



Release date: 17-05-2011

CUSTOMER DATASHEET

957.011 - Whole Potato Pre Cook 3x4000g Farm Frites EP

DESCRIPTION:	Whole potatoes pre-cooked
SHELF LIFE:	70 days
INGREDIENTS:	Potato, water, firming agent E509
POTATO VARIETY:	Hansa or equivalent
ALLOWED OIL TYPE:	

1. SPECIFICATION PRE-FRIED PRODUCT

WEIGHT AND DIMENSIONS

Sorting Size 38-46 (\pm 5) mm

DEFECT AND TOLERANCES

Black defects <5mm (Max)	1 pcs/500g
Black defects >5mm (Max)	5 pcs/500g
Total Defects (Max)	30 pcs/500g

PHYSICAL NORMS

Moisture Content (Max)	83 %
Moisture content (Min)	79 %
Moisture content (target)	81 %

2. ORGANOLEPTIC INFORMATION

TASTE

typical potato taste
fresh potato taste

ODOUR

faintly sweet odour
fresh potato smell

3. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

FRYING PAN

Fry the product in little fat/oil for 10-12 minutes. COMBISTEAMER

Place the product in the steamer (+/- 160 C) for 15-18 minutes. Au bain marie: place the packed product in a pan with boiling water. Heat on for approximately 10 minutes.

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

4. NUTRITIONAL INFORMATION

	PRE-FRIED
	FROZEN
Energy (kj)	344,0
Energy (kcal)	81,1
Protein (g)	1,9
Carbohydrates (g)	17,6
Of Which Sugar < (g)	1,4
Fat (g)	0,4
Fat Acids Saturated (g)	0,2
Fat Acids Mono (g)	0,1
Poly Acids Unsaturated (g)	0,1
Fibre (g)	2,9
Sodium (mg)	45,0
Transfat < (g)	

Nutritional information are average values per 100g product.

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

5. 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

6. 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

7. FOIL INFORMATION

Item number		H4046
Bag content		4000 g
Demands on weight		E-mark
Dimensions	Length	340 mm
	Width	425 mm
Net weight		34 g
Kind of material		Laminated
EAN foil		8710679001582
Coding system		00
Extra Print		
Holes in material		No
Number of colours		3
Easy Opening		No

8. BOX INFORMATION

Item number		H5556
Number of bags in box		3
Dimensions	Length	385 mm
	Width	285 mm
	Height	150 mm
Net weight		415 g
Kind of material		Pre-printed
EAN box		8710679907129
Coding system		00
Extra Print		
Number of colours		2
Colour of tape		R00004 - Tape transparant
C. of tape		

9. PALLET INFORMATION

Item number		R00008
Number of layers		8
Number of boxes per pallet		64
Maximum pallet height	(Incl. pallet)	1650 mm
Actual pallet height	(Incl. pallet)	1638 mm
Kind of material		R00008 - Euro pallet -
EAN-128		08710679099664
Wrap film		Yes
Carton sheets		No
Duo Pallet		No

10. 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.