

CUSTOMER DATASHEET

100.017 - FANTASY Pom.Fr.10mm/fryt proste 10mm 5x2500ge

DESCRIPTION:	PRE-FRIED DEEP FROZEN FRIES
SHELF LIFE:	730 days
INGREDIENTS:	Potato (96 %), MB palm oil (4 %), dextrose.

1. SPECIFICATION UNPREPARED PRODUCT

Length >75mm (Min)	0 %
Length >50mm (Min)	15 %
Length <25mm (Max)	10 %
Length >40mm (Min)	50 %
Total Defects >12mm (Max)	4 pcs/1000g
Total Defects 6-12mm (Max)	12 pcs/1000g
Total Defects 3-6mm (Max)	40 pcs/1000g
Cutting Defects (Max)	10 pcs/1000g
Deftolerance Cuttingsize (Max)	1 mm
Burnt Pieces (Max)	1 pcs/1000g
Frozen - Stuck Together	1 pcs/1000g
Green (Max)	1 %
Slivers (Max)	35 pcs/kg
Peelrest/blue	grey (Max) 10 pcs/1000g
Moisture Content (Max)	75 %
Fat Content (Max)	6 %
Ffa (Max)	1.5 %
Foreign Bodies	absent pcs/1000g
Shattering (Max)	5 %
Heavy Metal Cadmium (Max)	0.05 mg/kg
Heavy Metal Lead (Max)	0.3 mg/kg
Heavy Metal Arsenic (Max)	0.2 mg/kg
Heavy Metal Mercury (Max)	0.02 mg/kg
Moisture content (Min)	72 %
Moisture content (target)	73 %

2. SPECIFICATION PREPARED PRODUCT

Usda Before(Target)	2.5 USDA
Usda Before(Min)	1 USDA
Usda Before(Max)	3 USDA
Agtron After(Min)	45 Agtron
Agtron After(Max)	70 Agtron
Agtron After(Target)	57 Agtron
Usda After(Target)	2 USDA
Usda After(Min)	2.3 USDA
Usda After(Max)	3.5 USDA
Discolored Minor A (Max)	15 pcs/750g
Sugar Ends - Light (Max)	20 pcs/750g
Discolored Minor A (Target)	12 pcs/750g
Sugar Ends - Medium (Max)	8 pcs/750g
Discolored Major B (Max)	8 pcs/750g
Sugar Ends - Dark (Max)	3 pcs/10kg
Discolored Major B (Target)	6 pcs/750g
Discolored Critical C (Max)	3 pcs/750g
Discolored Critical C (Target)	1 pcs/750g
Total inclusive Mottling (Max)	35 pcs/750g
Total inclusive Mottling (Target)	30 pcs/750g
Feathering (Max)	10 pcs/750g

3. ORGANOLEPTIC INFORMATION

TASTE

Typical potato taste
Strong potato taste, product peculiar

EXTERNAL TEXTURE

Crispy
Crispy with moist mealy interior texture Slightly crisp: max. 30 %/ 50 ps

FLAVOUR

Typical potato flavour

INTERNAL STRUCTURE

Moist, mealy

HOLDING TIME

3 minutes

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

DEEP FRYER:
Preheat the oil to the temperature 175 °C/347°F. Fry small quantities for 3 -4 minutes until golden-brown and crispy.
FRYING PAN:
Preheat the oil to the medium temperature and fry 9 to 10 minutes.
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)	580,0
Energy (kcal)	138,0
Fat (g)	3,8
Fat Acids Saturated (g)	1,9
Fat Acids Mono (g)	
Poly Acids Unsaturated (g)	
Carbohydrates (g)	22,5
Of Which Sugar < (g)	1,0
Protein (g)	2,2
Salt (g)	0,1
Fibre (g)	
Transfat < (g)	

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

Total Plate Count (Max)	100000 cfu/g
Coliforms (Max)	absent /0.01g
Staphylococcus Aureus (Max)	absent /0.01g
E-Coli (Max)	10 cfu/g
Moulds & Yeast (Max)	absent /0.01g
Listeria monocytogenes	absent cfu/25g
Salmonella In 25 G	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 :(SO2, E220-E228)>10ppm	no
Beef and derivatives	no	Coriander	no

8. FOIL INFORMATION

Item number		H4116.003
Bag content		2500 g
Demands on weight		E-mark
Dimensions	Length	460 mm
	Width	630 mm
Net weight		10 g
Kind of material		PE
EAN foil		8710679114206
Coding system		01
Extra Print		
Holes in material		Yes
Number of colours		6
Easy Opening		No

9. BOX INFORMATION

Item number		R00086.001
Number of bags in box		5
Dimensions	Length	386 mm
	Width	256 mm
	Height	250 mm
Net weight		338 g
Kind of material		Pre-printed
EAN box		8710679097080
Coding system		01
Extra Print		Pommes Frites 10mm, 5x2.5kge 114.316/100.017 EAN, exp date, LOT
Number of colours		1
Colour of tape		R00004 - Tape transparant
C. of tape		

10. PALLET INFORMATION

Item number		R00008
Number of layers		7
Number of boxes per pallet		63
Maximum pallet height	(Incl. pallet)	2150 mm
Actual pallet height	(Incl. pallet)	2040 mm
Kind of material		R00008 - Euro pallet -
EAN-128		08710679130411
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

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