

	TECHNICAL SHEET FINAL PRODUCT		N° Gestion documentaire		MKT-FT-001	
	Fries 10/10 cut – Prefried & Deep Frozen		Code	FT fries 10/10 Grupo Tiger	Version	1
			Writer		Date of update	
			Aurelie Viel		30-10-2020	

Product : Potato Fries, prefried and deep frozen

Brand : TIGER



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Translation available of this data sheet :

- English ☒
 Spanish ☐
 French ☐
 Dutch ☐

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1. GENERAL DESCRIPTION

Potato Fries – prefried and deep frozen

Product obtained from potatoes of selected varieties. The potatoes are sorted, washed, peeled and cut in fries straight cut (10/10 mm). Then, they are blanched, dried and pre-fried in 100% vegetable oil.

To finish the products are degreased, quick-frozen, packaged and stored at -18 ° C.

2. COMPOSITION

2.1 Declared ingredients :

Potatoes, vegetable oil (palm), dextrose.

2.2 Product composition :

Raw material	% Final Product	Ingredient declared on the packaging	Country of origin ¹	Details ²
Potatoes	96	<input checked="" type="checkbox"/>	Belgium, France, Netherlands, Germany	
Palm oil	4	<input checked="" type="checkbox"/>	Southeast Asia, Latin America, and Malaysia	Non-hydrogenated Certified RSPO SG Certificate number : CU-RSPO SCC-867788
Dextrose	<0,5	<input checked="" type="checkbox"/>	Spain, Italy, France, Belgium, Romania, Germany, Hungary, Slovakia.	Possibility of not declaring it as an ingredient, in accordance with Article 20 of regulation n°1169/2011 (EU)
Diphosphate E450i	/	<input type="checkbox"/>	Germany	Processing aid
Anti-foaming agent	/	<input type="checkbox"/>	E.U.	Processing aid

¹ The information given depends on our knowledge as of the last revision of this data sheet.

² In accordance with Regulation 1169/2011: processing aids are not declared in the list of ingredients.

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3. ALLERGENS

3.1. Allergen table

Allergens	Present in the product	Used on the same line ³	Present on the site	Detail
Cereals containing gluten	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No risk of cross-contamination
Shellfish/Shellfish Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Egg/Egg Products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No risk of cross-contamination
Fish/Fish Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Peanut/Peanut derivatives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Other Nuts/Nuts derivatives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Soya/Soya Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Milk (including lactose) / Dairy Products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No risk of cross-contamination
Celery/Celery Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Mustard/Mustard Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame seeds and derivatives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sulphur dioxide and sulphites (>10mg SO ₂ /kg)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Cross contamination possible but not above 10ppm
Lupine / Lupine derivatives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Molluscs/ Molluscs derivatives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

List over allergens according to EU Regulation 1169/2011, Annex II.

3.2. Claims

Suitable for the following diets :	Yes	No	Details
Halal	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ingredient are Halal certified.
Kasher	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Special production / must be requested
Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Ovo-lacto-vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lacto-vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Vegan	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Gluten free	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lactose free	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Organic	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

³ Risk of allergen cross-contamination from another product, which is manufactured in the same facilities (production, adjacent lines, dust from a dry ingredient, packaging or equivalent situations, etc.).

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4. LEGAL ASPECT

All our potato products are made in Belgium and comply with the applicable European legislation. They are fit for human consumption.

4.1. GMO statement

This product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms. This product complies with Regulation No 1829/2003 on genetically modified food and feed and No 1830/2003 / EC on the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18 / EC. It also satisfies Directive (EU) 2015/412 of the European Parliament and of the Council of 11 March 2015 amending Directive 2001/18 / EC as regards the possibility for Member States to restrict or prohibit the cultivation of organisms genetically modified organisms on their territory.

4.2. Contaminants

This product complies with Regulations No. 1881/2006 on the setting of maximum levels for certain contaminants in foodstuffs and No. 396/2005 setting maximum limits for pesticide residues in or on food and foodstuffs for animals of plant and animal origin.

4.3. Ionization

This product is not treated with ionizing radiation (Directive 1999/2/EC and 1999/3/EC) and is not produced using ionized raw materials.

4.4. Acrylamides

We comply with the requirements of Commission Regulation (EU) 2017/2158 of 20 November 2017 establishing mitigation measures and reference levels for the reduction of the presence of acrylamide in foodstuffs.

