

CUSTOMER DATASHEET

547.002 - Croquettes Cutted 4x2500g Farm Frites EP

DESCRIPTION:	DEEP FROZEN BREADED POTATO CROQUETTES
SHELF LIFE:	18 months
INGREDIENTS:	Potato (83%), flour (WHEAT), potato flakes, flour (rice), salt, starch (WHEAT), stabilizer (E461), onion powder, yeast, paprika powder, turmeric, dextrose, nutmeg, natural flavour, garlic, yeast extract.

1. SPECIFICATION UNPREPARED PRODUCT

Pre-fried	No
Shape	Cylinder mash
Weight (Min)	230 g/10 pcs
Weight (Max)	270 g/10 pcs
Length (Min)	51 mm/10 pcs
Length (Target)	54 mm/10 pcs
Length (Max)	57 mm/10 pcs
Total Defects (Max)	20 %

2. SPECIFICATION PREPARED PRODUCT

USDA After (Min)	1 USDA
USDA After (Max)	3 USDA
USDA Before (Min)	0 USDA
USDA Before (Max)	1 USDA

3. ORGANOLEPTIC INFORMATION

TASTE

Taste
Potato, hint of onion and nutmeg

ODOUR

Odour
Potato, hint of onion and nutmeg

EXTERNAL TEXTURE

External Texture
Crunchy exterior

INTERNAL TEXTURE

Internal Texture
Soft potato interior

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

Deep Fryer

Deep fry small quantities in hot oil (175°C/347°F) for 3:00-5:00 minutes.

Drain on absorbent paper before serving.

Do not refreeze once thawed.

STORAGE CONDITIONS

Storage: -18°C, 18 months.

Do not eat the product after expiry date.

5. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	492,0
Energy (kcal)	116,0
Fat (g)	
Fat Acids Saturated (g)	
Fat Acids Mono (g)	
Poly Acids Unsaturated (g)	
Carbohydrates (g)	24,0
Of Which Sugar < (g)	1,2
Protein (g)	2,8
Salt (g)	0,9
Fibre (g)	2,2
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

Escherichia coli (Max)	100 cfu/g
Staphylococcus aureus (Max)	1000 cfu/g
Salmonella (Max)	absent cfu/25g
Total Plate Count (Max)	1000000 cfu/g
Listeria monocytogenes (Max)	100 cfu/g
Enterobacteriaceae (Max)	1000 cfu/g

7. ALBA-LIST (DIETARY INTOLERANCE)

Milk and Products	no	Nuts and Products	no
Pork	no	Celery and Products	no
Chicken	no	Carrot	no
Fish and Products	no	Lupin and Products	no
Crustaceans and Products	no	Mustard and Products	no
Maize	no	Molluscs and Products	no
Cacao	no	Buckwheat	no
Pulses	no	Corn	no
Lactose	no	Nutoil	no
Eggs and Products	no	Peanuts and Products	no
Soy beans and Products	no	Peanutoil	no
Soya bean oil	no	Sesam Seeds and Products	no
Cereals containing Gluten	yes	Sesame oil	no
Wheat	yes	Glutamate (E620-E625)	no
Rye	no	Sulphite (=>10mg/kg)	no
Beef	no	Coriander	no

8. FOIL INFORMATION

Item number		R00627.000
Bag content		2500 g
Demands on weight		E-mark
Dimensions	Length	450 mm
	Width	630 mm
Net weight		11 g
Kind of material		PE-Tran
EAN foil		8710679020361
Extra Print		Inline Print Text Data Foil BEST BEFORE END: BEST BEFORE END: MM-YYYY; MM-YYYY Lot: L[Y][DDD][FFF] [X] [HH]:[NN] PRODUCTION DATE: DD-MM-YYYY Lot: L[Y][DDD][FFF] [X] [HH]:[NN]
Holes in material		Yes
Number of colours		6
Easy Opening		No

9. BOX INFORMATION

Item number		R00628.000
Number of bags in box		4
Dimensions	Length	384 mm
	Width	256 mm
	Height	210 mm
Net weight		274 g
Kind of material		Pre-printed
EAN box		8710679020378
Extra Print		Inline Print Text Data Box 547.002 CROQUETTES 4 x 2,5kg e; 4 x 2,5kg e BEST BEFORE END: MM-YYYY; 4 x 5,5lb FRM KNHP 2,5 1 E72; BEST BEFORE END: Lot: L[Y][DDD][FFF] [X] [HH]:[NN] MM-YYYY PRODUCTION DATE: DD-MM-YYYY FRM KNHP 2,5 1 E72
Number of colours		2
Colour of tape		R00004 - Tape transparent
C. of tape		

10. PALLET INFORMATION

Item number		R00008
Number of layers		8
Number of boxes per pallet		72
Maximum pallet height	(Incl. pallet)	2000 mm
Actual pallet height	(Incl. pallet)	1921 mm
Kind of material		R00008 - Euro Pallet -
EAN-128		08710679020378
Wrap film		Yes
Carton sheets		No
Duo Pallet		No

11. SPECIFIC CUSTOMER REQUIREMENTS

Customer Comments

12. 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.

13. CONTACT AND INFORMATION

Contact Information Farm Frites International B.V. Molendijk 1083227 CD
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