



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

PRODUCT SPECIFICATIONS

PRODUCT INFORMATION

Product Description:	Fry's Country Mushroom Pie 175g
Product Category:	Frozen
Manufacturer:	Fry Group Foods SA
Packer:	Fry Group Foods SA
Weight per pack:	350g
Units per pack:	2
Packs per case:	10
Coding life:	18 months from date of manufacture
Product Code:	F4065
Retail Barcode:	6005207000406
Shipper Barcode:	16005207000403
Shipper Dimensions:	266mm x 229mm x 186mm

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	

Issue Number 00	Fry Group Foods SA Product Specification	Page 1 of 7	Last Modified: 11/04/2017
-----------------	--	-------------	---------------------------





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

DECLARATIONS

Ingredients:	Pastry (57%): Wheat flour (Gluten) · Water · Vegetable oil (Sunflower seed & palm fruit) · Salt · Lemon juice · Sugar. Filling (43%): Vegetable protein (6%) (contains: Soya) · Onion · Modified starch · Mushrooms (4%) · Vegetable oil (Sunflower seed) · Spices · Flavourings · Salt.
Allergens:	Wheat, Gluten from Wheat, Soya, Mustard
	Source of Protein
	A Non GM Product
Claims:	Meat, Egg and Dairy free (100% Vegan)
	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
Secondary Packaging Material:	Cardboard Shipper (Kohler)

Issue Number	00	Fry Group Foods SA Product Specification	Page 2 of 7	Last Modified: 11/04/2017
--------------	----	---	-------------	---------------------------





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

COOKING INSTRUCTIONS

Defrost before use – Remove from Packaging		
Cook in Oven	Preheat oven to 180 C/360 F/Gas mark 6. Remove from packaging. Place on an oven tray. Place in the oven and bake for 20 minutes until browned. Do not overcook as this will spoil the texture	
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	Yes	
Seed Derived Oils	No	Sunflower Oil
Seed Cross Contamination	Yes	
Sesame Seeds	Yes	
Additives	No	Flavour
Preservatives	Yes	
Antioxidants	Yes	
Natural Colours	No	Flavour

Issue Number 00 Fry Group Foods SA Product Specification	Page 3 of 7	Last Modified: 11/04/2017
--	-------------	---------------------------





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

Artificial Colours	Yes	
Natural Flavours	No	
Artificial Flavours	Yes	
Sweeteners	Yes	
Aspartame	Yes	
Flavour Enhancers	No	Flavour
Monosodium Glutamate	Yes	
Naturally Occurring MSG	Yes	
Wheat	No	Wheat Flour
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	No	Mushroom, Onion
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	

Issue Number 00	Fry Group Foods SA Product Specification	Page 4 of 7	Last Modified: 11/04/2017
-----------------	--	-------------	---------------------------





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

Fish	Yes	
Shellfish	Yes	
Celery	No	Flavour
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

Issue Number	00	Fry Group Foods SA Product Specification	Page 5 of 7	Last Modified: 11/04/2017
--------------	----	---	-------------	---------------------------





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

SENSORY AND PHYSICAL PROPERTIES:

Attribute	Description	
Colour	Golden brown	
Flavour	Meaty Flavour , Mushroom Flavour	
Texture	Crispy pastry, chunky filling with mushroom pieces	
Aroma	Meaty Flavour , Mushroom Aroma	

NUTRITIONAL INFORMATION

Servings per package: 175g x 2

Serving size: 175g

Average Values	Quantity per 100g	Quantity per servings
Energy	895.8 kJ	1567.6kJ
	(213 kcal)	(374kcal)
Fat, total	9.9g	17.3g
Saturated	5.7g	10.0g
 Monounsaturated 	2.9g	5.1g
Polyunsaturated	1.3g	2.3g
Carbohydrate	25.7g	45.0g
- sugars	3.4g	6.0g
Dietary fibre, total #	1.5g	2.6g
Protein	5.4g	9.5g
Sodium	327mg	870mg
	(0.33g)	(0.8g)
Salt	0.8g	2.2g

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

FINISHED PRODUCT SPECS

Weight:	175g - 180g
Crumb (If Applicable):	N/A

MICROBIOLOGICAL SPECS

TEST	LIMIT / g
TPC	<800000 cfu/g

Issue Number 00	Fry Group Foods SA Product Specification	Page 6 of 7	Last Modified: 11/04/2017
-----------------	---	-------------	---------------------------





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

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	

FOR FRY GROUP FOODS (PTY) LTD

Signature	M. Harry
Print Name	Merisha Harry
Position	NPD Co-ordinator
Date	14.02.2018