

CUSTOMER DATASHEET

086.013 - Fries 10mm 5x2500g Fast Fry FF EP

DESCRIPTION:	PRE-FRIED DEEP FROZEN FRIES
SHELF LIFE:	730 days
INGREDIENTS:	Potato (93,5 %), MB palm oil (6,5 %), dextrose.

1. SPECIFICATION UNPREPARED PRODUCT

Length >75mm (Min)	5 %
Length >50mm (Min)	55 %
Length <25mm (Max)	2 %
Total Defects >12mm (Max)	1 pcs/1000g
Total Defects 6-12mm (Max)	5 pcs/1000g
Total Defects 3-6mm (Max)	25 pcs/1000g
Burnt Pieces (Max)	1 pcs/1000g
Cutting Defects (Max)	6 pcs/1000g
Frozen - Stuck Together	6 pcs/1000g
Green (Max)	1 %
Slivers (Max)	12 pcs/1000g
Peelrest/blue	grey (Max) 6 pcs/1000g
Moisture Content (Max)	66 %
Moisture content (target)	65 %
Moisture content (Min)	64 %

2. SPECIFICATION PREPARED PRODUCT

Agtron After(Min)	50 Agtron
Agtron After(Max)	60 Agtron
Agtron After(Target)	55 Agtron
Usda After(Target)	2.5 USDA
Usda After(Min)	2 USDA
Usda After(Max)	3 USDA
Usda Before(Target)	0.5 USDA
Discolored Minor A (Max)	8 pcs/750g
Discolored Minor A (Target)	6 pcs/750g
Discolored Major B (Max)	2 pcs/750g
Discolored Major B (Target)	1 pcs/750g
Discolored Critical C (Max)	0.2 pcs/750g
Discolored Critical C (Target)	0 pcs/750g
Total inclusive Mottling (Max)	15 pcs/750g
Total inclusive Mottling (Target)	12 pcs/750g
Feathering (Max)	2 pcs/750g

3. ORGANOLEPTIC INFORMATION

TASTE

typical potato taste

ODOUR

faintly sweet odour

EXTERNAL TEXTURE

slightly crisp

INTERNAL TEXTURE

moist mealy

MEALINESS D/E (MIN)

12 pcs/20pcs

CRISPINESS (MIN)

10 pcs/20pcs

CRISPINESS HOLDING TIME

3 minutes

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

DEEP FRYER

Deep fry small quantities of fries in hot oil (175°C) for 90 sec.

Drain on absorbent paper before serving. Do not refreeze once thawed.

STORAGE CONDITIONS

Storage: 0-4°C, 4 days; -18°C, 24 months.

Do not eat the product after expiry date.

5. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	765,0
Energy (kcal)	182,0
Fat (g)	6,5
Fat Acids Saturated (g)	3,25
Fat Acids Mono (g)	2,6
Poly Acids Unsaturated (g)	0,65
Carbohydrates (g)	26,9
Of Which Sugar < (g)	0,3
Protein (g)	2,6
Salt (g)	0,04
Fibre (g)	2,7
Transfat < (g)	0,13

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
E-Coli (Max)	10 cfu/g
Staphylococcus Aureus (Max)	100 cfu/g
Moulds & Yeast (Max)	500 cfu/g
Salmonella In 25 G	absent cfu/25g
Total Plate Count (Max)	100000 cfu/g
Lysteria In 25G	absent cfu/25g
Listeria monocytogenes	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			H4028.002
Bag content			2500 g
Demands on weight			E-mark
Dimensions	Length		480 mm
	Width		630 mm
Net weight			11 g
Kind of material			PE-Tran
EAN foil			8710679116071
Coding system			01A
Extra Print			
Holes in material			Yes
Number of colours			8
Easy Opening			Yes

9. BOX INFORMATION

Item number		H5007.004
Number of bags in box		5
Dimensions	Length	384 mm
	Width	256 mm
	Height	270 mm
Net weight		352 g
Kind of material		Pre-printed
EAN box		8710679002268
Coding system		01A
Extra Print		
Number of colours		2
Colour of tape		H3124.000 - Tape blue-white text 50mm-1500m-w-1kl FROZEN
C. of tape		H3739 - Tape transparent 3M top and/or bottom

10. PALLET INFORMATION

Item number		H3001
Number of layers		6
Number of boxes per pallet		54
Maximum pallet height	(Incl. pallet)	2100 mm
Actual pallet height	(Incl. pallet)	1837 mm
Kind of material		H3001 - Euro pallet EPAL used - L120xW80cm
EAN-128		08710679128319
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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