

 		FINISHED PRODUCT SPECIFICATION	
Effective Date: 08/08/2022		Document:	Research and Development
Revised By: Nancy Zuniga		Program:	Specification Program
Approved By: Nick Spondike, Chief Innovation Officer		Location:	Purchased Items

Item Name: PRE-COOKED FALAFEL BALLS 4/4 LBItem 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

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

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.


KRONOS

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NUTRITIONALS FACTS PER SERVING SIZE

Recommended Serving Size: (100g)

Servings Per Container: 80

Nutrition Facts	Amount/serving		% Daily Value*	Amount/serving		% Daily Value*
	Total Fat 11g		14%	Total Carbohydrate 32g		12%
80 servings per container Serving size (100g) Calories per serving 260	Saturated Fat 1g		5%	Dietary Fiber 10g		36%
	Trans Fat 0g			Total Sugars 6g		
	Monounsaturated Fat 0g			Includes 0g Added Sugars		0%
	Cholesterol 0mg		0%	Protein 10g		20%
	Sodium 680mg		30%			
	Vitamin D 0mcg	0%	• Calcium 52mg	4%	• Iron 1.8mg	10%
	Potassium 0mg	0%				

*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.

Nutrient Content Claims Per Serving Size:

GLUTEN - FREE
VEGAN
NON-GMO

ALLERGENS AND OTHER SENSITIVE INGREDIENTS

	Column I	Column II	Column III
ALLERGEN	Present in the Product	Present in other products manufactured on the same line	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
Basic Components		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	Vitamins		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)	-----	Poly Fats	
Added Sugars (g)	0.00	Retinol RE (RE)	-----	Minerals		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)	-----	Other Nutrients	
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 (mg)	-----	Iodine (mcg)	-----	Choline (mg)	-----
Poly Fat (g)	0.00	Vitamin B6 (mg)	-----	Iron (mg)	1.80		-----