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**CUSTOMER DATASHEET**

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**338.002 - Wedges skin-on 8-cut sun 14x600g Farm Frites EP**

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|---------------------|-------------------------------------|
| <b>DESCRIPTION:</b> | PRE-FRIED DEEP FROZEN POTATO WEDGES |
| <b>SHELF LIFE:</b>  | 730 days                            |
| <b>INGREDIENTS:</b> | Potato (97 %), sunflower oil (3 %). |

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**1. SPECIFICATION UNPREPARED PRODUCT**

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|                                |                        |
|--------------------------------|------------------------|
| Length >90mm (Max)             | 3 %                    |
| Length <30mm (Max)             | 5 %                    |
| Thickn Peelside <11mm (Max)    | 5 pcs/1000g            |
| Thickness Peelside >28mm (Max) | 1 pcs/1000g            |
| Length >30 <85mm (Min)         | 80 %                   |
| Cutting Size                   | 8 parts cut            |
| Total Defects >12mm (Max)      | 2 pcs/1000g            |
| Total Defects 6-12mm (Max)     | 8 pcs/1000g            |
| Total Defects 3-6mm (Max)      | 30 pcs/1000g           |
| Damaged (Max)                  | 8 pcs/1000g            |
| Peelrest/blue                  | grey (Max) 4 pcs/1000g |
| Moisture Content (Max)         | 74 %                   |
| Moisture content (Min)         | 72 %                   |
| Moisture content (target)      | 73 %                   |

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**2. SPECIFICATION PREPARED PRODUCT**

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|                    |             |
|--------------------|-------------|
| Usda After (Min)   | 1 USDA      |
| Usda After(Target) | 1.5 USDA    |
| Usda After(Max)    | 2 USDA      |
| Feathering (Max)   | NA pcs/750g |

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**3. ORGANOLEPTIC INFORMATION**

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**TASTE**

Typical potato taste  
without any off flavours

**ODOUR**

Faintly sweet odour  
without any off odours

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## 4. PREPARATION AND HANDLING INFORMATION

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### PREPARATION METHOD

#### DEEP FRYER

Deep fry small quantities of skin on wedges in hot oil (175 °C) for 3-4 minutes.

#### SHALLOW FRY

Preheat the frying pan with a small amount of oil, bake the product 10 to 12 minutes. Turn over frequently.

#### OVEN

Place oven skin on wedges on a baking sheet in a pre-heated oven at 230°C, gas 8 for 12-15 minutes. Turing halfway through cooking time.

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.

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## 5. NUTRITIONAL INFORMATION

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|                            | UNPREPARED<br>PRODUCT |
|----------------------------|-----------------------|
| Energy (kj)                | 504,0                 |
| Energy (kcal)              | 120,0                 |
| Fat (g)                    | 3,0                   |
| Fat Acids Saturated (g)    | 0,42                  |
| Fat Acids Mono (g)         | 0,9                   |
| Poly Acids Unsaturated (g) | 1,68                  |
| Carbohydrates (g)          | 18,7                  |
| Of Which Sugar < (g)       | 1,0                   |
| Protein (g)                | 3,0                   |
| Salt (g)                   | 0,0875                |
| Fibre (g)                  | 3,0                   |
| Transfat < (g)             | 0,06                  |

Nutritional information are average values per 100g product.

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

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## 6. MICROBIOLOGICAL INFORMATION

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

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## 7. ALBA-LIST (DIETARY INTOLERANCE)

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|                         |    |                                                |    |
|-------------------------|----|------------------------------------------------|----|
| 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 <sub>2</sub> , E220-E228)>10ppm | no |
| Beef and derivatives    | no | Coriander                                      | no |

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## 8. FOIL INFORMATION

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|                   |        |               |
|-------------------|--------|---------------|
| Item number       |        | H4436.002     |
| Bag content       |        | 600 g         |
| Demands on weight |        | E-mark        |
| Dimensions        | Length | 280 mm        |
|                   | Width  | 525 mm        |
| Net weight        |        | 6 g           |
| Kind of material  |        | PE-Whit       |
| EAN foil          |        | 8710679138110 |
| Coding system     |        | 51            |
| Extra Print       |        |               |
| Holes in material |        | Yes           |
| Number of colours |        | 6             |
| Easy Opening      |        | Yes           |

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## 9. BOX INFORMATION

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|                       |        |                                                      |
|-----------------------|--------|------------------------------------------------------|
| Item number           |        | H5465.001                                            |
| Number of bags in box |        | 14                                                   |
| Dimensions            | Length | 384 mm                                               |
|                       | Width  | 256 mm                                               |
|                       | Height | 200 mm                                               |
| Net weight            |        | 305 g                                                |
| Kind of material      |        | Pre-printed                                          |
| EAN box               |        | 8710679138103                                        |
| Coding system         |        | 01A                                                  |
| Extra Print           |        |                                                      |
| Number of colours     |        | 1                                                    |
| Colour of tape        |        | H3739 - Tape transparent 3M Bottom-OH/ Top+Bottom-BL |
| C. of tape            |        |                                                      |

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## 10. PALLET INFORMATION

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|                            |                |                                            |
|----------------------------|----------------|--------------------------------------------|
| Item number                |                | H3001                                      |
| Number of layers           |                | 8                                          |
| Number of boxes per pallet |                | 72                                         |
| Maximum pallet height      | (Incl. pallet) | 2000 mm                                    |
| Actual pallet height       | (Incl. pallet) | 1830 mm                                    |
| Kind of material           |                | H3001 - Euro pallet EPAL used - L120xW80cm |
| EAN-128                    |                | 08710679152130                             |
| Wrap film                  |                | Yes                                        |
| Carton sheets              |                | No                                         |
| Duo Pallet                 |                | No                                         |

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## 11. DISCLAIMER

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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.

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## 12. CONTACT AND INFORMATION

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