 <i>Together, Serving Up World Flavors.</i>	FINISHED PRODUCT SPECIFICATION	
	Document: Research and Development	
Effective Date: 09/09/2025	Program: Specification Program	
Revised By: Nancy Zuniga	Location: TONNE/GDF	
Approved By: Nick Spondike, Chief Innovation Officer		

Item Name: GDF FALAFEL DOUGH 4/3.75 LB

Item Number: SAL255

TUB WEIGHT	
3.75 lbs	1.70 kg

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 green with flecks of herbs and very small pieces of garbanzo beans

Appearance: Granular Sticky dough with visible herb flecks and small pieces of Garbanzo Beans

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

ITEM PACKAGING

Primary Packaging:	Tubs with Printed Label Lid	Primary Case Type:	INK JETTED LABEL
Cases Per Pallet:	90 Cases per pallet	No. of Tubs / Case:	4/3.75 lb Tubs
Rows Per Pallet (Hi):	6 Cases High	Case Gross Wt. (lbs):	16.30 lbs
Cases Per Row (Ti):	15 Cases Per Row	Case Gross Wt. (kg):	7.39 kg
Case Dimensions (Inches):	13.69 x 7.06 x 9.38 in.	Case Net Wt. (lbs):	15.00 lbs
UPC Code Number:	0-75365-00255-6	Case Net Wt. (kg):	6.80 kg
SEC / ITF / GTIN Number:	0-00-75365-00255-6	Cases Cube (Cu. Ft.):	0.54 Cu. Ft.
Pallet Weight (lb & kg):	1532 lbs (695 kg)	Pallet Pattern Height (In.):	81.26 in.



STORAGE & SHELF LIFE & CODE DATE FORMAT

Storage Conditions:	FROZEN (10°F or below)	Distributed:	FROZEN (10°F or below)
		CASE Code Date Format:	Tub and Shipping Container Video Jet
			1 Digit Year + Julian Date + Military Time

Certified Kosher	Certified Halal	Certified Organic	Certified CN
YES	YES	NO	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.

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PEPPER, ANNUAL CORN.

PROCESSED ON THE SAME EQUIPMENT AS WHEAT.

 KRONOS <i>Together, Serving Up World Flavors.</i>	FINISHED PRODUCT SPECIFICATION	
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NUTRITIONALS PER SERVING SIZE

Recommend Serving Size: 3 Pieces (85g)
 Servings Per Container: 20



Nutrition Facts	
20 servings per container	
Serving size	3 Pieces (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 Sugars	0%
Protein 7g	15%
Vitamin D 0mcg	
	0%
Calcium 53mg	4%
Iron 2mg	10%
Potassium 299mg	6%
<small>*The % Daily Value 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>	
<small>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</small>	

Nutrient Content Claims
Per Serving Size:



Low Fat
 Low Saturated Fat
 Low Cholesterol
 Excellent Source of Fiber
 Good source of Zinc
 Good source of Iron

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	YES
Eggs	NO	NO	NO
Fish	NO	NO	NO
Shellfish and Molluscs	NO	NO	NO
Soy	NO	NO	YES
Wheat	NO	YES	YES
SESAME SEEDS	NO	NO	YES

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Monosodium Glutamate (MSG)	NO	NO	YES
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NUTRITIONALS VALUES (100g UNROUNDED)

Product:

GDF FALAFEL DOUGH 4/3.75 LB

GENESIS EFFECTIVE DATE: 05/11/24

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Trans Fatty Acid (g)	0.00	Vitamin B12 (mcg)	0.00	Magnesium (mg)	34.34
Gram Weight (g)	100.00	Cholesterol (mg)	0.00	Biotin (mcg)	0.00	Manganese (mg)	0.02
Calories (kcal)	163.58	Water (g)	53.23	Vitamin C (mg)	9.96	Molybdenum (mcg)	0.00
Calories from Fat (kcal)	23.71	Ash (g)	0.00	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	100.78
Calories from SatFat (kcal)	2.32	Insoluble Fiber (g)	0.00	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	353.04
Protein (g)	8.63	Vitamins		Vitamin E - Alpha-Toco (mg)	0.00	Selenium (mcg)	0.00
Carbohydrates (g)	27.20	Vitamin A - IU (IU)	515.26	Folate (mcg)	11.03	Sodium (mg)	489.34
Dietary Fiber 2016	0.91	Vitamin A - RE (RE)	0.00	Folate, DFE (mcg)	0.00	Zinc (mg)	1.07
Soluble Fiber 2016	0.06	Vitamin A - RAE (RAE)	0.20	Vitamin K (mcg)	0.00	Chloride (mg)	0.00
Total Sugars (g)	4.64	Carotenoid RE (RE)	0.41	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 (mcg)	2.44	Calcium (mg)	62.58	Omega 6 Fatty Ac	0.00
Other Carbs (g)	0.02	Vitamin B1 (mg)	0.01	Chromium (mcg)	0.00	Other Nutrients	
Fat (g)	2.63	Vitamin B2 (mg)	0.01	Copper (mg)	0.02	Alcohol (g)	0.00
Saturated Fat (g)	0.26	Vitamin B3 (mg)	0.02	Fluoride (mg)	0.00	Caffeine (mg)	0.00
Mono Fat (g)	0.02	Vitamin B3 - Niacin Equiv (mg)	0.00	Iodine (mcg)	0.00	Choline (mg)	0.00
Poly Fat (g)	0.01	Vitamin B6 (mg)	0.01	Iron (mg)	2.46	Sugar Alcohol (g)	0.00


