



Tel.: +49-30-99252188 Fax: +49-30-6125438 Email: info@artofgreens.com Homepage: www.artofgreens.com

PRODUCT SPECIFICATIONS

PRODUCT INFORMATION

Product Description:	Falafel Balls 18g - South Africa			
Product name on pack:				
	Chickpea and Quinoa Falafels			
	An authentic recipe made with a savory blend of			
Secondary descriptions:	chickpeas, fresh coriander and cracked black pepper.			
Product Category:	Frozen			
Manufacturer:	Fry Group Foods SA			
Packer:	Fry Group Foods SA			
Weight per pack:	270g			
Units per pack:	15			
Packs per case:	6			
Coding life:	18 months from date of manufacture			
Product Code:	F4586			
Retail Barcode:	6005207001458			
Shipper Barcode:	46005207001456			
Shipper Dimensions:	176 x 161 x 220mm			

CONTACT DETAILS

Contact Name	Hayley Richardson/ Merisha Harry
Position	Director/ NPD Co-ordinator
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E-Mail Address	hayley@frysinternational.com
	merisha@frygroup.co.za

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DECLARATIONS

Ingredients:	Chickpeas (33.3%), Sunflower Oil, Onions, Sweetcorn, Quinoa (3%), Garlic, Cumin, Ground Coriander, Fresh Coriander, Sea Salt, Bicarbonate of Soda, Parsley, Mint, Black Pepper.
Allergens:	None
	Source of Protein
	High in Fibre
	GM Free
Claims:	Meat, Egg and Dairy free (100% Vegan)
	Vegan Society of UK
Endorsements:	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:	Carrier Kote (Retail Box)
Secondary Packaging Material:	Cardboard Shipper (Kohler)

COOKING INSTRUCTIONS

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Remove from freezer 10 minutes before cooking – 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 brush balls with a little oil and bake for 10 -15 minutes until crispy on the outside			
Cook in Frying Pan	Fry balls in a little oil on medium heat for 7 – 10 minutes, turning regularly until crispy on outside and hot in the middle.			
	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	S		Yes				
Seed Derived Oils			No	Sun	flower Oil		
Seed Cross Contamination			Yes				
Sesame Seeds			Yes				
Additives			Yes				
Preservatives			Yes				
Antioxidants			Yes				
Natural Colours			Yes				
Artificial Colours			Yes				
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Natural Flavours	Yes	
Artificial Flavours	Yes	
Sweeteners	Yes	
Aspartame	Yes	
Flavour Enhancers	Yes	
Monosodium Glutamate	Yes	
Naturally Occurring MSG	Yes	
Wheat	Yes	
Gluten	Yes	
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	Yes	
Fruit and fruit derivatives	Yes	
Vegetables and vegetable derivatives	No	Onion, Sweetcorn
Yeast and yeast derivatives	Yes	
Sulphur dioxide and sulphites	Yes	
Benzoates	Yes	
BHA / BHT	Yes	
Hydrolysed vegetable protein	Yes	
Added salt	No	Sea Salt
Added sugar	Yes	
Irradiated foodstuffs	Yes	
Fish	Yes	

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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	No
Vegans	Yes	Coeliacs	Yes

SENSORY AND PHYSICAL PROPERTIES:

Attribute	Descripti	on		
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Colour	Dark brown with green and yellow pieces visible
Flavour	Savoury taste with notes of cumin and coriander
Texture	Soft centre with pieces of sweetcorn
Aroma	Savoury aroma

NUTRITIONAL INFORMATION

Servings per package: 7.5 Serving size: 36g (2 Falafels)

Average Values	Quantity per servings	Quantity per 100g
Energy	325 kJ	902 kJ
	(77kcal)	(215 kcal)
Protein	2,9g	8,1g
Fat, total	3,6g	10,1g
– Saturated	0,5g	1,5g
 Monounsaturated 	1,1g	3,1g
 Polyunsaturated 	1,98	5,5g
Carbohydrate	8,3g	23g
- sugars	<0,01g	<0,08g
Dietary fibre, total #	2,4g	6,6g
Sodium	111,2mg	309mg
	(0,11g)	(0,31g)
Salt	0,3g	0,8g

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

FINISHED PRODUCT SPECS

Weight:	18g - 18.5g
Dimensions:	Diameter = 35mm
Crumb (If Applicable):	N/A

MICROBIOLOGICAL SPECS

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Product will be rejected if not conforming to above Microbiological Specification				
Salmonella	<10 per 25g			
Listeria	<10 per 25g			
Moulds	<300 cfu/g			
Yeasts	<2000 cfu/g			
Coliforms	<1000 cfu/g			
Staph	<10 per 25g			
Ecoli	<10 per 25g			
TPC	<800000 cfu/g			

FOR FRY GROUP FOODS (PTY) LTD

Signature	M. Harry
Print Name	Merisha Harry
Position	NPD Co-ordinator
Date	20.03.2018

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