

**Effective Date:** 10/16/2017

**Document:** Research and Development

**Revised By:** Nancy Zuniga

**Program:** Specification Program

**Location:** K/Finished Product Specification/Hummus

**Approved By:** Nick Spondike, Vice President - R&D / Executive Chef

**Item Name:** CLASSIC HUMMUS 2/4 lb

**Item Number:** 383452

**Formula Number:** WD0500 - CLASSIC HUMMUS


UNIT NET WEIGHT			
4.00 lbs	1.81 kg		
PRODUCT SPECIFICATION			
	MINIMUM	TARGET	MAXIMUM
pH	4.20	4.40	4.6

**ITEM DESCRIPTION**

**Flavor:** Fresh Chickpeas with a touch of Garlic and Tahini Flavor  
**Physical Description:** Smooth to Grainy Texture and with a Creamy Spread  
**Color:** Tan to an earthy light brown color

**ITEM PACKAGING**

<b>Primary Packaging:</b>	PRINTED LID AND TUB	<b>Primary Case Type:</b>	Printed Master Case
<b>Cases Per Pallet:</b>	150 Cases	<b>No. of Tubs / Case:</b>	2 Tubs / 4 lb each
<b>Rows Per Pallet (Hi):</b>	10 High	<b>Case Gross Wt. (lbs):</b>	9.00 lbs
<b>Cases Per Row (Ti):</b>	15 Cases Per Layer	<b>Case Gross Wt. (kg):</b>	4.08 kg
<b>Case Dimensions (Inches):</b>	14.000 x 7.375 x 5.375 in.	<b>Case Net Wt. (lbs):</b>	8.00 lbs
<b>SEC Code Number:</b>	100 77589 37452 2	<b>Case Net Wt. (kg):</b>	3.63 kg
<b>UPC Number:</b>	0 77589384425	<b>Cases Cube (Cu. Ft.):</b>	0.32 Cu. Ft.
<b>Pallet Weight (lb &amp; kg):</b>	1400 lb (635 kg)	<b>Pallet Pattern Height (In.):</b>	58.75 in.

**STORAGE & SHELF LIFE & CODE DATE FORMAT**

<b>Storage Conditions:</b>	REFRIGERATED	<b>Distributed:</b>	REFRIGERATED (40° F)
<b>Shelf Life from Production:</b>	REFRIGERATED (40° F) 120 Days	<b>Code Date Format:</b>	Use By & Code Date On Containers & Master Boxes
		<b>EXAMPLE:</b>	Manufacturing: 17001
			Example: 17 (Year) 001 (Julian Date)
			Use By: DEC 01 2017 = MMM DD YYYY

<b>Certified Kosher</b>
YES

<b>Certified Halal</b>
NO

<b>Certified Organic</b>
NO

<b>Certified CN</b>
NO


**CHILD NUTRITION REQUIREMENTS**

2.0 oz of Classic Hummus provides 0.25 oz equivalent Meat/Meat Alternate  
 2.5 oz of Classic Hummus provides 0.50 oz equivalent Meat/Meat Alternate  
 4.5 oz of Classic Hummus provides 1 oz equivalent Meat/Meat Alternate  
 9 oz of Classic Hummus provides 2 oz equivalent Meat/Meat Alternate

**INGREDIENT STATEMENT**
**INGREDIENTS**

CHICKPEAS (CHICKPEAS, WATER, CALCIUM CHLORIDE), WATER, CANOLA OIL WITH NATURAL ROASTED GARLIC FLAVOR, SESAME TAHINI, SEA SALT, CITRIC ACID, SPICES, SODIUM BENZOATE AND POTASSIUM BENZOATE

Approved By: Nick Spondike



One Kronos Drive, Glendale Heights Illinois 60139

## FINISHED PRODUCT SPECIFICATION

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FRESHNESS).

**Location:** K/Finished Product Specification/Hummus

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# FINISHED PRODUCT SPECIFICATION

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## NUTRITIONALS LABEL PER SERVING SIZE

Recommend Serving Size: 2 Tbsp (28g)  
Servings Per Container: About 65

### Nutrition Facts

65 servings per container  
Serving size **2 Tbsp (28g)**

Amount per serving  
**Calories 80**

	% Daily Value*
<b>Total Fat</b> 6g	<b>8%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 115mg	<b>5%</b>
<b>Total Carbohydrate</b> 4g	<b>1%</b>
Dietary Fiber 3g	<b>11%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>

<b>Protein</b> 2g	
Vitamin D 0mcg	0%
Calcium 16mg	2%
Iron 0mg	0%
Potassium 13mg	0%

\*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.