INNER ARTWORK & VIDEOJET LABEL

KEEP FROZEN

Cook to internal temperature of 165°F

4 - 3.75 lb. containers

SAL255




حلال

HALAL

REAL TRANSCENDENCE

GDF FALAFEL DOUGH

INGREDIENTS: CHICKPEAS, WATER, PARSLEY, ONIONS, CILANTRO, SERRANO PEPPERS, GARLIC PUREE (GARLIC, CITRIC ACID), CONTAINS 2% OR LESS OF: SALT, SPICES, RICE FLOUR, XANTHAN GUM.
 PROCESSED ON THE SAME EQUIPMENT AS WHEAT.



cRc

KOSHER

1918


Enter Your Lot Code Here Please

08:20

NET WT. 15 lbs (6.80 kg)

Manufactured By: Grecian Delight Foods, Inc. Elk Grove Village, IL 60007 USA

www.GDKFoods.com 1-800-621-4387



0 00 75365 00255 6

COOKING INSTRUCTIONS: COOK TO INTERNAL TEMPERATURE OF 165F.

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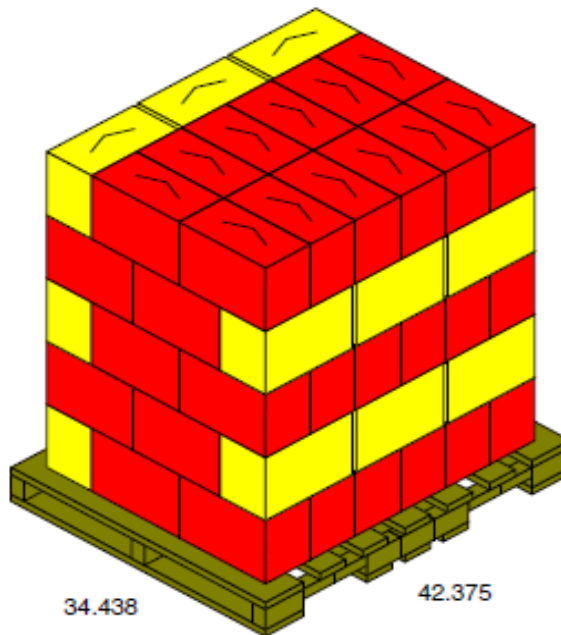
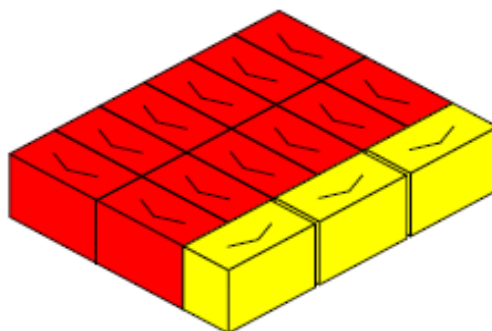
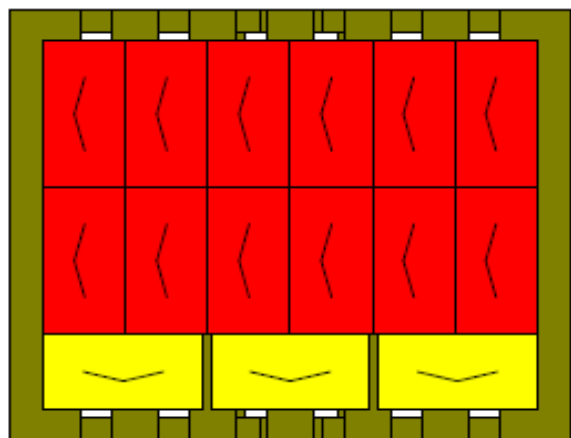
Approved By: Nick Spondike, Chief Innovation Officer

PALLET PATTERN



GRE-60423



Date Printed : 7/31/2018
Last Saved : 7/31/2018



GMA (Notched) 48.000x40.000x5.000

	Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)
Ln:	13.3750 in	13.6875 in	42.375 in
Wd:	6.7500 in	7.0625 in	34.438 in
Ht:	8.7500 in	9.3750 in	61.250 in
Net:		0.00 lb	0.00 lb
Grs:		0.00 lb	65.00 lb
Cube:	0.457 ft3	0.524 ft3	51.725 ft3
		Height Vert	
Prod.Vol:	0.000 in3		0.000 ft3
Shipper:			90
Area Efficiency:		0.0 %	75.5 %
Cubic Efficiency:		0.0 %	44.7 %
Prod.Eff:	0.0 %	0.0 %	0.0 %
Cases per layer:			15
Layers/load:			6
Pattern:			Interlock
RSC Area:		4.74 ft2	426 ft2
Density (gr/cc):			0.0000
Max UL High:			4
Clamp Direction:			N/A
Box Cost:		0.00	0.00

Notes:

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