

	PRODUCT SPECIFIC	CATIONS
Product	JACKET WEDGES	300234
Quality	FOODSERVICE	
Date	25/07/2018	

# PRODUCT DESCRIPTION

Jacket wedges are made out of 48-52mm graded potatoes. 8-10 wedges are cut out of 1 unpeeled potato.

## 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 and cut into pieces of pre-defined dimensions. The obtained pieces are then blanched, dried, pre-fried in palm oil, quick frozen and packed.

Physical quality		
Defects		
Gross >10 mm Ø	Max 1/1000g	
Major 6-10 mm Ø	Max 7/1000g	
Minor 3-6 mm Ø	Max 18/1000g	
Length		
< 25 mm	Max 2.5% in count	
> 50 mm	Min 50% in count	
Clumps	Max 3/1000 g	
Colour frozen	Max 1 USDA	
Colour fried	0-2 USDA	

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Picture of the standard product



Nutritional values (per 100g of frozen product)		
Per 100g as sold (average values)		
Energy kJ/kcal	534/127	
Fat g	2.3	
of which Saturates g	1.4	
Carbohydrate g	23	
of which sugars g	<0.5	
Fibres g	2.6	
Protein g	2.2	
Salt g	0.08	

Chemical quality	
Dry matter	Min 26%
FFA	Max 1.5%

 $<sup>*</sup>Physico-chemical\ characteristics\ can\ be\ modified\ in\ function\ of\ the\ seasonal\ variations\ in\ potato\ crop.$ 



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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/25g	absent/25g	
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 cross- contamina tion?
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	МО
Fish and products thereof	NO	NO	NO	ОИ
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	МО
Sulphur dioxide and sulphites (>10mg/kg or 10mg/l SO2)	NO	NO	YES*	ОИ
Lupine and products thereof	NO	NO	NO	NO
Molluscs and products thereof	NO	NO	NO	NO

\*Only applicable for Tilburg

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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**

Preheat oil to 175°C (350°F). Fill your basket up to the halfway mark and fry for approximately 4-5 minutes until a golden yellow color is obtained. Do not overcook and reduce the cooking time when preparing smaller quantities. Drain well before serving.

More information is available on www.goodfries.eu

### "DO NOT REFREEZE ONCE THAWED"

Any changes are not systematically communicated.

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