



Tel.: +49-30-99252188
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# **PRODUCT SPECIFICATIONS**

# **PRODUCT INFORMATION**

Product Description:	Chicken Nuggets	
Product Category:	Frozen	
Manufacturer:	Fry Group Foods SA	
Packer:	Fry Group Foods SA	
Weight per pack:	380g	
Units per pack:	15	
Packs per case:	10	
Coding life:	18 months from date of manufacture	
Product Code:	F3455	
Retail Barcode:	6005207000345	
Shipper Barcode:	16005207000342	
Shipper Dimensions:	236mm x 207mm x 259mm	

### **CONTACT DETAILS**

Contact Name	Hayley Richardson/ Merisha Harry	
Position	Director/ NPD Co-ordinator	
Phone Number	+61 406317323/ +27 823327533	
E-Mail Address	hayley@frysinternational.com	
	merisha@frygroup.co.za	

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### **DECLARATIONS**

Ingredients:	Vegetable protein (18%)(Contains: <b>Soya</b> ) • Crumb (15%) [ <b>Wheat</b> Flour( <b>Gluten</b> )] • Flavourings • Vegetable Oil(Sunflower seed) • <b>Wheat</b> Fibre • Thickener (cellulose) • Sea salt • Garlic	
Allergens:	Soya, Wheat, Gluten from Wheat	
	Meat, Egg and Dairy free (100% Vegan) Vegan	
	GM Free	
	Source of Protein	
Claims:	No Added Preservatives	
	Vegan Society of UK	
Endorsements:	Kosher Parev / Halaal / Shuddha	

### **SHELF LIFE AND STORAGE DETAILS**

Shelf-life:	18 Months from Date of Manufacture		
Date Coding:	MNF: Date of Manufacture		
	BBD: Best Before Date		
Storage and Distribution Requirements:	Keep Frozen. Store at or below minus 18 C until best before date. If desired, thaw product in refrigerator at or below 5 C. Use thawed product within 1 day. DO NOT REFREEZE AFTER THAWING.		

# **PACKAGING & LABELLING DETAILS**

Primary Packaging Material:	Double Sided poly (Retail box)	
Secondary Packaging Material:	Cardboard Shipper (Kholer)	

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# **COOKING INSTRUCTIONS**

Cook from Frozen - Remove from Packaging		
Cook in Oven	Preheat oven to 180 C/360 F/Gas mark 6. Place on an oven tray. Place in the oven and bake for 10 – 12 minute, turning once. Do not overcook as this will spoil the texture	
Cook under Grill	Place 15 – 20 cm under a preheated hot grill for10 – 12 minutes. Turn once	
Cook in Frying Pan	Fry in a little oil on medium heat for 8 – 10 minutes, turning once.	
	Ovens vary, these instructions are guides only	

# **USES & ABUSES**

Intended Use	Product can be consumed as part of a full meal or on its own
Potential Abuses of	Temperature abuse
Product once out of	
Fry's Control	
Potential Hazards	Mould, sourness
Related to abuse	

#### **INTOLERANCE DATA**

Is the product free from:	Yes/No	If No, state source
Nuts and nut derivatives	Yes	
Nut Derived Oils	Yes	
Nut Cross Contamination	Yes	
Seeds and seed derivatives	Yes	
Seed Derived Oils	No	Sunflower Oil
Seed Cross Contamination	Yes	
Sesame Seeds	Yes	
Additives	No	Flavour
Preservatives	Yes	

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Antioxidants	Yes	
Natural Colours	No	
Artificial Colours	Yes	
Natural Flavours	Yes	
Artificial Flavours	No	
Sweeteners	Yes	
Aspartame	Yes	
Flavour Enhancers	No	Flavour
Monosodium Glutamate	Yes	
Naturally Occurring MSG	Yes	
Wheat	No	Crumb, Vegetable Protein , Wheat Flour
Gluten	No	Crumb, Wheat Flour
Rye	Yes	
Oats	Yes	
Maize and maize derivatives	Yes	
Milk and milk derivatives	Yes	
Lactose	Yes	
Egg and Egg products	Yes	
Soya and soya derivatives	No	Vegetable Protein, Soy Protein
Fruit and fruit derivatives	Yes	
Vegetables and vegetable derivatives	Yes	
Yeast and yeast derivatives	No	Flavour
Sulphur dioxide and sulphites	Yes	
Benzoates	Yes	
BHA / BHT	Yes	
Hydrolysed vegetable protein	Yes	
Added salt	No	

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Added sugar	Yes	
Irradiated foodstuffs	Yes	
Fish	Yes	
Shellfish	Yes	
Celery	Yes	
Mustard	Yes	
Lupin	Yes	

# **GM STATUS**

Question	Yes/No
Does the product or any of its ingredients contain any genetically modified material (active or not)	No
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modifications?	No
Is the product or any of its ingredients or additives produced from, but not containing, any genetically modified materials?	No
Have genetically modified organisms been used as processing aids or used in connection with the production of the food or any of its ingredients?	No
Have genetically modified organisms been used to product processing aids or additives but where such genetically modified organisms are not present in the processing aid as used in connection with the production of the food or any of its ingredients?	No

# **IS THE PRODUCT SUITABLE FOR:**

Criteria	Yes/No	Criteria	Yes/No
Vegetarians	Yes	Halaal	Yes
Lacto-Vegetarians	Yes	Kosher	Yes
Vegans	Yes	Coeliacs	No

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### **SENSORY AND PHYSICAL PROPERTIES:**

Attribute	Description
Colour	Golden Brown
Flavour	Chicken Flavour with a hint of garlic
Texture	Crispy coating and moist meat
Aroma	Fresh Breaded crumbs, Savoury Odour

#### **NUTRITIONAL INFORMATION**

Servings per package: 4

Serving size: 95g

Average Values	Quantity per 100g	Quantity per servings
Energy	1344kJ	1276kJ
	(321kcal)	(305kcal)
Fat, total	22.0g	21g
<ul><li>Saturated</li></ul>	3.0g	2.9g
<ul><li>Monounsaturated</li></ul>	6.1g	5.8g
<ul><li>Polyunsaturated</li></ul>	12.8g	12.2g
Carbohydrate	14.7g	14.0g
- sugars	2,5g	2,4g
Dietary fibre, total #	5,8g	5,5g
Protein	13,9g	13,2g
Sodium	669g	636mg
	(0.67g)	(0.64g)
Salt	1.7g	1.6g

<sup>#</sup> Method of Analysis AOAC method 991.43. Nutritional information obtained by analysis.

#### **FINISHED PRODUCT SPECS**

Weight:	19g - 22g
Dimensions:	60mm (L) x 30mm (W) x 10mm (H)
Crumb (If Applicable):	90%

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### **MICROBIOLOGICAL SPECS**

TEST	LIMIT / g
TPC	<800000 cfu/g
Ecoli	<10 per 25g
Staph	<10 per 25g
Coliforms	<1000 cfu/g
Yeasts	<2000 cfu/g
Moulds	<300 cfu/g
Listeria	<10 per 25g
Salmonella	<10 per 25g
Product will be rejected if not conform	ing to above Microbiological Specification

Product will be rejected if not conforming to above Microbiological Specification

### **FOR FRY GROUP FOODS (PTY) LTD**

Signature	M. Harry
Print Name	Merisha Harry
Position	NPD Co-ordinator
Date	28.12.2017