



#### PO Box 15770, Westmead 3608, 8 Ficus Place, Mahogany Ridge, KZN www.fryfamilyfood.com

# **PRODUCT SPECIFICATIONS**

#### **PRODUCT INFORMATION**

Product Description:	FRY'S VEGGIE MINCE
Product Category:	Frozen
Manufacturer:	Fry Group Foods (Pty) Ltd
Packer:	Fry Group Foods (Pty) Ltd
Weight per pack:	380g
Units per pack:	N/A
Packs per case:	10
Coding life:	18 months from date of manufacture
Product Code:	F2155
Retail Barcode:	6005207000215
Print Pack Dimensions:	174mm x 168mm x 36mm
Shipper Barcode:	16005207000212
Shipper Dimensions: L x W x H	350mm x 186mm x 196mm

# **CONTACT DETAILS**

Contact Name	Hayley Richardson/ Merisha Harry
Position	Director/ NPD Co-ordinator
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# **DECLARATIONS**

Ingredients:	Vegetable Protein ( <b>Soya</b> , <b>Wheat</b> ), Flavourings (Onion, Pepper, Maize Starch, Anti-caking Agent (E551), Savory Flavour), Sunflower Oil, <b>Wheat</b> Flour, Potato Starch, Plant Fibre, Maize Starch, Thickener (Methyl Cellulose), Ground Coriander
	(Sulphites), Salt, Onion, Mustard, Colourant: Caramel IV.
Allergens:	Soya, Wheat, Gluten from Wheat, Mustard, Sulphites
	High in Protein
	High in Fibre
Claims:	A Non GM Product
	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 Frying Pan	Fry the Mince in a little oil on Medium heat for 8-10 min, stir constantly. <b>Tip:</b> Before adding Mince fry up some chopped onion and tomato for extra flavour.		
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	Vegetable Oil
Seed Cross Contamination	Yes	
Sesame Seeds	Yes	
Additives	No	Flavour
Preservatives	Yes	
Antioxidants	Yes	
Natural Colours	No	Caramel Colour

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Artificial Colours	Yes	
Natural Flavours	Yes	
Artificial Flavours	No	
Sweeteners	Yes	
Aspartame	Yes	
Flavour Enhancers	Yes	
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	

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

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

Attribute	Description
Colour	Dark brown pieces (Mince), Dark brown (Gravy)
Flavour	Meaty Flavour
Texture	Mince like texture
Aroma	Meaty odour

#### **NUTRITIONAL INFORMATION**

Servings per package: 4

Serving size: 95g

Average Values	Quantity per 100g	Quantity per servings
Energy	690kJ	656kJ
	( 164kcal)	(156kcal)
Fat, total	4.5g	4.3g
<ul><li>Saturated</li></ul>	0.6g	0.6g
<ul> <li>Monounsaturated</li> </ul>	1.1g	1.1g
<ul><li>Polyunsaturated</li></ul>	2.8g	2.7g
Carbohydrate	27.0g	25.7g
- sugars	0.3g	0.3g
Dietary fibre, total #	12,4g	11,8g
Protein	17.0g	16.2g
Sodium	768mg	730mg
	(0.77g)	(0.73g)
Salt	1.92g	1.82g

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

#### **FINISHED PRODUCT SPECS**

Weight:	375g – 385g
Dimensions:	N/A
Crumb (If Applicable):	N/A

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# **MICROBIOLOGICAL SPECS**

TEST	LIMIT / g		
TPC	<300000 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
Revision No.	3.0
Date	11.06.2020