	PRODUCT SPECIFICATIONS		
	Product	POTATO DIPPERS	305997
	Quality	FOODSERVICE	
	Date	07/01/2019	

PRODUCT DESCRIPTION

Pre-fried and frozen potato dippers

Ingredients :

Potatoes, sunflower oil, dextrose
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 1/1000g
Major 6-10 mm Ø	Max 4/1000g
Minor 3-6 mm Ø	Max 18/1000g

Length

< 25 mm	Max 1% by count
> 50 mm	Min 65% by count
> 75 mm	Min 15% by count

Slivers Max 12/1000 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	Oven- baked product

Nutritional values (per 100g of frozen product)	
Per 100g as sold (average values)	
Energy kJ/kcal	585/139
Fat g	5.0
of which Saturates g	0.5
Carbohydrate g	20
of which sugars g	<0.5
Fibres g	2.4
Protein g	2.4
Salt g	0.03

Chemical quality	
Dry matter	Min 31%
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/25g	absent/25g
Listeria monocytogenes	<10	100
Staphylococcus aureus	<100	500
<i>Bacillus cereus</i>	<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-contamination?
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	YES*	NO
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 (201 $\underline{1}$ = 1)

DDD : production date (Julian date code)

HH:HH : packaging hour

Expiry date

Maximum 24 months from date of production.


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COOKING INSTRUCTIONS

Oven:

Preheat the oven to 220 °C (425 °F), Gas Mark 7. Spread 300g of frozen dippers evenly on to a baking tray and bake for approximately 18-20 minutes. Bake until golden yellow and do not overcook. Turn the dippers halfway through baking time. When preparing smaller portions, reduce cooking time. Always use a baking paper.

Fan Oven:

Preheat the oven to 200 °C (400 °F), Gas Mark 6. Spread 300g of frozen dippers evenly on to a baking tray and bake for approximately 18-20 minutes. Bake until golden yellow and do not overcook. Turn the dippers halfway through baking time. When preparing smaller portions, reduce cooking time. Always use a baking paper.

Grill:

Pre-heat the grill to a medium heat. Place the required amount of dippers in a single layer onto the base of the grill pan. Grill for approximately 12-15 minutes, turning frequently. Bake until a golden yellow color is obtained. Do not overcook.

More information is available on www.goodfries.eu

“DO NOT REFREEZE ONCE THAWED”

Any changes are not systematically communicated.

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