	PRODUCT SPECIFICATIONS	
	Product	Battered sweet potato fries 12x12
	Quality	Food Service
	Date	4/11/2020
SAP 310012		

PRODUCT DESCRIPTION

Pre-fried and frozen battered straight cut sweet potato fries with cut size 12x12 mm.

Ingredients :

Sweet potato (86%), sunflower Oil, Modified Potato Starch, Potato starch, Rice flour, Dextrin, Salt, Raising Agent (Sodium Bicarbonate, Diphosphates), Paprika Extract, Thickener (Xanthan Gum).

Processing aid: stabilizer E450i

PROCESS DESCRIPTION

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

PRODUCT SPECIFICATION

Physical quality

Defects

Gross >10 mm Ø	Max 3/1000g
Major 6-10 mm Ø	Max 4/1000g
Minor 3-6 mm Ø	Max 18/1000g

Length

< 25 mm	Max 2% by count
> 50 mm	Min 75% by count
> 75 mm	Min 20% by count


Slivers Max 12/1000 g

Clumps Max 3/1000 g

AGRISTO NV, Waterstraat 40 B-8531 Harelbeke-Hulste, Belgium. ; T : +32(0)56735050 ; F : +32(0)56735073
www.agristo.com ;

Contact : info@agristo.com
www.goodfries.eu




	PRODUCT SPECIFICATIONS	
	Product	Battered sweet potato fries 12x12
	Quality	Food Service
	Date	4/11/2020

Picture of the standard product			
	Frozen product	Ovenbaked product	Airfryer product
			
	Deepfried product (domestic)	Deepfried product (industrial)	

AGRISTO NV, Waterstraat 40 B-8531 Harelbeke-Hulste, Belgium. ; T : +32(0)56735050 ; F : +32(0)56735073
www.agristo.com ; Contact : info@agristo.com
www.goodfries.eu



	PRODUCT SPECIFICATIONS	
	Product	Battered sweet potato fries 12x12
	Quality	Food Service
	Date	4/11/2020

Nutritional values (per 100g of frozen product)	
Per 100g as sold (average values)	
Energy kJ/kcal	623/148
Fat g	4.6
of which Saturates g	0.6
Carbohydrate g	23
of which sugars g	9.9
Fibres g	3.3
Protein g	2.1
Salt g	0.3


Chemical quality	
Dry matter	Min 30%
FFA	Max 1.5%

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

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

AGRISTO NV, Waterstraat 40 B-8531 Harelbeke-Hulste, Belgium. ; T : +32(0)56735050 ; F : +32(0)56735073
www.agristo.com ; Contact : info@agristo.com
www.goodfries.eu




	PRODUCT SPECIFICATIONS		
	Product	Battered sweet potato fries 12x12	SAP 310012
	Quality	Food Service	
	Date	4/11/2020	

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	NO	NO
Lupine and products thereof	NO	NO	NO	NO
Molluscs and products thereof	NO	NO	NO	NO

ADDITIONAL INFORMATION
<p>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).</p> <p>The heavy metal and pesticide content are in line with the European legislation.</p>




	PRODUCT SPECIFICATIONS	
	Product	Battered sweet potato fries 12x12
	Quality	Food Service
	Date	4/11/2020
SAP 310012		

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° : XXXYYDDD HH :HH XXX : Packaging line YY : Last two digits of production year (2020 = 20) DDD : Production date (Julian date code) HH:HH : Packaging hour Expiry date Maximum 24 months from date of production.

AGRISTO NV, Waterstraat 40 B-8531 Harelbeke-Hulste, Belgium. ; T : +32(0)56735050 ; F : +32(0)56735073
www.agristo.com ; Contact : info@agristo.com
www.goodfries.eu



	PRODUCT SPECIFICATIONS	
	Product	Battered sweet potato fries 12x12
	Quality	Food Service
	Date	4/11/2020

COOKING INSTRUCTIONS

Deep frying pan (domestic):

Preheat oil to 175°C. Fill your basket up to (maximum) halfway mark and fry for 2min30-3min minutes until a crunchy, nicely colored product is obtained.

Do not overcook and reduce the cooking time when preparing smaller quantities. Drain well before serving.

Deep frying pan (industrial):

Preheat oil to 180°C. Fill your basket up to (maximum) halfway mark and fry for 2min30– 3min until a crunchy, nicely colored product is obtained.

Do not overcook and reduce the cooking time when preparing smaller quantities. Drain well before serving.

Fan Oven:

Preheat the oven to 180 °C. Spread the frozen fries evenly (single layer) on to a baking tray and bake for approximately 20-25 minutes.

Bake until crunchy, well colored and do not overcook. Turn the fries halfway through baking time. Always use a baking paper.

Oven:

Preheat the oven to 200 °C. Spread the frozen fries evenly (single layer) on to a baking tray and bake for approximately 20-25 minutes.

Bake until crunchy, well colored and do not overcook. Turn the fries halfway through baking time. Always use a baking paper.

Airfryer:

Preheat the Airfryer to 180°C. Fill the basket with sweet potato fries (no more than the indicated maximum). Bake the chips until crispy in 11-13 minutes.

Do not eat this product raw and check product is piping hot throughout before serving.

More information is available on www.goodfries.eu

“DO NOT REFREEZE ONCE THAWED”

Any changes are not systematically communicated.

AGRISTO NV, Waterstraat 40 B-8531 Harelbeke-Hulste, Belgium. ; T : +32(0)56735050 ; F : +32(0)56735073
www.agristo.com ;

Contact : info@agristo.com
www.goodfries.eu

