

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	-75365-00255-6 Internal Product Code: SAL255			
Case Packing	g: 4-3.75 lb. tubs	Net Weight: 15.0	Olbs.	Shipping Weight: 16.3 lbs.		
Case Cube: (0.54		Storage Ten	np: Keep F	rozen (10° F or below)	
Approximate Portion Size: 3 – 1 oz. ballsApproximate Portions Per Case: 64		er 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	ays				
Description:	garlic and spices. The p	erfect foundation	eas, parsley, onions, cilantro serrano peppers, for creating your signature Falafel menu feature. flavors and preservatives.			
Ingredient Statement:	INGREDIENTS: Water, Parsley, Onions, Cilanti 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 recognitions.	tained in this or use in a and Drug e 21 or are	about 80 servings	3 -10z balls (85g) 130 % Daily Value* 3% 0% 18% 23g 8% 21% ed Sugars 0% 0% 4% 15% 2% how much a nutrient in a a a daily diet 2,000 calories a on advice.	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):



A Pure Mediterranean Foods Company

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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.