4.5. Certifications



International Standard for Food Safety



Global Standard for Food Security (UK)



Self-checking system - Certificate for Hygiene, Traceability and Food Safety (HACCP) (BE)



Certificate for food safety in the use of by-products for animal feed

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5. NUTRITIONAL INFORMATION

5.1. Nutritional values

	Per 100g	Tolerances ⁴	Per portion of 85g	RI ⁵ (%) for a portion of 85g
Energy (kJ)	560	±25%	476	6%
Energy (kcal)	133	±25%	113	6%
Fat (g)	4,2	±1,5g	3,6	5%
of which saturates (g)	2,3	±0.8g	2	10%
Carbohydrate (g)	20	±20%	17	7%
of which sugars (g)	<0,5	±2g	<0,5	<1%
Fibre (g)	3,2	±2g	2,7	/
Protein (g)	2,3	±2g	2	4%
Salt (g)	0,04	±0.375g	0,03	<1%
Sodium (mg)	16	±150mg	12	/

Values obtained from averages of test results performed by an accredited laboratory.

6. PHYSICO-CHEMICAL PROPERTIES

6.1. Physical characteristics

	Target	Tolerance
Burnt pieces (by weight)	Absent	Max 0,5%
Foreign bodies	Absent	/
Color (after cooking according to the method of preparation)	0-2 USDA 50-70 AGTRON	/

6.2. Chemical characteristics

	Norm
Dry matter	Min 28%

6.3. Characteristic of the cut

	Cut	Norms
		10 mm ± 1 mm
Lenght (% by weight)	>50mm	70% ± 5%
	Of which >75mm	15% ± 5%
	< 25mm	Max 5%
Visual defects	Critical (>10mm)	2/Kg
	Major (6-10mm)	6/Kg
	Minor (3-6mm)	20/Kg
Slivers	Very thin unit	20/Kg

⁴ In accordance with the Guide of the European Commission - December 2012

⁵ RI = Daily Reference Intakes for an average adult (8400 kJ / 2000 kcal)

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7. SENSORIAL PROPERTIES⁶

After cooking according to the method of preparation, the product must have the following characteristics:

Color	Golden yellow.
Texture	An external crisp texture and an internal in potatoes uniform baked.
Flavor	Pleasant, typical of the baked potatoes.

8. MICROBIOLOGICAL PROPERTIES

	Norms	Tolerances	Internal / External analysis	Method
Mesophilic aerobic total flora 30°C	≤ 100.000/g	≤ 500.000/g	Internal	Enumeration of the microbial population by incubation on selective culture medium Test 3M Petrifilm
Escherichia coli	≤ 100/g	≤ 1.000/g		
Staphylococcus aureus	≤ 100/g	≤ 1.000/g	External	AFNOR 3M-01/9-04/03 B
Bacillus Cereus	≤ 100/g	≤ 1.000/g	External	NF EN ISO 7932 B
Listeria monocytogenes	Absent/25g	≤ 100/g	External	AFNOR BRD 07/4-09/98 B
Salmonella	Absent/25g	Absent/25g	External	AFNOR BRD 07/11-12/05 B

9. METHOD OF PREPARATION

Oven	Place the fries in a single layer on a baking tray. Bake for 10-15 minutes in a preheated oven at 210°C. Turn halfway through cooking.
Deep fryer	Dip the fries in small quantities in oil at 175°C for 3 to 4 minutes. Drain well before serving. Always cook until golden yellow.

Cooking times may vary slightly depending on the type of equipment and portions.

10. SHELF LIFE AND STORAGE

10.1. Conditions on production site

	Temperature storage	Shelf life
After manufacturing	-18°C	24 months

10.2. Conditions at the consumer

Refrigerator 0-4°C : 2 – 3 days

freezer kept at * -6°C : 1 week, ** -12°C : 1 month, *** - 18°C : until the expiry date

Do not refreeze after thawing

⁶ The sensory characteristics can vary according to the natural variations of our raw materials.

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11. LOGISTICS

11.1. Product traceability

Written on the back of the bag with the "Best Before End of" date.

Batch code explanation : " 18001 5W 10:20 "

18 : year / 001 : day of year / 5 : production line / W : packing line / 10:20 : packing hour

11.2. Product weight

Net weight(g)	Presence of the metrological « e »*
2500	Yes

* In accordance with the decree of 28 December 1979

11.3. Packaging characteristics

Quantity	Packaging	Type	Details	Standard Dimensions
2,5 Kg	Primary	Bag	Low density Polyethylene	461 x 320 mm
	Secondary	Cardboard	FSC Certified	380 x 245 x 220 mm
	Third	EURO Pallet		1200 x 800 mm

11.4. Palletization characteristics

EURO Pallet 1200 x 800 mm		2,5 Kg
	EAN code on the bag	No code
	UC/boxes	4
	Boxes/layer	9
	Boxes/pallet	72
	Pallet height	1m91
	Weight (Kg)	720

A container can contain 21 INDUS Pallets / A truck can contain 33 EURO Pallets

11.5. Transport clause

The product must be transported in accordance with Article 5 of the Royal Decree of 5 December 1990 on the handling of deep-frozen products, so that the temperature and the integrity of the product are maintained at all times.