



Release date: 02-12-2016

CUSTOMER DATASHEET

164.002 - Fries 11mm 4x2500g Farm Frites BPHT

DESCRIPTION:	PRE-FRIED DEEP FROZEN FRIES
SHELF LIFE:	730 days
INGREDIENTS:	Potato (96,1 %), Vegetable oil (3,9 %).

1. SPECIFICATION UNPREPARED PRODUCT

Length >75mm (Min)		15 %
Length >50mm (Min)		65 %
Length <25mm (Max)		2 %
Total Defects >12mm (Max)		2 pcs/1000g
Total Defects 6-12mm (Max)		8 pcs/1000g
Total Defects 3-6mm (Max)		30 pcs/1000g
Slivers (Max)		12 pcs/1000g
Green (Max)		1 %
Peelrest/blue	grey (Max)	4 pcs/1000g
Cutting Defects (Max)		4 pcs/1000g
Burnt Pieces (Max)		1 pcs/1000g
Frozen - Stuck Together		6 pcs/1000g
Moisture Content (Max)		71 %
Moisture content (target)		70 %
Moisture content (Min)		69 %

2. SPECIFICATION PREPARED PRODUCT

Agtron After(Min)	65 Agtron
Agtron After(Max)	75 Agtron
Agtron After(Target)	70 Agtron
Usda After(Target)	1 USDA
Usda After(Min)	0.5 USDA
Usda After(Max)	1.5 USDA
Discolored Minor A (Max)	8 pcs/750g
Discolored Minor A (Target)	6 pcs/750g
Discolored Major B (Max)	2 pcs/750g
Discolored Major B (Target)	1 pcs/750g
Discolored Critical C (Max)	0.2 pcs/750g
Discolored Critical C (Target)	0 pcs/750g
Total inclusive Mottling (Max)	15 pcs/750g
Total inclusive Mottling (Target)	12 pcs/750g
Feathering (Max)	4 pcs/750g

3. ORGANOLEPTIC INFORMATION

TASTE

typical potato taste

ODOUR

faintly sweet odour

EXTERNAL TEXTURE

slightly crisp

INTERNAL TEXTURE

moist mealy

MEALINESS D/E (MIN)

15 pcs/20pcs

CRISPINESS (MIN)

15 pcs/20pcs

CRISPINESS HOLDING TIME

3 minutes

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

DEEP FRYER

Fry small quantities in hot oil (175°C) for 3 - 4 minutes.

WOK FRYING

Preheat suitable oil (f.e. sunflower-, soya bean, rape-seed, palmoil) in wokpan until 160°C.

Prepare small portions of the frozen product in 8-10 minutes until goldenbrown and crisp.

Make sure the product is surrounded by boiling oil.

Drain on absorbent paper before serving. Do not refreeze once thawed.

STORAGE CONDITIONS

Storage: -18°C, 24 months.

Do not eat the product after expiry date.

5. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	583,0
Energy (kcal)	139,0
Fat (g)	3,9
Fat Acids Saturated (g)	1,95
Fat Acids Mono (g)	1,56
Poly Acids Unsaturated (g)	0,39
Carbohydrates (g)	22,5
Of Which Sugar < (g)	1,0
Protein (g)	1,9
Salt (g)	0,1
Fibre (g)	3,0
Transfat < (g)	0,078

Nutritional information are average values per 100g product.

This product is free of raw materials and ingredients produced from genetically manipulated organisms.

6. MICROBIOLOGICAL INFORMATION

Coliforms (Max)	1000 cfu/g
E-Coli (Max)	10 cfu/g
Staphylococcus Aureus (Max)	100 cfu/g
Moulds & Yeast (Max)	500 cfu/g
Salmonella In 25 G	absent cfu/25g
Total Plate Count (Max)	100000 cfu/g
Listeria monocytogenes	absent cfu/25g

7. ALBA-LIST (DIETARY INTOLERANCE)

Milk proteins	no	Nuts and derivatives	no
Pork and derivatives	no	Celery	no
Chicken and derivatives	no	Carrot	no
Fish and derivatives	no	Lupine	no
Shellfish & crustaceans	no	Mustard	no
Maize and derivatives	no	Mollusca	no
Cacao	no	Buckwheat	no
Pulses	no	Corn	no
Lactose	no	Nutoil	no
Egg	no	Peanuts	no
Soya proteins	no	Peanutoil	no
Soya bean oil	no	Sesame seed	no
Gluten	no	Sesame oil	no
Wheat	no	Glutaminates	no
Rye	no	Sulphites :(SO ₂ , E220-E228)>10ppm	no
Beef and derivatives	no	Coriander	no

8. FOIL INFORMATION

Item number	H6009.000	
Bag content	2500 g	
Demands on weight	Minimum	
Dimensions	Length	460 mm
	Width	730 mm
Net weight	16 g	
Kind of material	PE-Tran	
EAN foil	8710679152536	
Coding system	01Y	
Extra Print		
Holes in material	Yes	
Number of colours	5	
Easy Opening	No	

9. BOX INFORMATION

Item number		H7323.000
Number of bags in box		4
Dimensions	Length	378 mm
	Width	280 mm
	Height	200 mm
Net weight		438 g
Kind of material		Pre-printed
EAN box		8710679152543
Coding system		01Y
Extra Print		
Number of colours		2
Colour of tape		H3739 - Tape transparent 3M Bottom-OH/ Top+Bottom-BL
C. of tape		H3757 - Tape transparant upper side

10. PALLET INFORMATION

Item number		H3009.002
Number of layers		10
Number of boxes per pallet		100
Maximum pallet height	(Incl. pallet)	2340 mm
Actual pallet height	(Incl. pallet)	2250 mm
Kind of material		H3009.002 - Block pallet heattreated - wood
EAN-128		08710679152529
Wrap film		Yes
Carton sheets		No
Duo Pallet		No

11. DISCLAIMER

The quality of our products may vary due to the variation in raw materials and process conditions. The values stated in this product datasheet give an indication of typical values for this product. Therefore, no right can be derived from this datasheet. All products comply to European and National legislation.

During the start of the season (June through September) Farm Frites establishes specifications based on the quality of the raw materials.

12. CONTACT AND INFORMATION

Farm Frites International B.V.
Molendijk 108
3227 CD Oudendoorn / Holland
www.farmfrites.com