



Release date: 12-08-2016

CUSTOMER DATASHEET

913.001 - Cheddar Bites 6x1000g Farm Frites EP

DESCRIPTION:	PRE-FRIED DEEP FROZEN CHEDDAR CHEESE BITES
SHELF LIFE:	547 days
INGREDIENTS:	CHEESE (50%): (CHEDDAR CHEESE (37%), CHEESE (28%), water, BUTTER, MILKPROTEIN, emulsifiers (E452, E339, E331), cornstarch, colours (E160a,E160e), salt, WHEAT FLOUR, MB palm oil, potatoflour, yeast, salt, potatostrips,colour (E160b), raising agent (E500(ii)).

1. SPECIFICATION UNPREPARED PRODUCT

Weight Per 10 Pieces	193-222 g
Clumps; Sticked By 2 (Max)	2 pcs/1000g
Clumps; Sticked By 3 (Max)	0 pcs/1000g
Misshape	2 pcs/1000g
Crumb <1cm (Max)	15 g/1000g

2. SPECIFICATION PREPARED PRODUCT

Colour (Fryer_3min_175°C)	1-3 USDA
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3. ORGANOLEPTIC INFORMATION

TASTE

Cheddarcheese taste
With red breadcrumb coating and white potatostrips.

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

Deep fry in cooking oil at 180°C, 2,5 minutes.
In an oven, preheated at 220°C, 9-10 minutes. Turn halfway.

STORAGE CONDITIONS

Storage: -18°C, 18 months.
Do not eat the product after expiry date.

5. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	1.322,0
Energy (kcal)	317,0
Fat (g)	18,5
Fat Acids Saturated (g)	11,0
Fat Acids Mono (g)	
Poly Acids Unsaturated (g)	
Carbohydrates (g)	24,2
Of Which Sugar < (g)	1,5
Protein (g)	12,4
Salt (g)	2,21
Fibre (g)	2,1
Transfat < (g)	2,9

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)	1000000 cfu/g
Entrobacteriaceae (Max)	1000 cfu/g
Coliforms (Max)	1000 cfu/g
E-Coli (Max)	10 cfu/g
Staphylococcus Aureus (Max)	100 cfu/g
Moulds & Yeast (Max)	10000 cfu/g
Salmonella In 25 G	absent /25g
Listeria monocytogenes	absent cfu/25g

7. ALBA-LIST (DIETARY INTOLERANCE)

Milk proteins	yes	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	yes	Mollusca	no
Cacao	no	Buckwheat	no
Pulses	no	Corn	no
Lactose	yes	Nutoil	no
Egg	no	Peanuts	no
Soya proteins	no	Peanutoil	no
Soya bean oil	no	Sesame seed	no
Gluten	yes	Sesame oil	no
Wheat	yes	Glutaminates	no
Rye	no	Sulphites :(SO ₂ , E220-E228)>10ppm	no
Beef and derivatives	no	Coriander	no

8. FOIL INFORMATION

Item number		R00350.001
Bag content		1000 g
Demands on weight		E-mark
Dimensions	Length	300 mm
	Width	510 mm
Net weight		9 g
Kind of material		PE
EAN foil		8710679148041
Coding system		62
Extra Print		
Holes in material		Yes
Number of colours		10
Easy Opening		No

9. BOX INFORMATION

Item number		R00229.001
Number of bags in box		6
Dimensions	Length	385 mm
	Width	193 mm
	Height	190 mm
Net weight		249 g
Kind of material		Pre-printed
EAN box		8710679148034
Coding system		62
Extra Print		CHEDDAR BITES /6x1000g e 8710679148034
Number of colours		2
Colour of tape		R00004 - Tape transparant
C. of tape		

10. PALLET INFORMATION

Item number		R00012
Number of layers		10
Number of boxes per pallet		120
Maximum pallet height	(Incl. pallet)	2150 mm
Actual pallet height	(Incl. pallet)	2150 mm
Kind of material		R00012 - Europallet - LeDuc
EAN-128		08710679148027
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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