

### FINISHED PRODUCT SPECIFICATION

Research and Development **Document:** 

Effective Date: 09/10/2025 Program: Specification Program

Revised By: Nancy Zuniga **Location:** TONNE/GDF

Approved By: Nick Spondike, Chief Innovation Officer

1 oz GDF HALAL FALAFEL FRITTER Uncooked IQF Puck **Item Name:** 

Item Number: *SA000011* 

| PIECE WEIGHT |               |  |  |
|--------------|---------------|--|--|
| 1 oz         | (+/- 0.15 oz) |  |  |
|              |               |  |  |

### **ITEM DESCRIPTION**

Authentic Falafel recipe featuring chickpeas, parsley, onions, cilantro, garlic and spices. Vegan recipe and free of artificial colors, flavors and preservatives.

Color: Beige with flecks of herbs and very small pieces of garbanzo beans

**Appearance:** Wet and sticky to the touch, like stuffing

Cooked Texture: Crunchy outside. Soft, somewhat moist inside but granular.

### **ITEM PACKAGING**

Plain Plastic Bags no inner label 72 Cases per pallet **Rows Per Pallet (Hi):** 8 Cases High 9 Cases Per Row **Case Dimensions (Inches):** 16.94 x 11.06 x 7.50 in. 0-75365-00092-7 **SEC / ITF / GTIN Number:** 1-00-75365-00092-4 1289 lbs (584 kg) Pallet Weight (lb & kg):

**Primary Case Type:** INK JETTED LABEL No. of Bags / Case: 4/4 lb Bags Case Gross Wt. (lbs): 17.00 lbs 7.7 kgCase Gross Wt. (kg): Case Net Wt. (lbs): 16.00 lbs Case Net Wt. (kg): 7.3 kgCases Cube (Cu. Ft.): 0.810 Cu. Ft. Pallet Pattern Height (In.): 65.00 in.

**Distributed:** 

### STORAGE & SHELF LIFE & CODE DATE FORMAT

**CASE Code Date Format:** 

FROZEN (0°F)

FROZEN (0°F) **Shipping Container** Video Jet

1 Digit Year + Julian Date

**Certified Kosher** YES

**Primary Packaging:** 

Cases Per Row (Ti):

**UPC Code Number:** 

**Storage Conditions:** 

**Cases Per Pallet:** 

Certified Halal YES

**Certified Organic** NO

**Certified CN** NO

### **INGREDIENT STATEMENT**

### **INGREDIENTS:**

CHICKPEAS, WATER, PARSLEY, ONIONS, CILANTRO, SERRANO PEPPERS, GARLIC PUREE (GARLIC, CITRIC ACID), CONTAINS 2% OR LESS OF: SALT, SPICES, RICE FLOUR, XANTHAN GUM.



Produced on the same equipment as wheat.



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### **NUTRITIONALS PER SERVING SIZE**

**Recommend Serving Size:** 3 Pieces (85g) **Servings Per Container:** Approx. 85

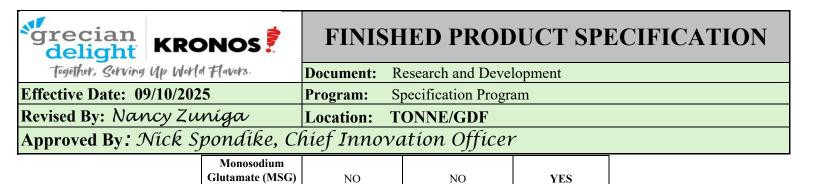
| Nutrition 85 servings per contain   |                        |
|---|------------------------|
| Serving size 3 p  | ieces (85g)            |
| Amount per serving Calories   | 140                    |
|   | % Daily Value*         |
| Total Fat 2g  | 3%                     |
| Saturated Fat 0g  | 0%                     |
| Trans Fat 0g  |                        |
| Cholesterol 0mg   | 0%                     |
| Sodium 420mg  | 18%                    |
| Total Carbohydrate 23g  | 8%                     |
| Dietary Fiber 9g  | 32%                    |
| Total Sugars 4g   |                        |
| Includes 0g Added Sug   | ars <b>0</b> %         |
| Protein 7g  |                        |
| Vitamin D 0mcg  | 0%                     |
| Calcium 53mg  | 4%                     |
| Iron 2mg  | 10%                    |
| Potassium 300mg   | 6%                     |
| *The % Daily Value tells you how muc<br>serving of food contributes to a daily of<br>day is used for general nutrition advice | diet. 2,000 calories a |
| Calories per gram:  |                        |

# Nutrient Content Claims Per Serving Size:

Low Fat
Low Saturated Fat
Low Cholesterol
High Fiber
Good source of Zinc
Good source of Iron

