



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 SPECIFICATION

PRODUCT INFORMATION

Product Description:	Traditional Burgers
Product Category:	Frozen
Manufacturer:	Fry Group Foods SA
Packer:	Fry Group Foods SA
Weight per pack:	320g
Units per pack:	4
Packs per case:	10
Coding life:	18 months from date of manufacture
Product Code:	F3215
Retail Barcode:	6005207000321
Shipper Barcode	16005207000328
Shipper Dimensions:	223mm x 202mm x 195mm

CONTACT DETAILS

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



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DECLARATIONS

Ingredients:	Vegetable protein (16%)(contains Soya • Wheat) • Vegetable oil (Sunflower seed) • Potato starch • Maize Starch • Wheat fibre • Flavourings • Wheat flour • Spices (Contains: Sulphites) • Sea salt • Thickener (Cellulose extract) • Onion(0.4%) • Mustard Powder • Natural Colour (Caramel IV)
Allergens:	Soya, Wheat, Gluten from Wheat, Mustard, Sulphites
Claims:	Meat, Egg and Dairy free (100% Vegan) Vegan GM Free High in Protein and Fibre No Added Preservatives
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:	LDPE Cater Bags
Secondary Packaging Material:	Cardboard Shipper



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COOKING INSTRUCTIONS

Cooking Instructions – Cook from Frozen – Remove from Packaging	
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. Cooking Tip: Baste before & during barbequing.
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	Vegetable Oil
Seed Cross Contamination	Yes	
Sesame Seeds	Yes	
Additives	No	Flavour
Preservatives	Yes	
Antioxidants	Yes	
Natural Colours	No	Colour Caramel
Artificial Colours	Yes	



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



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Shellfish	Yes	
Celery	Yes	
Mustard	No	
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



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SENSORY AND PHYSICAL PROPERTIES:

Attribute	Description
Colour	Dark Brown
Flavour	Meaty Flavour
Texture	Soft meaty texture. Typical burger texture
Aroma	Meaty Odour

NUTRITIONAL INFORMATION

Servings per package: 4

Serving size: 80g

Average Values	Quantity per 100g	Quantity per serve
Energy	621kJ (148kcal)	497kJ (118kcal)
Fat, total	5,6g	4,5g
Saturated	0,7g	0,6g
Monounsaturated	1,7g	1,4g
Polyunsaturated	3,2g	2,6g
Carbohydrate	7,4g	5,9g
- sugars	0,3g	0,2g
Dietary fibre, total #	6,2g	5,0g
Protein	14,0g	11,2g
Sodium	773mg (0,77g)	618mg (0,62g)
Salt	1,93g	1,55g

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

FINISHED PRODUCT SPECS

Weight:	80g – 83g
Dimensions:	Diameter = 9cm
Crumb (If Applicable):	N/A



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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 conforming to above Microbiological Specification	

FOR FRY GROUP FOODS (PTY) LTD

Signature	M. Harry
Print Name	Merisha Harry
Position	NPD Co-ordinator
Date	07.12.2017