



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

PRODUCT SPECIFICATIONS

PRODUCT INFORMATION

Product Description:	Fry's Foods Sausage Rolls 100g
Product Name on Pack:	Sausage Rolls
Secondary Description:	As traditional as it gets, but plant based of course! A succulent Fry's sausage filling encased in a light and flaky puff pastry.
Product Category:	Frozen
Manufacturer:	Fry Group Foods SA
Packer:	Fry Group Foods SA
Weight per pack:	400g
Units per pack:	4
Packs per case:	10
Coding life:	18 months from date of manufacture
Product Code:	F6185
Retail Barcode:	6005207001618
Print Pack Dimensions:	150mm x 165mm x 33mm
Shipper Barcode:	16005207001615
Shipper Dimensions: L x W x H	312mm x 175mm x 190mm

CONTACT DETAILS

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

Ingredients:	Puff Pastry (50%): Wheat Flour (Gluten), White Margarine (Vegetable Oil (Palm Fruit* & Sunflower Seed), Water, Salt, Emulsifiers (E471, Soya Lecithin), Citric Acid), Sugar.) Sausage Filling (50%): Vegetable Protein (Soya, Wheat (Gluten)), Vegetable Oil (Sunflower Seed), Wheat Flour (Gluten), Potato Starch, Flavourings (Onion, Nutmeg, Coriander, Cloves, Savoury Flavour), Coriander, Basil, Marjoram, Oregano, Rosemary, Thyme, Sage, Sea Salt, Gelling Agent (Carrageenan), Colour: Caramel IV. *100% Certified Sustainable Palm Oil
Allergens:	Wheat, Gluten from Wheat, Soya
Claims:	Source of Protein High in Fibre GM Free
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:	Double Sided Poly
Secondary Packaging Material:	Cardboard Shipper



COOKING INSTRUCTIONS

COOK FROM FROZEN – Remove from Packaging	
Cook in Oven	NOT SUITABLE FOR MICROWAVE. REMOVE FROM PACKAGING. FOR BEST RESULTS COOK IN OVEN. Preheat oven to 200 °C. Place sausage rolls on a greased baking tray on the middle oven shelf. Bake for 30 minutes, until the pastry is puffed and turns golden brown. Do not overcook as this will spoil the texture.
	As a party snack: Defrost the sausage rolls and cut each one into 3 sections. Preheat oven to 180°C and cook for 25 minutes, until the pastry is puffed and turns golden brown.
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	No	Puff Pastry



Preservatives	Yes	
Antioxidants	No	Puff Pastry
Natural Colours	Yes	
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	Wheat Flour, Vegetable Protein
Gluten	No	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
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	
Added sugar	No	
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	Halal	Yes
Lacto-Vegetarians	Yes	Kosher	Yes
Vegans	Yes	Coeliacs	No



SENSORY AND PHYSICAL PROPERTIES:

Attribute	Description
Colour	Light Brown (outside) , Dark Brown (inside)
Flavour	Meaty flavour, Pastry
Texture	Crispy pastry and tender meat inside
Aroma	Meaty Odour, Pastry

NUTRITIONAL INFORMATION

Servings per package: 4

Serving size: 100g

Average Values	Quantity per 100g	Quantity per servings
Energy	1179kJ (282kcal)	1179kJ (282kcal)
Fat, total	18.0g	18.0g
– Saturated	7.1g	7.1g
– Monounsaturated	5.6g	5.6g
– Polyunsaturated	5.3g	5.3g
Carbohydrate	19.0g	19.0g
- sugars	0.1g	0.1g
Dietary fibre, total #	4.6g	4.6g
Protein	11.2g	11.2g
Sodium	480mg (0.48g)	480mg (0.48g)
Salt	1.20g	1.20g

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

FINISHED PRODUCT SPECS

Weight:	95g – 105g
Dimensions:	125 (L) x 40 (W) x 10mm (H)
Crumb (If Applicable):	N/A



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	10.09.2019