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

### Nutrient Content Claims Per Serving Size:

Free of Saturated Fat  
Cholesterol free  
Free of Sodium  
Sugar free

**"GLUTEN FREE"**

## 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	YES
Eggs	NO	YES	YES
Fish	NO	NO	NO
Shellfish and Molluscs	NO	NO	NO
Soy	NO	NO	YES
Wheat	NO	YES	YES
Sulfites, e.g., sulfur dioxide and sodium metabisulfites, etc	NO	NO	YES
Sesame Seeds	YES	YES	YES
Monosodium Glutamate (MSG)	NO	NO	YES

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**KRONOS**

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**FINISHED PRODUCT SPECIFICATION****Document:** Research and Development**Effective Date:** 10/16/2017**Program:** Specification Program**Revised By:** Nancy Zuniga**Location:** K/Finished Product Specification/Hummus**NUTRITIONALS VALUES (100g UNROUNDED)****Product:** CLASSIC HUMMUS 2/4 lb

Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
<b>Basic Components</b>		Trans Fatty Acid (g)	0.09	Vitamin B12 (mcg)	0.00	Magnesium (mg)	7.88
Gram Weight (g)	100.00	Cholesterol (mg)	0.00	Biotin (mcg)	0.00	Manganese (mg)	0.09
Calories (kcal)	250.00	Water (g)	56.69	Vitamin C (mg)	0.50	Molybdenum (mcg)	0.00
Calories from Fat (kcal)	197.25	Ash (g)	1.55	Vitamin D - IU (IU)	0.00	Phosphorus (mg)	40.66
Calories from SatFat (kcal)	15.28	Insoluble Fiber (g)	0.00	Vitamin D - mcg (mcg)	0.00	Potassium (mg)	43.86
Protein (g)	5.17	<b>Vitamins</b>		Vitamin E - Alpha-Toco (mg)	0.03	Selenium (mcg)	0.12
Carbohydrates (g)	13.30	Vitamin A - IU (IU)	19.20	Folate (mcg)	5.15	Sodium (mg)	430.09
Dietary Fiber (g)	8.60	Vitamin A - RE (RE)	0.00	Folate, DFE (mcg)	5.15	Zinc (mg)	0.27
Soluble Fiber (g)	0.00	Vitamin A - RAE (RAE)	0.33	Vitamin K (mcg)	0.03	Chloride (mg)	0.00
Total Sugars (g)	0.40	Carotenoid RE (RE)	0.00	Pantothenic Acid (mg)	0.00	<b>Poly Fats</b>	
Monosaccharides (g)	0.00	Retinol RE (RE)	0.00	<b>Minerals</b>		Omega 3 Fatty Acid (g)	0.00
Disaccharides (g)	0.00	Beta-Carotene (mcg)	3.96	Calcium (mg)	56.43	Omega 6 Fatty Acid (g)	0.00
Other Carbs (g)	0.04	Vitamin B1 (mg)	0.07	Chromium (mcg)	0.00	<b>Other Nutrients</b>	
Fat (g)	22.24	Vitamin B2 (mg)	0.03	Copper (mg)	0.09	Alcohol (g)	0.00
Saturated Fat (g)	1.70	Vitamin B3 (mg)	0.31	Fluoride (mg)	0.00	Caffeine (mg)	0.00
Mono Fat (g)	12.74	Vitamin B3 - Niacin Equiv (mg)	0.00	Iodine (mcg)	0.00	Choline (mg)	0.00
Poly Fat (g)	6.62	Vitamin B6 (mg)	0.00	Iron (mg)	1.68		

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**Product Formulation Statement (PFS) for Documenting Vegetables and Fruits**

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at <http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: Classic Hummus Code: 383452  
 Manufacturer: Kronos Foods Corp. Serving Size: 1oz (28g)

**I. Vegetable Component**

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount <sup>1</sup> (quarter cups)
<u>Chickpeas, dny</u>		<u>1 oz</u>	X	<u>0.6486/16</u>	<u>0.0405375</u>
			X		
			X		

Total Creditable Vegetable Amount:

0.26 = 1/4 cup

- <sup>1</sup>FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.
- Vegetables and vegetable purees credit on volume served. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG.
- At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.
- The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.
- School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.
- Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors
- The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.

Total Cups Beans/Peas (Legumes)

0.26 =

1/4 cup servings

Total Cups Dark Green

Total Cups Red/Orange

Total Cups Starchy

Total Cups Other

I certify the above information is true and correct and that 1oz ounce serving of the above product contains 1/4 cup(s) of Chickpeas vegetables.  
(vegetable subgroup)