

	PRODUCT SPECIFICATIONS	
	Product	COATED AND SALTED FRIES 302086
	Quality	FOODSERVICE
	Date	22/07/2020

PRODUCT DESCRIPTION

Coated and salted fries with a cut size of 7x7mm, pre-fried and frozen.

Ingredients :

Potatoes (92%), sunflower oil, potato starch, dextrin, salt, rice flour.
Processing aid: stabiliser 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, coated, 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 25/1000g

Length

< 25 mm	2% by count
> 50 mm	65% by count
> 75 mm	20% by count

Slivers	Max 12/1000 g
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Clumps	Max 3/1000 g
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Colour frozen	Max 1 USDA
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Colour fried	1-2 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	602/143
Fat g	4.4
of which Saturates g	<0.5
Carbohydrate g	21
of which sugars g	<0.5
Fibres g	4.7
Protein g	2.6
Salt g	0.86

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
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-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 (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 3-4 min until a golden yellow color is obtained. Do not overcook and reduce the cooking time when preparing smaller quantities. Drain well before serving.

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.

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