



Art of Greens UG
4. Etage, Gontardstrasse 11
D-10178 Berlin-Mitte

Tel.: +49-30-99252188
Fax: +49-30-6125438
Email: info@artofgreens.com
Homepage: www.artofgreens.com

PRODUCT SPECIFICATIONS

PRODUCT INFORMATION

Product Description:	Butternut Balls 20g - South Africa
Product name on pack:	Roasted Butternut & Chickpea Balls
Secondary descriptions:	Seasoned with fresh sage and cumin, rolled in a light crumb
Product Category:	Frozen
Manufacturer:	Fry Group Foods SA
Packer:	Fry Group Foods SA
Weight per pack:	240g
Units per pack:	12
Packs per case:	6
Coding life:	18 months from date of manufacture
Product Code:	F5716
Retail Barcode:	6005207001571
Shipper Barcode:	46005207001579
Shipper Dimensions:	176mm x 161mm x 220mm

CONTACT DETAILS

Contact Name	Merisha Harry
Position	NPD Co-ordinator
Phone Number	+27 823327533
E-Mail Address	merisha@frygroup.co.za



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DECLARATIONS

Ingredients:	Crumb: Wheat Flour (Gluten), Salt, Vegetable Oil (Sunflower Seed), Improving Agent (Vitamin C). Butternut Ball: Chickpeas, Butternut, Sunflower Oil, Carrots, Onion, Quinoa, Sweetcorn, Garlic, Sage, Sea Salt, Spices, Black Pepper, Cumin.
Allergens:	Wheat, Gluten from Wheat
Claims:	Source of Protein and Fibre GM Free Meat, Egg and Dairy free (100% Vegan)
Endorsements:	Vegan Society of UK 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:	Carrier Kote (Retail Pack)
Secondary Packaging Material:	Cardboard Shipper (Kohler)



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COOKING INSTRUCTIONS

Remove from freezer 10 minutes before cooking – 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 brush balls with a little oil and bake for 10 - 15 minutes until crispy on the outside
Cook in Frying Pan	Fry balls in a little oil on medium heat for 7 – 10 minutes, turning regularly until crispy on outside and hot in the middle.
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 Product once out of Fry's Control	Temperature abuse,
Potential Hazards Related to abuse	Mould, sourness,

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	Yes	
Preservatives	Yes	
Antioxidants	Yes	
Natural Colours	Yes	



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Artificial Colours	Yes	
Natural Flavours	Yes	
Artificial Flavours	Yes	
Sweeteners	Yes	
Aspartame	Yes	
Flavour Enhancers	Yes	
Monosodium Glutamate	Yes	
Naturally Occurring MSG	Yes	
Wheat	No	Crumb
Gluten	No	Crumb
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	Yes	
Fruit and fruit derivatives	Yes	
Vegetables and vegetable derivatives	No	Onion, Sweetcorn, Carrots, Butternut, Chickpeas
Yeast and yeast derivatives	Yes	
Sulphur dioxide and sulphites	Yes	
Benzoates	Yes	
BHA / BHT	Yes	
Hydrolysed vegetable protein	Yes	
Added salt	No	Sea Salt
Added sugar	Yes	
Irradiated foodstuffs	Yes	



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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 produce 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	Halal	Yes
Lacto-Vegetarians	Yes	Kosher	Yes
Vegans	Yes	Coeliacs	No

SENSORY AND PHYSICAL PROPERTIES:

Attribute	Description
Colour	Dark brown with green and yellow pieces visible



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Flavour	Slightly sweet with a savoury taste
Texture	Soft moist centre with pieces of sweetcorn
Aroma	Sweet butternut aroma

NUTRITIONAL INFORMATION

Servings per package: 40g x 6

Serving size: 40g (2 balls)

Average Values	Quantity per 100g	Quantity per servings
Energy	831kJ (199kcal)	332kJ (79kcal)
Fat, total	10.6g	4.2g
– Saturated	1.7g	0.7g
– Monounsaturated	2.9g	1.2g
– Polyunsaturated	6.0g	2.4g
Carbohydrate	20.0g	8.0g
– sugars	3.9g	1.6g
Dietary fibre, total #	6.5g	2.6g
Protein	5.8g	2.3g
Sodium	216mg (0.22g)	86mg (0.09g)
Salt	0.54g	0.22g

Method of Analysis AOAC method 991.43. Nutritional information obtained by analysis.

FINISHED PRODUCT SPECS

Weight:	20g – 22g
Dimensions:	Diameter = 35mm
Crumb (If Applicable):	98%

MICROBIOLOGICAL SPECS

TEST	LIMIT / g
TPC	<800000 cfu/g

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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 conforming to above Microbiological Specification	

FOR FRY GROUP FOODS (PTY) LTD

Signature	M. Harry
Print Name	Merisha Harry
Position	NPD Co-ordinator
Date	20.03.2018