

CUSTOMER DATASHEET

284.019 - Fantasy Crinkle Fries 5x2500g Frytki Karbowane

DESCRIPTION:	PRE-FRIED DEEP FROZEN FRIES CRINKLE CUT
SHELF LIFE:	730 days
INGREDIENTS:	Potato (95,7 %), MB palm oil (4,3 %).

1. SPECIFICATION UNPREPARED PRODUCT

Length >50mm (Min)	25 %
Length <25mm (Max)	8 %
Slivers (Max)	20 pcs/1000g
Total Defects >12mm (Max)	5 pcs/1000g
Total Defects 6-12mm (Max)	12 pcs/1000g
Total Defects 3-6mm (Max)	40 pcs/1000g
Total defects (skin-black spots-bruise)	4 pcs/1000g
Green (Max)	1 %
Peelrest/blue	grey (Max) 35 pcs/1000g
Moisture Content (Max)	74 %
Fat Content (Max)	6 %
Ffa (Max)	1.5 %
Foreign Bodies	absent
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 After(Min)	1 USDA
Usda After(Target)	1.5 USDA
Usda After(Max)	3 USDA
Agtron After(Min)	65 Agtron
Agtron After(Max)	75 Agtron
Agtron After(Target)	70 Agtron
Discolored Minor A (Max)	15 pcs/750g
Discolored Minor A (Target)	12 pcs/750g
Discolored Major B (Max)	8 pcs/750g
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

Potato taste

ODOUR

Typical potato flavour

EXTERNAL TEXTURE

Crispy, max 30%/50 pcs

INTERNAL TEXTURE

Moist mealy

HOLDING TIME

3 min

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

DEEP FRYER:

Preheat the oil to the temperature 175 °C. 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)	584,0
Energy (kcal)	135,0
Fat (g)	4,0
Fat Acids Saturated (g)	2,0
Fat Acids Mono (g)	
Poly Acids Unsaturated (g)	
Carbohydrates (g)	22,4
Of Which Sugar < (g)	0,2
Protein (g)	2,2
Salt (g)	0,05
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

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

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		R00400.000
Bag content		2500 g
Demands on weight		E-mark
Dimensions	Length	445 mm
	Width	730 mm
Net weight		16 g
Kind of material		PE
EAN foil		8710679189211
Coding system		01A
Extra Print		
Holes in material		Yes
Number of colours		6
Easy Opening		No

9. BOX INFORMATION

Item number		R00330.000
Number of bags in box		5
Dimensions	Length	384 mm
	Width	256 mm
	Height	270 mm
Net weight		380 g
Kind of material		Pre-printed
EAN box		8710679099084
Coding system		01A
Extra Print		
Number of colours		1
Colour of tape		R00004 - Tape transparant
C. of tape		

10. PALLET INFORMATION

Item number		R00008
Number of layers		6
Number of boxes per pallet		54
Maximum pallet height	(Incl. pallet)	2000 mm
Actual pallet height	(Incl. pallet)	1830 mm
Kind of material		R00008 - Euro pallet -
EAN-128		
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