

CUSTOMER DATASHEET

522.006 - Slices 5x2500g Farm Frites BPHT

DESCRIPTION:	PRE-FRIED DEEP FROZEN POTATO SLICES
SHELF LIFE:	24 months
INGREDIENTS:	Potato (95,6 %), sunflower oil (4,4 %).

1. SPECIFICATION UNPREPARED PRODUCT

Pre-fried	Yes
Coated	No
Skin On	No
Size <25mm (Max)	40 pcs/1000 g
Size <20mm (Max)	5 pcs/1000 g
Size >60mm (Max)	15 pcs/1000 g
Total Defects >12mm (Max)	3 pcs/1000 g
Total Defects >6mm <12mm (Max)	10 pcs/1000 g
Total Defects >3mm <6mm (Max)	25 pcs/1000 g
Clumps - Stuck by 2 (Max)	12 pcs/1000 g
Damaged (Max)	15 pcs/1000 g
Glass Potato (Max)	10 pcs/1000 g
Slivers (Max)	20 pcs/1000 g
Moisture Content (Min)	70 %
Moisture Content (Max)	72 %

2. SPECIFICATION PREPARED PRODUCT

USDA After (Min)	1 USDA
USDA After (Max)	3 USDA

3. ORGANOLEPTIC INFORMATION

TASTE

Taste
Typical potato taste

ODOUR

Odour
Faintly sweet odour

EXTERNAL TEXTURE

External Texture
Slightly crispy

INTERNAL TEXTURE

Internal Texture
Moist mealy

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

Oven
Preheat the oven to 220°C/425°F. Place frozen product in a single layer on a baking tray with baking paper. Bake for 8:00-10:00 minutes. Turn half way through cooking.

Deep Fryer
Deep fry small quantities of slices in hot oil (175°C, 347°F) for 3-4 minutes.

Frying Pan
Preheat a little oil in a frying pan. Add the product and fry over a moderate heat for 10-12 minutes, turn regularly. 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)	563,0
Energy (kcal)	134,0
Fat (g)	4,4
Fat Acids Saturated (g)	0,49
Fat Acids Mono (g)	1,76
Poly Acids Unsaturated (g)	2,11
Carbohydrates (g)	20,1
Of Which Sugar < (g)	1,1
Protein (g)	1,9
Salt (g)	0,055
Fibre (g)	3,3
Transfat < (g)	0,044

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
Escherichia coli (Max)	10 cfu/g
Staphylococcus aureus (Max)	100 cfu/g
Moulds / Yeast (Max)	500 cfu/g
Salmonella (Max)	absent cfu/25g
Total Plate Count (Max)	100000 cfu/g
Listeria monocytogenes (Max)	absent cfu/25g

7. ALBA-LIST (DIETARY INTOLERANCE)

Milk and Products	no	Nuts and Products	no
Pork	no	Celery and Products	no
Chicken	no	Carrot	no
Fish and Products	no	Lupin and Products	no
Crustaceans and Products	no	Mustard and Products	no
Maize	no	Molluscs and Products	no
Cacao	no	Buckwheat	no
Pulses	no	Corn	no
Lactose	no	Nutoil	no
Eggs and Products	no	Peanuts and Products	no
Soy beans and Products	no	Peanutoil	no
Soya bean oil	no	Sesam Seeds and Products	no
Cereals containing Gluten	no	Sesame oil	no
Wheat	no	Glutamate (E620-E625)	no
Rye	no	Sulphite (=>10mg/kg)	no
Beef	no	Coriander	no

8. FOIL INFORMATION

Item number		H6671.000
Bag content		2500 g
Demands on weight		E-mark
Dimensions	Length	440 mm
	Width	630 mm
Net weight		10 g
Kind of material		PE-Tran
EAN foil		8710679024536
Extra Print		
Holes in material		Yes
Number of colours		6
Easy Opening		No

9. BOX INFORMATION

Item number		H7241.000
Number of bags in box		5
Dimensions	Length	387 mm
	Width	240 mm
	Height	260 mm
Net weight		339 g
Kind of material		Pre-printed
EAN box		8710679024543
Extra Print		
Number of colours		2
Colour of tape		H3167.000 - Tape blue-white sunfl 50mm-1500m-w-1kl FROZEN
C. of tape		H3739 - Tape transparent 3M top and/or bottom

10. PALLET INFORMATION

Item number		H3009.002
Number of layers		7
Number of boxes per pallet		84
Maximum pallet height	(Incl. pallet)	2150 mm
Actual pallet height	(Incl. pallet)	2052 mm
Kind of material		H3009.002 - Block pallet heattreated - wood
EAN-128		08710679024543
Wrap film		Yes
Carton sheets		Yes
Duo Pallet		No

11. SPECIFIC CUSTOMER REQUIREMENTS

Customer Comments

12. 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.

13. CONTACT AND INFORMATION

Contact Information Farm Frites International B.V. Molendijk 1083227 CD
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