



Art of Greens UG 4. Etage, Gontardstrasse 11 Fax: +49-30-6125438 D-10178 Berlin-Mitte

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

PRODUCT SPECIFICATIONS

PRODUCT INFORMATION

Product Description:	FRY'S CRUMBED SCHNITZEL
Product Category:	Frozen
Manufacturer:	Fry Group Foods SA
Packer:	Fry Group Foods SA
Weight per pack:	320g
Units per pack:	4
Packs per case:	6
Coding life:	18 months from date of manufacture
Product Code:	F0905
Retail Barcode:	6005207000857
Shipper Barcode:	46005207001098
Shipper Dimensions:	260mm x 226mm x 101mm

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

	Crumb: Wheat Flour (Gluten), Salt, Sunfower Oil.
Ingredients:	Schnitzel: Vegetable Protein (10%) (Soya, Wheat), Flavours, Citric Acid, Anti-caking Agent (E341), Potato Starch, Garlic, Rosemary, Marjoram, Sage, Mustard , Maize Starch, Thickener (Methyl Cellulose), Ground Coriander (Sulphites), Onion, Salt, Plant Fibre, Colours: (Caramel IV, Red Iron Oxide).
Allergens:	Soya, Wheat, Gluten from Wheat, Mustard, Sulphites
	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 (Green 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. Ovens vary.
Cook under Grill	Place 15 – 20 cm under a preheated hot grill for 10 – 12 minutes. Turn once
Cook in Frying Pan	Fry in a little oil on medium heat for 8 – 10 minutes, turning once.
Cook on Barbeque	Cook over hot coals for 6 – 8 minutes turning frequently.
	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	Sunfower Oil
Seed Cross Contamination	Yes	
Sesame Seeds	Yes	
Additives	Yes	

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Preservatives	Yes			
Antioxidants	Yes			
Natural Colours	No	Cara Colo	mel Colour and Red Iron Oxide ur	
Artif cial Colours	Yes			
Natural Flavours	Yes			
Artif cial Flavours	Yes			
Sweeteners	Yes			
Aspartame	Yes			
Flavour Enhancers	Yes			
Monosodium Glutamate	Yes			
Naturally Occurring MSG	Yes			
Wheat	No	Crun	nb, Vegetable Protein	
Gluten	No	Crun	nb	
Rye	Yes			
Oats	Yes			
Maize and maize derivatives	No	Flavo	ours	
Milk and milk derivatives	Yes			
Lactose	Yes			
Egg and Egg products	Yes			
Soya and soya derivatives	No	Vege	etable Protein	
Fruit and fruit derivatives	Yes			
Vegetables and vegetable derivatives	Yes			
Yeast and yeast derivatives	No	Crun	nb	
Sulphur dioxide and sulphites	No	Grou	und Coriander	
Benzoates	Yes			
BHA / BHT	Yes			
Hydrolysed vegetable protein	Yes			
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Added salt	No	
Added sugar	Yes	
Irradiated foodstuffs	Yes	
Fish	Yes	
Shellfish	Yes	
Celery	Yes	
Mustard	No	
Lupin	Yes	

<u>GM STATUS</u>

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 modifed materials?	No
Have genetically modifed organisms been used as processing aids or used in connection with the production of the food or any of its ingredients?	No
Have genetically modifed 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?	

IS THE PRODUCT SUITABLE FOR:

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

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SENSORY AND PHYSICAL PROPERTIES:

Attribute	Description
Colour	Golden brown
Flavour	Roast Chicken f avour with a hint of garlic and mustard
Texture	Crispy coating with a typical chicken texture
Aroma	Fresh breaded crumbs with a roast chicken aroma

NUTRITIONAL INFORMATION

Servings per package: 4 Serving size: 80g

Average Values	Quantity per servings	Quantity per 100g	
Energy	777kJ	971kJ (232kcal)	
Protein	(186kcal) 8, 2g	10, 3g	
Fat, total	11,7g	14,6g	
Saturated Monounsaturated	1,8g 2,9g	2, 2g 3, 6g	
Polyunsaturated	7,1g	8, 9g	
Carbohydrate - sugars	12,8g 0,2g	16,0g 0,3g	
Dietary f bre, total #	4, 9g	6,1g	
Sodium	479mg (0,48g)	599mg (0, 60g)	
Salt	1,2g	1,50g	

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

FINISHED PRODUCT SPECS

Weight:	80g - 85g
Dimensions:	115mm(L) x 10mm (H) x 70mm (W)
Crumb (If Applicable):	98% Covered

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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 conforming	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
Revision No.	2.0
Date	27.08.2018

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