

Supplier's Product Code :  
Product Added :  
Last Updated by Supplier :  
erudus id :

F0485CAT  
13 January 2015  
01 April 2020  
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## FRY'S MEAT FREE TRADITIONAL SAUSAGES CATER (80x62.5g)

### Product Description:

FRY'S MEAT FREE TRADITIONAL SAUSAGES CATER (80x62.5g)

### General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Vegetarian

**Supplier's Product Code :**  
F0485CAT  
**Supplier:** Fry's Family Foods UK (PTY) Ltd  
The Old Stables, Featherbed Court  
Mixbury  
Brackley  
Northamptonshire  
NN13 5RN  
England  
P: 01280 701608

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	36005207000049	Outer Case Length :	260 mm
Packaging Type Description :	Case	Outer Case Width :	222 mm
Total Quantity of Inner Units in Outer Case :	80 Units	Outer Case Height :	136 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	5.20 kg
		Product Net Weight :	5.00 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	16 Cases	Pallet Height :	2.10 MTR
Quantity of Layers Per Pallet :	15 Layers	Pallet Gross Weight :	999.99 kg
Quantity of Cases Per Pallet :	240 Cases		

### Logistical Information

Shelf Life from Time of Production :	445 Days	Minimum Order Quantity :	100 Cases
Guaranteed Shelf Life on Delivery :	270 Days	Delivery Lead Time :	7 Days

### Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Paper/Board :	195.00 g	Other :	0.00 g

### Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	Yes

### Other Information

**Supplier Comments:**  
AVAILABLE AT ACS&T

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance :	Other
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**Additional Origin Details :**  
SOUTH AFRICA

### Inner Pack Information

Internal GTIN :	Not specified.
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Packaging Type Description :	N/A
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Variable Weight Consumer Item :	No
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Net Drained Weight :	0.000 kg
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Inner Unit Length :	0 mm
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Inner Unit Height :	0 mm
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Inner Unit Width :	0 mm
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**Weight/Volume :**  
0

### Handling Information

#### Directions For Use :

Cooking Instructions – Cook from Frozen – Remove from Packaging

Cook in Oven Preheat oven to 180 C/360 F. 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 in Microwave Place tray in center of microwave on a microwaveable plate. Heat for 60 – 90 seconds on 100%. Do not turn. Allow to stand for 1 minute before serving.

Cook in Frying Pan Fry in a little oil on medium heat for 8 – 10 minutes, turning once.

Cook under Grill Place 15 – 20 cm under a preheated hot grill for 10 – 12 minutes. Turn once

Cook on Barbeque Cook over hot coals for 6 – 8 minutes turning frequently. Cooking

Tip: Baste sausages before & during barbequing.  
Ovens vary, these instructions are guides only

#### Storage Instructions :

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.**

## Dietary Information

### Ingredients :

Vegetable Protein (**SOY, WHEAT**), Vegetable Oil (Sunflower Seed), **WHEAT** Flour, Potato Starch, Flavors, Citric Acid, Anti-caking Agent, Maize Starch, Salt, Wheat Fibre, Colour: Caramel **IV**, Sulphites.

### Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	Yes
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration :	<= 9 mg/kg

### Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	Yes
Artificial Flavour Enhancers :	Yes
Artificial Preservatives :	No
Artificial Sweeteners :	No

### Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	No
Approved for a Halal Diet :	Yes
Approved for a Kosher Diet :	Yes

### Allergen Statement :

Not specified.

## Nutritional Information

Average Serving :	62.50 g or ml
Count per 100g :	1.5 Pieces
Energy per 100 G\ML :	671.00 kJ
Energy per 100 G\ML :	169.00 kcal
Fat per 100 G\ML :	6.31 g
- of which Saturates per 100 G\ML :	0.8 g
- of which Mono-unsaturates per 100 G\ML :	1.9 g
- of which Polyunsaturates per 100 G\ML :	3.6 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G\ML :	8.1 g
- of which Sugars per 100 G\ML :	0.8 g
- of which Polyols per 100 G\ML :	Not specified.
- of which Starch per 100 G\ML :	Not specified.
Fibre per 100 G\ML :	4.2 g
Protein per 100 G\ML :	15.7 g
Salt per 100 G\ML :	2.03 g
Sodium per 100 G\ML :	0.8 g

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	1.00 g
Paper/Board :	0.00 g

## Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	No
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G\ML (UK\FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

<b>Other Accreditation :</b> ISO 22000	
Intra Stat/Taric Code :	19059090
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

## Standards Testing

Do you undertake trend analysis of microbiological results?: No

Is shelf life testing undertaken?: No

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Coliforms (cfu/g or ml)	Quarterly	<500	1001	62.5g	
E. Coli (cfu/g or ml)	Quarterly	<0	10	62.5g	
Listeria Monocytogenes	Quarterly	<0	10	62.5g	
Moulds (cfu/g or ml)	Quarterly	<200	301	62.5g	
Salmonella	Quarterly	<0	10	62.5g	
Staphylococcus Aureus (cfu/g or ml)	Quarterly	<0	10	62.5g	
Total Viable Count (TVC) (cfu/g or ml)	Quarterly	<200000	300000	62.5g	
Yeast (cfu/g or ml)	Quarterly	<1000	2001	62.5g	

## Analytical Standards

Not available.