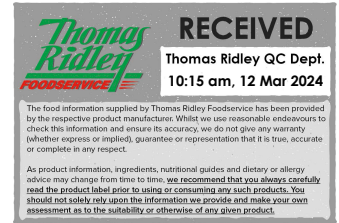




**PO Box 15770, Westmead 3608,
8 Ficus Place, Mahogany Ridge, KZN
www.fryfamilyfood.com**



PRODUCT SPECIFICATIONS

PRODUCT INFORMATION

Product Description:	FRY'S CHICKEN STYLE STRIPS - Cater
Product Category:	Frozen
Manufacturer:	Fry Group Foods SA
Packer:	Fry Group Foods SA
Weight per pack:	380g
Units per pack:	N/A
Packs per case:	10
Coding life:	18 months from date of manufacture
Product Code:	F3145CAT
Retail Barcode:	N/A
Shipper Barcode:	36005207000315
Shipper Dimensions:	351mm x 176mm x 180mm

CONTACT DETAILS

Contact Name	Merisha Harry
Position	Senior Product Developer
Phone Number	+27 317003022
E-Mail Address	merisha@thelivekindlyco.com



DECLARATIONS

Ingredients:	Vegetable Protein (20%) (Wheat, Soya), Sunflower Oil, Flavouring, Maize Starch, Yeast Extract, Potato Starch, Wheat Flour, Thickener (Methyl Cellulose), Salt, Garlic.
Allergens:	Soya, Wheat, Gluten from Wheat
Claims:	Meat, Egg and Dairy free (100% Vegan) Vegan GM Free Source of Protein 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:	420mm 30-micron LDPE Cater Bags
Secondary Packaging Material:	Cardboard Shipper



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
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.
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	
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	
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	Yes	
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 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	Light brown strips
Flavour	Typical Roast Chicken flavour
Texture	Chicken strips like texture
Aroma	Typical Roast Chicken aroma

NUTRITIONAL INFORMATION

Servings per package: 4

Serving size: 95g

Average Values	Quantity per 100g	Quantity per Servings
Energy	972kJ (232kcal)	924kJ (221kcal)
Fat, total	12.3g	11.7g
– Saturated	1.7g	1.6g
– Monounsaturated	3.3g	3.1g
– Polyunsaturated	7.4g	7.0g
Carbohydrate	8.5g	8.1g
- sugars	<2.5g	<2.4g
Dietary fibre, total #	4.1g	3.9g
Protein	19.9g	18.9g
Sodium	597mg (0.60g)	567mg (0.57g)
Salt	1.49g	1.42g

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

FINISHED PRODUCT SPECS

Weight:	N/A
Dimensions:	5cm – 6cm



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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.	2.0
Date	26/11/2018