



Release date: 03-10-2011

CUSTOMER DATASHEET

815.001 - Fast Fry 9mm Chilled 2x4000g Farm Frites EP

DESCRIPTION:	Fries 10mm chilled Fast fry
SHELF LIFE:	26 days
INGREDIENTS:	Potatoes, vegetable oil (palm)
POTATO VARIETY:	Agria equivalent
ALLOWED OIL TYPE:	Palm

1. SPECIFICATION PRE-FRIED PRODUCT

WEIGHT AND DIMENSIONS

Length >75mm (Min)	15 %
Length >50mm (Min)	65 %
Length <25mm (Max)	2 %
Slivers (Max)	10 pcs/1000g
Targ. length >50mm	70 %
Targ. length >75mm	20 %

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
Cutting Defects (Max)	4 pcs/1000g
Defolerance Cuttingsize (Max)	1 mm
Burnt Pieces (Max)	1 pcs/1000g
Frozen - Stuck Together	6 pcs/1000g
Green (Max)	1 %

PHYSICAL NORMS

Moisture Content (Max)	68 %
Moisture content (Min)	66 %
Moisture content (target)	67 %

2. SPECIFICATION PREPARED PRODUCT

COLOUR OF PRODUCT

Agtron After(Min)	55 Agtron
Agtron After(Max)	65 Agtron
Agtron After(Target)	60 Agtron
Usda After(Target)	2 USDA
Usda After(Min)	1.5 USDA
Usda After(Max)	2.5 USDA

DISCOLORATION/SUGAR ENDS

Sugar Ends - Glass (Max)	7 pcs/750g
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3. ORGANOLEPTIC INFORMATION

TASTE

typical potato taste

ODOUR

faintly sweet odour

EXTERNAL TEXTURE

slightly crisp

Min. 16 pcs out of 20 pcs

INTERNAL TEXTURE

moist mealy

Min. 18 pcs D/E out of 20 pieces

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

DEEP FRYER

Fry the pommes frites in hot oil (175 °C/ 347 °F) for 1.5 - 2 minutes.

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

5. NUTRITIONAL INFORMATION

	PRE-FRIED FROZEN	PREPARED FRIED
Energy (kj)	687,0	945,0
Energy (kcal)	225,0	
Protein (g)	2,67	3,14
Carbohydrates (g)	25,37	30,13
Of Which Sugar < (g)		
Fat (g)	5,54	9,97
Fat Acids Saturated (g)	2,66	4,78
Fat Acids Mono (g)	0,61	
Poly Acids Unsaturated (g)	2,66	4,78
Fibre (g)	4,1	4,9
Sodium (mg)	44,0	53,0
Transfat < (g)		

Nutritional information are average values per 100g product.

This product is free of raw materials and ingredients produced from genetically manipulated organisms.

6. MICROBIOLOGICAL INFORMATION

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

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 :(SO ₂ , E220-E228)>10ppm	no
Beef and derivatives	no	Coriander	no

8. FOIL INFORMATION

Item number		H4829.001
Bag content		4000 g
Demands on weight		E-mark
Dimensions	Length	510 mm
	Width	790 mm
Net weight		23 g
Kind of material		Lam-Tran
EAN foil		8710679116385
Coding system		02
Extra Print		
Holes in material		No
Number of colours		3
Easy Opening		No

9. BOX INFORMATION

Item number		H5082.004
Number of bags in box		2
Dimensions	Length	386 mm
	Width	286 mm
	Height	195 mm
Net weight		432 g
Kind of material		Pre-printed
EAN box		8710679331160
Coding system		02
Extra Print		
Number of colours		2
Colour of tape		H3737 - Tape yellow
C. of tape		H3739 - Tape transparent

10. PALLET INFORMATION

Item number		H3001
Number of layers		9
Number of boxes per pallet		72
Maximum pallet height	(Incl. pallet)	2100 mm
Actual pallet height	(Incl. pallet)	1995 mm
Kind of material		H3001 - Euro pallet -
EAN-128		08710679129897
Wrap film		Yes
Carton sheets		Yes
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.