

	PRODUCT SPECIFICATIONS		
	Product	FRENCH FRIES	300159
	Quality	Quality 2	
	Date	25/07/2014	

PRODUCT DESCRIPTION
Pre-fried and frozen straight cut fries with a cut size of 10x10 mm.

Ingredients :
Potatoes, palm oil. Processing aid: stabilizer E450i.

PROCESS DESCRIPTION
After a thorough quality check upon reception and a possible storage under controlled conditions, our potatoes are graded, washed, peeled, and cut into pieces of pre-defined dimensions. The obtained pieces are then blanched, dried, pre-fried in sunflower oil, quick frozen and packed.

Physical quality	
Defects	
Gross >10 mm Ø	Max 2/1000g
Major 6-10 mm Ø	Max 8/1000g
Minor 3-6 mm Ø	Max 20/1000g
Length	
< 25 mm	Max 6% by weight
> 50 mm	Min 60% by weight
Slivers	Max 30/1000 g
Clumps	Max 3/1000 g
Colour frozen	Max 1 USDA
Colour fried	0-2 USDA

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Picture of the standard product	 Frozen product Fried product
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Nutritional values (per 100g of frozen product)	
Per 100g as sold (average values)	
Energy kJ/kcal	515/122
Fat g	2.1
of which Saturates g	1.1
Carbohydrate g	22
of which sugars g	<0,5
Fibres g	2.8
Protein g	2.3
Salt g	0.05

Chemical quality	
Dry matter	Min 27%
FFA	Max 1.5%

**Physico-chemical characteristics can be modified in function of the seasonal variations in potato crop.*

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Microbiological quality (CFU/g)		
Micro-organism	TARGET	MAXIMUM
Total aerobic count	<100.000	1.000.000
Enterobacteriaceae	<100	1000
E- Coli	<10	100
Salmonella	absent/25 g	absent/25 g
Listeria monocytogenes	<10	100
Staphylococcus aureus	<100	500
Bacillus cereus	<100	1000
Yeasts	<200	3000
Moulds	<200	3000

ALLERGENS according to 2003/89/EG and 2006/142/EG				
	Present in the product?	Produced on the same production line?	Present in the factory?	Risk of crosscontamination ?
Cereals containing gluten and products thereof	NO	NO	NO	NO
Crustaceans and products thereof	NO	NO	NO	NO
Eggs and products thereof	NO	NO	NO	NO
Fish and products thereof	NO	NO	NO	NO
Peanuts and products thereof	NO	NO	NO	NO
Soybeans and products thereof	NO	NO	NO	NO
Milk and products thereof	NO	NO	NO	NO
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia and Queensland nuts) and products thereof	NO	NO	NO	NO
Celery and products thereof	NO	NO	NO	NO
Mustard and products thereof	NO	NO	NO	NO
Sesame seeds and products thereof	NO	NO	NO	NO
Sulphur dioxide and sulphites (>10mg/kg or 10mg/l SO ₂)	NO	NO	NO	NO
Lupine and products thereof	NO	NO	NO	NO
Molluscs and products thereof	NO	NO	NO	NO

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ADDITIONAL INFORMATION

The products are not genetically modified and do not contain any genetically modified raw materials. The products are free from GMO (in accordance with regulation (EG) No. 1829/2003 and No.1830/2003).

The heavy metal and pesticide content are in line with the European legislation.

STORAGE INSTRUCTIONS

Food freezer ****	Until best before date (at -18°C)
Star marked frozen food compartment	
***	Until best before date (at -18°C)
**	1 month (at -12°C)
*	1 week (at -6°C)
Ice Making Compartment	3 days (at -6°C)
Refrigerator	24 hours (at 4°C)

CODING – EXPIRY DATE

Lot n° : XXYDDD HH :HH

XX : packaging line

Y : last digit of production year (2011 = 1)

DDD : production date (Julian date code)

HH:HH : packaging hour

Expiry date

Maximum 24 months from date of production.

COOKING INSTRUCTIONS

Pre-heat oil to 175 °C (350F°).

Place the required amount of product into the wire basket and fry for approximately 3-4 minutes.

Do not bake too large quantities at once.

Drain well before serving.

“DO NOT REFREEZE ONCE THAWED”

Any changes are not systematically communicated.

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