### ALLERGENS AND OTHER SENSITIVE INGREDIENTS

|                            | Column I                  | Column II   | Column III                                       |  |
|----------------------------|---------------------------|---|--|--|
| ALLERGEN                   | Present in the<br>Product | Present in other products manufactured on the same line | Present in the<br>same<br>manufacturing<br>plant |  |
| Peanut                     | NO                        | NO  | NO   |  |
| Tree Nuts                  | NO                        | NO  | NO   |  |
| Milk and Dairy<br>Products | NO                        | NO  | YES  |  |
| Eggs                       | NO                        | NO  | NO   |  |
| Fish                       | NO                        | NO  | NO   |  |
| Shellfish and<br>Molluscs  | NO                        | NO  | NO   |  |
| Soy                        | NO                        | NO  | YES  |  |
| Wheat                      | NO                        | YES   | YES  |  |
| SESAME SEEDS               | NO                        | NO  | YES  |  |





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### **NUTRITIONALS VALUES (100g UNROUNDED)**

Product: 1 oz GDF HALAL FALAFEL FRITTER Uncooked IQF Puck GENESIS EFFECTIVE DATE: 09/10/2025

| Nutrients                           | Per 100g | Nutrients           | Per 100g | Nutrients            | Per 100g | Nutrients         | Per 100g |
|-------------------------------------|----------|---------------------|----------|----------------------|----------|-------------------|----------|
| <b>Basic Components</b> Trans Fatty |          | Trans Fatty Acid (g | 0.00     | Vitamin B12 (mcg)    | 0.00     | Magnesium (mg)    | 33.64    |
| Gram Weight (g)                     | 100.00   | Cholesterol (mg)    | 0.00     | Biotin (mcg)         | 0.00     | Manganese (mg)    | 0.02     |
| Calories (kcal)                     | 199.81   | Water (g)           | 49.41    | Vitamin C (mg)       | 9.30     | Molybdenum (mcg   | 0.00     |
| Calories from Fat                   |          |                     |          |                      |          |                   |          |
| (kcal)                              | 67.32    | Ash (g)             | 0.00     | Vitamin D - IU (IU)  | 0.00     | Phosphorus (mg)   | 315.58   |
| Calories from                       |          |                     |          |                      |          |                   |          |
| SatFat (kcal)                       | 9.01     | Insoluble Fiber (g) | 0.00     | Vitamin D - mcg (mc  | 0.00     | Potassium (mg)    | 338.65   |
|                                     |          |                     |          | Vitamin E - Alpha-   |          |                   |          |
| Protein (g)                         | 8.13     | Vitamins            |          | Toco (mg)            | 0.00     | Selenium (mcg)    | 0.00     |
| Carbohydrates (g)                   | 26.26    | Vitamin A - IU (IU  | 421.48   | Folate (mcg)         | 10.36    | Sodium (mg)       | 725.27   |
| Dietary Fiber 2016                  | 10.27    | Vitamin A - RE (R   | 0.00     | Folate, DFE (mcg)    | 0.00     | Zinc (mg)         | 1.01     |
|                                     |          | Vitamin A - RAE     |          |                      |          |                   |          |
| Soluble Fiber 2016                  | 0.17     | (RAE)               | 0.18     | Vitamin K (mcg)      | 0.00     | Chloride (mg)     | 0.00     |
| Total Sugars (g)                    | 4.33     | Carotenoid RE (RE   | 0.36     | Pantothenic Acid (mg | 0.00     | Poly Fats         |          |
| Added Sugars (g)                    | 0.00     | Retinol RE (RE)     | 0.00     | Minerals             |          | Omega 3 Fatty Ac  | 0.00     |
| Disaccharides (g)                   | 0.00     | Beta-Carotene (mc   | 2.16     | Calcium (mg)         | 86.49    | Omega 6 Fatty Ac  | 0.00     |
| Other Carbs (g)                     | 0.14     | Vitamin B1 (mg)     | 0.01     | Chromium (mcg)       | 0.00     | Other Nutrients   |          |
| Fat (g)                             | 7.56     | Vitamin B2 (mg)     | 0.01     | Copper (mg)          | 0.01     | Alcohol (g)       | 0.00     |
| Saturated Fat (g)                   | 1.00     | Vitamin B3 (mg)     | 0.01     | Fluoride (mg)        | 0.00     | Caffeine (mg)     | 0.00     |
|                                     |          | Vitamin B3 -        |          |                      |          |                   |          |
| Mono Fat (g)                        | 3.73     | Niacin Equiv (mg)   | 0.00     | Iodine (mcg)         | 0.00     | Choline (mg)      | 1.33     |
| Poly Fat (g)                        | 0.62     | Vitamin B6 (mg)     | 0.01     | Iron (mg)            | 2.41     | Sugar Alcohol (g) | 0.00     |

# PRINTED BAG PK000971 & PRINTED BOX - PK000972





**COOKING INSTRUCTIONS:** COOK FROM FROZEN. DO NOT ALLOW TO THAW. COOK ALL PRODUCTS TO AN INTERNAL TEMPERATURE OF 165F.

**FRYER:** FRY FALAFEL FRITTERS 5:30 - 6 MINUTES OR UNTIL GOLDEN BROWN. CONVECTION OVEN: BAKE AT 375F FOR 20-22 MINUTED OR UNTIL GOLDEN BROWN.



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## PALLET PATTERN

