



Release date: 09-12-2016

CUSTOMER DATASHEET

198.002 - Oven Fries 12x750ge Farm Frites EP

DESCRIPTION:	PRE-FRIED DEEP FROZEN FRIES FOR OVEN
SHELF LIFE:	730 days
INGREDIENTS:	Potato (95,9 %), MB palm oil (4,1 %), dextrose.

1. SPECIFICATION UNPREPARED PRODUCT

Cut		Straight cut
Cutting Size		11x11 mm (±10mm)
Length >50mm (Min)		45 %
Length <25mm (Max)		3 %
Slivers (Max)		10 pcs/1000g
Total Defects >12mm (Max)		2 pcs/1000g
Total Defects 6-12mm (Max)		8 pcs/1000g
Total Defects 3-6mm (Max)		30 pcs/1000g
Cutting Defects (Max)		2 %
Green (Max)		1 %
Peelrest/blue	grey (Max)	8 pcs/1000g
Moisture Content (Max)		65 %
Fat Content (Max)		6 %
Ffa (Max)		1.5 %
Foreign Bodies		absent pcs/1000g
Shattering (Max)		2 %
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

2. SPECIFICATION PREPARED PRODUCT

Usda After(Target)	2.5 USDA
Usda After(Min)	2 USDA
Usda After(Max)	3 USDA
Agtron After(Min)	50 Agtron
Agtron After(Target)	55 Agtron
Agtron After(Max)	60 Agtron
Discolored Minor A (Max)	10 pcs/750g
Discolored Minor A (Target)	8 pcs/750g
Discolored Major B (Max)	4 pcs/750g
Discolored Major B (Target)	2 pcs/750g
Discolored Critical C (Max)	1 pcs/750g
Discolored Critical C (Target)	0 pcs/750g
Total inclusive Mottling (Max)	18 pcs/750g
Total inclusive Mottling (Target)	15 pcs/750g
Feathering (Max)	4 pcs/750g

3. ORGANOLEPTIC INFORMATION

TASTE

Strong potato taste
Product peculiar taste.

INTERNAL TEXTURE

moist mealy

FLAVOUR

Typical potato smell

TEXTURE

Crispy

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.

OVEN:

Preheat the oven to the temperature 220°C, bake small quantities (±500g fries) for ab.15 minutes until golden-brown and crispy.

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)	696,0
Energy (kcal)	166,0
Fat (g)	4,9
Fat Acids Saturated (g)	2,0
Fat Acids Mono (g)	
Poly Acids Unsaturated (g)	
Carbohydrates (g)	26,4
Of Which Sugar < (g)	0,4
Protein (g)	2,5
Salt (g)	0,08
Fibre (g)	2,8
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

Salmonella In 25 G	absent cfu/25g
Coliforms (Max)	absent cfu/0.01g
Staphylococcus Aureus (Max)	absent cfu/0.01g
Listeria monocytogenes	absent cfu/1g
Moulds & Yeast (Max)	absent cfu/g

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		R00249.002
Bag content		750 g
Demands on weight		E-mark
Dimensions	Length	350 mm
	Width	525 mm
Net weight		9 g
Kind of material		PE
EAN foil		8710679002329
Coding system		01A
Extra Print		
Holes in material		Yes
Number of colours		8
Easy Opening		Yes

9. BOX INFORMATION

Item number		R00238
Number of bags in box		12
Dimensions	Length	384 mm
	Width	256 mm
	Height	220 mm
Net weight		298 g
Kind of material		Pre-printed
EAN box		8710679138233
Coding system		01A
Extra Print		
Number of colours		2
Colour of tape		R00004 - Tape transparant
C. of tape		

10. PALLET INFORMATION

Item number		R00008
Number of layers		8
Number of boxes per pallet		72
Maximum pallet height	(Incl. pallet)	2000 mm
Actual pallet height	(Incl. pallet)	1990 mm
Kind of material		R00008 - Euro pallet -
EAN-128		08710679138240
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