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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 |
| Phone Number | +61 406317323/ +27 823327533 |
| 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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