



Release date: 30-12-2011

## CUSTOMER DATASHEET

### 233.002 - Belgian Fries 5x2500g Home-Style EP

<b>DESCRIPTION:</b>	Fries Irregular cut Traditional
<b>SHELF LIFE:</b>	730 days
<b>INGREDIENTS:</b>	Potato, vegetable oil
<b>POTATO VARIETY:</b>	Bintje equivalent
<b>ALLOWED OIL TYPE:</b>	Palm

#### 1. SPECIFICATION PRE-FRIED PRODUCT

##### WEIGHT AND DIMENSIONS

Cutting Size	Irregular cut skin off
Length >75mm (Min)	15 %
Length >50mm (Min)	65 %
Length <25mm (Max)	2 %
Slivers (Max)	8 pcs/1000g
Target lenght <25mm (Max)	2 %

##### DEFECT AND TOLERANCES

Total Defects >12mm (Max)	1 pcs/1000g
Total Defects 6-12mm (Max)	5 pcs/1000g
Total Defects 3-6mm (Max)	25 pcs/1000g
Frozen - Stuck Together	6 pcs/1000g
Crumb (Max)	1 g/1000g
Slivers (Max)	12 pcs/1000g
Feathering (Max)	5 pcs/1000g
Cutting Defects (Max)	3 pcs/1000g
Burnt Pieces (Max)	1 pcs/1000g
Green (Max)	1 %

##### PHYSICAL NORMS

Moisture Content (Max)	72 %
Moisture content (Min)	70 %
Moisture content (target)	71 %

#### 2. SPECIFICATION PREPARED PRODUCT

##### COLOUR OF PRODUCT

Agtron After(Min)	40 Agtron
Agtron After(Max)	50 Agtron
Agtron After(Target)	45 Agtron
Usda After(Target)	3.5 USDA
Usda After(Min)	3 USDA
Usda After(Max)	4 USDA

##### DISCOLORATION/SUGAR ENDS

Feathering (Max)	5 pcs/750g
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### 3. ORGANOLEPTIC INFORMATION

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#### TASTE

typical potato taste

#### ODOUR

faintly sweet odour

#### EXTERNAL TEXTURE

slightly crisp

#### INTERNAL TEXTURE

moist mealy

#### MEALINESS D/E (MIN)

15

#### CRISPINESS (MIN)

15

#### CRISPINESS HOLDING TIME

3

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### 4. PREPARATION AND HANDLING INFORMATION

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#### PREPARATION METHOD

DEEPPFRYER:

3,5 - 4 minutes at 175 °C

COMBISTEAMER:

Preheat until 220 °C(hot air) and place the baskets with a layer of chips (ca 1 kg) in the preheated oven. Bake off in 15-20 minutes until the chips are crispy and well cooked. Advised is to quickly shake the baskets half way the preparation time.

Note: Due to varying conditions, cooking times are a guideline only.

Do not eat the product after expire date/best before end date.

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### 5. NUTRITIONAL INFORMATION

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	<b>PRE-FRIED FROZEN</b>	<b>PREPARED FRIED</b>
Energy (kj)	573,0	789,0
Energy (kcal)	136,0	192,0
Protein (g)	2,4	2,9
Carbohydrates (g)	23,4	28,5
Of Which Sugar < (g)	0,2	
Fat (g)	3,4	7,4
Fat Acids Saturated (g)	1,7	
Fat Acids Mono (g)	1,3	
Poly Acids Unsaturated (g)	0,4	
Fibre (g)	2,1	2,5
Sodium (mg)	13,0	18,0
Transfat < (g)		

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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### MICROBIOLOGICAL NORMS

		Test Method
Total Plate Count (Max)	100000 cfu/g	ISO 4833
Coliforms (Max)	1000 cfu/g	ISO 4832
E-Coli (Max)	10 cfu/g	ISO 4832 (BE) - ISO 16649-2 (NL)
Staphylococcus Aureus (Max)	100 cfu/g	ISO 6888
Moulds & Yeast (Max)	500 cfu/g	ISO 7954
Lysteria In 25G	absent cfu/25g	SM 00406 (BE) - ISO 11290 (NL)
Salmonella In 25 G	absent cfu/25g	ISO 6579

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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		H4110.001
Bag content		2500 g
Demands on weight		E-mark
Dimensions	Length	470 mm
	Width	630 mm
Net weight		15 g
Kind of material		PE-Tran
EAN foil		8710679136345
Coding system		11A
Extra Print		
Holes in material		Yes
Number of colours		8
Easy Opening		Yes

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## 9. BOX INFORMATION

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Item number		H5297.000
Number of bags in box		5
Dimensions	Length	384 mm
	Width	256 mm
	Height	260 mm
Net weight		344 g
Kind of material		Pre-printed
EAN box		8710679136352
Coding system		11A
Extra Print		
Number of colours		2
Colour of tape		H3742.000 - Tape text Belgian Fries 50mmx990mm-w-4c
C. of tape		

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## 10. PALLET INFORMATION

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Item number		H3001
Number of layers		7
Number of boxes per pallet		63
Maximum pallet height	(Incl. pallet)	2100 mm
Actual pallet height	(Incl. pallet)	2040 mm
Kind of material		H3001 - Euro pallet -
EAN-128		08710679135942
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.