Wt. (lbs):</b>	16.00 lbs
<b>UPC Code Number:</b>	N/A	<b>Case Net Wt. (kg):</b>	7.26 kg
<b>SEC / ITF Number:</b>	100-77589-37499-7	<b>Cases Cube (Cu. Ft.):</b>	0.81 Cu. Ft.
<b>Pallet Weight:</b>	1361 lb (617 kg)	<b>Pallet Height:</b>	63.50 in.

## STORAGE & SHELF LIFE & CODE DATE FORMAT

<b>Storage Conditions:</b>	FROZEN 0°F - 10°F	<b>Distributed:</b>	FROZEN 0°F - 10°F
<b>Shelf Life from Production:</b>	FROZEN (0°F) : 12 MONTHS 7 DAYS AFTER THAWING	<b>Code Date Format:</b>	Example Lot Code # 22049 = <b>FEBRUARY 18, 2022</b> 22 (Year) 049 (Manufactured)

<b>Certified Kosher</b>
NO

<b>Certified Halal</b>
NO

<b>Certified Organic</b>
NO

<b>Certified CN</b>
NO

## INGREDIENT STATEMENT

**INGREDIENTS:**

SOAKED CHICKPEAS, PARSLEY, CILANTRO, ONIONS, GARLIC, JALAPENO PEPPERS, SALT AND SPICES, SOYBEAN OR CANOLA OIL.



**MAY CONTAIN : SOY**

### COOKING INSTRUCTIONS:

**DEEP FRYER (PREFERRED METHOD):** ALWAYS COOKED THE FALAFEL FROM FROZEN OR THAWED. HEAT OIL TO 325°F. COOK FOR 2 TO 4 MIN OR UNTIL IT IS CRISPY FROM THE OUTSIDE AND SOFT.

**MICROWAVE:** MICROWAVE FALAFELS FOR 30 SEC TO 1 MIN

**OVEN BAKED PREPARATION :** PREHEAT OVEN TO 450°F. PLACE THAWED PUCKS IN SHEET PANS CLOSE TO EACH OTHER. BAKE FOR 6 MIN.

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## NUTRITIONALS FACTS PER SERVING SIZE

Recommended Serving Size: (100g)

Servings Per Container: 80

<b>Nutrition Facts</b> 80 servings per container Serving size (100g) <b>Calories per serving</b>	<b>260</b>	<table border="1"> <thead> <tr> <th>Amount/serving</th> <th>% Daily Value*</th> <th>Amount/serving</th> <th>% Daily Value*</th> </tr> </thead> <tbody> <tr> <td><b>Total Fat</b> 11g</td> <td style="text-align: right;"><b>14%</b></td> <td><b>Total Carbohydrate</b> 32g</td> <td style="text-align: right;"><b>12%</b></td> </tr> <tr> <td>Saturated Fat 1g</td> <td style="text-align: right;">5%</td> <td>Dietary Fiber 10g</td> <td style="text-align: right;"><b>36%</b></td> </tr> <tr> <td><i>Trans</i> Fat 0g</td> <td></td> <td>Total Sugars 6g</td> <td></td> </tr> <tr> <td>Monounsaturated Fat 0g</td> <td></td> <td>Includes 0g Added Sugars</td> <td style="text-align: right;"><b>0%</b></td> </tr> <tr> <td><b>Cholesterol</b> 0mg</td> <td style="text-align: right;"><b>0%</b></td> <td><b>Protein</b> 10g</td> <td style="text-align: right;"><b>20%</b></td> </tr> <tr> <td><b>Sodium</b> 680mg</td> <td style="text-align: right;"><b>30%</b></td> <td>Vitamin D 0mcg</td> <td style="text-align: right;">0%</td> </tr> <tr> <td>Vitamin D 0mcg</td> <td style="text-align: right;">0%</td> <td>Calcium 52mg</td> <td style="text-align: right;">4%</td> </tr> <tr> <td>Potassium 0mg</td> <td style="text-align: right;">0%</td> <td>Iron 1.8mg</td> <td style="text-align: right;">10%</td> </tr> </tbody> </table>	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*	<b>Total Fat</b> 11g	<b>14%</b>	<b>Total Carbohydrate</b> 32g	<b>12%</b>	Saturated Fat 1g	5%	Dietary Fiber 10g	<b>36%</b>	<i>Trans</i> Fat 0g		Total Sugars 6g		Monounsaturated Fat 0g		Includes 0g Added Sugars	<b>0%</b>	<b>Cholesterol</b> 0mg	<b>0%</b>	<b>Protein</b> 10g	<b>20%</b>	<b>Sodium</b> 680mg	<b>30%</b>	Vitamin D 0mcg	0%	Vitamin D 0mcg	0%	Calcium 52mg	4%	Potassium 0mg	0%	Iron 1.8mg	10%
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		<small>*The % Daily Value (DV) 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.</small>																																				

**Nutrient Content Claims Per Serving Size:**

**GLUTEN - FREE**  
**VEGAN**  
**NON-GMO**

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


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### NUTRITIONALS VALUES (100g UNROUNDED)

**Product:** PRE-COOKED FALAFEL BALLS 4/4 LB

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)	-----	Magnesium (mg)	-----
Gram Weight (g)	100.00	Cholesterol (mg)	0.00	Biotin (mcg)	-----	Manganese (mg)	-----
Calories (kcal)	260.00	Water (g)	-----	Vitamin C (mg)	-----	Molybdenum (mcg)	-----
Calories from Fat (kcal)	-----	Ash (g)	-----	Vitamin D - IU (IU)	-----	Phosphorus (mg)	-----
Calories from SatFat (kcal)	-----	Insoluble Fiber (g)	-----	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	-----
Protein (g)	10.00	<b>Vitamins</b>		Vitamin E - Alpha-Toco (mg)	-----	Selenium (mcg)	-----
Carbohydrates (g)	32.00	Vitamin A - IU (IU)	-----	Folate (mcg)	-----	Sodium (mg)	680.00
Dietary Fiber (g)	10.00	Vitamin A - RE (RE)	-----	Folate, DFE (mcg)	-----	Zinc (mg)	-----
Soluble Fiber (g)	-----	Vitamin A - RAE (RAE)	-----	Vitamin K (mcg)	-----	Chloride (mg)	-----
Total Sugars (g)	6.00	Carotenoid RE (RE)	-----	Pantothenic Acid (mcg)	-----	<b>Poly Fats</b>	
Added Sugars (g)	0.00	Retinol RE (RE)	-----	<b>Minerals</b>		Omega 3 Fatty Acid (g)	-----
Disaccharides (g)	-----	Beta-Carotene (mcg)	-----	Calcium (mg)	52.00	Omega 6 Fatty Acid (g)	-----
Other Carbs (g)	-----	Vitamin B1 (mg)	-----	Chromium (mcg)	-----	<b>Other Nutrients</b>	
Fat (g)	11.00	Vitamin B2 (mg)	-----	Copper (mg)	-----	Alcohol (g)	-----
Saturated Fat (g)	1.00	Vitamin B3 (mg)	-----	Fluoride (mg)	-----	Caffeine (mg)	-----
Mono Fat (g)	0.00	Niacin Equiv	-----	Iodine (mcg)	-----	Choline (mg)	-----
Poly Fat (g)	0.00	Vitamin B6 (mg)	-----	Iron (mg)	1.80		-----