

PRODUCT SPECIFICATIONS

PRODUCT INFORMATION

Product Description:	Plant Based Popcorn Chick'n
Product Category:	Frozen
	Fry Group Foods (Pty) Ltd.
	8 Ficus Place
	Mahogany Ridge
Manager	Westmead 3610
Manufacturer:	South Africa
	Fry Group Foods (Pty) Ltd.
	8 Ficus Place
	Mahogany Ridge
	Westmead
	3610
	South Africa
Packer:	
Weight per pack:	300g
Units per pack:	N/A
Packs per case:	6
Shelf-life:	18 Months from Date of Manufacture
Product Code:	F9916
Retail Barcode:	6005207001991
Retail Dimensions (Lx Wx	
H):	94mm x 94mm x 165mm
Shipper Barcode:	46005207001999
Shipper Dimensions (Lx	
Wx H):	575mm x 101mm x 175mm

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CONTACT DETAILS

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

DECLARATIONS

	SOY Protein Concentrate (33.4%), Breading (21.1%)(WHEAT Flour, Salt, Sunflower Oil, Raising Agent (Ammonium Carbonates)), Salt, Starch (Potato, Tapioca), WHEAT GLUTEN, Dextrose, Raising Agent (Diphosphates, Sodium Carbonate), Sugar, Onion Powder, Colour (Paprika Oleoresins, Curcumin), Thyme, Pepper, CELERY), Water, Sunflower Oil, Textured SOY Protein (11.2%), WHEAT Flour, Isolated SOY Protein (1.7%), Maize Starch, Bamboo Fibre, Thickener (Methyl Cellulose), Salt, Flavourings, Yeast Extract, Maltodextrin, Onion Powder, Raising Agent (Ammonium Carbonate), Garlic Powder, CELERY, BARLEY Yeast Exract, Acidity Regulator (lactic Acid), Pepper, Vegetable Oil (Palm*).
Ingredients:	*From Sustainable Sources
Allergens:	Soy, Wheat, Gluten, Barley, Celery
Claims:	Meat, Egg and Dairy free (100% Vegan) Vegan GM Free Source of Protein
Endorsements:	TBC

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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. DO NOT REFREEZE AFTER THAWING.

PACKAGING & LABELLING DETAILS

Primary Packaging Material:	LDPE Plastic
Secondary Packaging Material:	Cardboard shipper

COOKING INSTRUCTIONS

Cook in Oven	Preheat oven to 180'C and bake for 10-12 minutes until golden brown and crispy.
Cook in Frying Pan	Cook in little oil for 8-10 minutes until golden brown and crispy
Cook in Air Fryer	Cook for 6-7 minutes at 190'C

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	

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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	
Seed Cross Contamination	Yes	
Sesame Seeds	Yes	
Additives	No	
Preservatives	Yes	
Antioxidants	Yes	
Natural Colours	No	
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	
Gluten	No	
Rye	Yes	
Oats	Yes	
Maize and maize derivatives	Yes	
Milk and milk derivatives	Yes	

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Lactose	Yes	
Egg and Egg products	Yes	
Soya and soya derivatives	No	
Fruit and fruit derivatives	No	
Vegetables and vegetable derivatives	Yes	
Yeast and yeast derivatives	No	
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	No	
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

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Have genetically modified organisms been used to product processing aids or	No
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?	

IS THE PRODUCT SUITABLE FOR:

Criteria	Yes/No	Criteria	Yes/No
Vegetarians	Yes	Halal	TBC
Lacto-Vegetarians	Yes	Kosher	TBC
Vegans	Yes	Coeliacs	No

SENSORY AND PHYSICAL PROPERTIES:

Attribute	Description
Colour	Golden brown
Flavour	Chicken-like savoury flavour
Texture	Soft chewy centre and a crispy coating
Aroma	Savoury



NUTRITIONAL INFORMATION

Servings per package: 4

Serving size: 75g

Average Values	Quantity per 100g	Quantity per servings	
Energy	658kJ	494kJ	
	(157 kcal)	(118 kcal)	
Protein	10.8g	8.1g	
Fat, total	8.6g	6.5g	
Saturated	1.3g	1.0g	
Carbohydrate	9.1g	6.8g	
- sugars	1.4g	1.0g	
Dietary fibre, total #	0.5g	0.4g	
Sodium	640mg	480mg	

 $^{^{\#}}$ Method of Analysis AOAC method 991.43. Nutritional information obtained by analysis.

FINISHED PRODUCT SPECS

Weight:	10g
Dimensions:	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	
Revision	2.0	
Date	09.01.2023	