



Release date: 17-03-2015

CUSTOMER DATASHEET

093.014 - Fries 10mm 5x2500g Farm Frites EP

DESCRIPTION:	PRE-FRIED DEEP FROZEN FRIES
SHELF LIFE:	730 days
INGREDIENTS:	Potato (96,1 %), MB palm oil (3,9 %).

1. SPECIFICATION UNPREPARED PRODUCT

Length >75mm (Min)	15 %
Length >50mm (Min)	65 %
Length <25mm (Max)	2 %
Total Defects >12mm (Max)	1 pcs/1000g
Total Defects 6-12mm (Max)	5 pcs/1000g
Total Defects 3-6mm (Max)	25 pcs/1000g
Green (Max)	1 pcs/1000g
Burnt Pieces (Max)	1 pcs/1000g
Cutting Defects (Max)	4 pcs/1000g
Frozen - Stuck Together	6 pcs/1000g
Green (Max)	1 %
Slivers (Max)	12 pcs/1000g
Moisture Content (Max)	71 %
Moisture content (target)	70 %
Moisture content (Min)	69 %

2. SPECIFICATION PREPARED PRODUCT

Agtron After(Min)	65 Agtron
Agtron After(Max)	75 Agtron
Agtron After(Target)	70 Agtron
Usda After(Target)	1 USDA
Usda After(Min)	0.5 USDA
Usda After(Max)	1.5 USDA
Discolored Minor A (Max)	8 pcs/750g
Discolored Minor A (Target)	6 pcs/750g
Discolored Major B (Max)	2 pcs/750g
Discolored Major B (Target)	1 pcs/750g
Discolored Critical C (Max)	0.2 pcs/750g
Discolored Critical C (Target)	0 pcs/750g
Total inclusive Mottling (Max)	15 pcs/750g
Total inclusive Mottling (Target)	12 pcs/750g
Feathering (Max)	4 pcs/750g

3. ORGANOLEPTIC INFORMATION

TASTE

typical potato taste

ODOUR

faintly sweet odour

EXTERNAL TEXTURE

slightly crisp

Crispy texture

INTERNAL TEXTURE

moist mealy

Uniform texture of baked potatoes

MEALINESS D/E (MIN)

15 pcs/20pcs

CRISPINESS (MIN)

15 pcs/20pcs

CRISPINESS HOLDING TIME

3 minutes

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

DEEP FRYER

Fry small quantities in hot oil (175°C/347°F) for 3 - 4 minutes.

WOK FRYING

Preheat suitable oil(f.e. sunflower-, soya bean, rape-seed, palmoil) in wokpan until 160 °C.

Prepare small portions of the frozen product in 8 - 10 minutes until goldenbrown and crisp. Make sure the product is surrounded by boiling oil.

Drain on absorbent paper before serving. Do not refreeze once thawed.

STORAGE CONDITIONS

Storage: 0-4°C, 4 days; -18°C, 24 months.

Do not eat the product after expiry date.

5. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	576,0
Energy (kcal)	137,0
Fat (g)	3,9
Fat Acids Saturated (g)	1,95
Fat Acids Mono (g)	1,56
Poly Acids Unsaturated (g)	0,39
Carbohydrates (g)	22,0
Of Which Sugar < (g)	1,0
Protein (g)	2,0
Salt (g)	0,1
Fibre (g)	3,0
Transfat < (g)	0,078

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

Coliforms (Max)	1000 cfu/g
E-Coli (Max)	10 cfu/g
Staphylococcus Aureus (Max)	100 cfu/g
Moulds & Yeast (Max)	500 cfu/g
Salmonella In 25 G	absent cfu/25g
Total Plate Count (Max)	100000 cfu/g
Lysteria In 25G	absent cfu/25g
Listeria monocytogenes	absent cfu/25g

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		h4466.007
Bag content		2500 g
Demands on weight		E-mark
Dimensions	Length	475 mm
	Width	630 mm
Net weight		11 g
Kind of material		PE-Tran
EAN foil		8710679120009
Coding system		01A
Extra Print		
Holes in material		Yes
Number of colours		5
Easy Opening		Yes

9. BOX INFORMATION

Item number		H7225.000
Number of bags in box		5
Dimensions	Length	384 mm
	Width	256 mm
	Height	270 mm
Net weight		351 g
Kind of material		Pre-printed
EAN box		8710679121303
Coding system		01A
Extra Print		
Number of colours		2
Colour of tape		H3124.000 - Tape blue-white text 50mm-1500m-w-1kl FROZEN
C. of tape		H3739 - Tape transparent

10. PALLET INFORMATION

Item number		h3001
Number of layers		7
Number of boxes per pallet		63
Maximum pallet height	(Incl. pallet)	2110 mm
Actual pallet height	(Incl. pallet)	2110 mm
Kind of material		h3001 - Euro pallet EPAL used - L1200xW800m
EAN-128		08710679121969
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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