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CUSTOMER DATASHEET

534.012 - Pommes Parisiennes 18/32 4x2500g Farm Frites EP

DESCRIPTION:	PRE-FRIED DEEP FROZEN SMALL POTATOES 18-32MM
SHELF LIFE:	730 days
INGREDIENTS:	Potato (98,3 %), MB palm oil (1,7 %).

1. SPECIFICATION UNPREPARED PRODUCT

Sorting Size	18-32 mm
Upper Size (Max)	3 pcs/1000g
Under Size (Max)	8 pcs/1000g
Total Defects >12mm (Max)	1 pcs/100pcs
Total Defects 6-12mm (Max)	4 pcs/100pcs
Total Defects 3-6mm (Max)	11 pcs/100pcs
Glass Potato (Max)	2 pcs/50pcs
Damaged (Max)	12 pcs/100pcs
Green (Max)	1 %
Moisture Content (Max)	NA %
Fat Content (Max)	1,7 %
Moisture content (Min)	NA %
Moisture content (target)	NA %

2. SPECIFICATION PREPARED PRODUCT

Agtron After(Min)	Agtron
Agtron After(Max)	Agtron
Agtron After(Target)	Agtron
Usda After(Target)	USDA
Usda After(Min)	USDA
Usda After(Max)	USDA
Feathering (Max)	NA pcs/750g

3. ORGANOLEPTIC INFORMATION

TASTE

typical potato taste

ODOUR

faintly sweet odour

EXTERNAL TEXTURE

slightly crisp

INTERNAL TEXTURE

moist mealy

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

DEEP FRYER

Deep fry small quantities of pommes parisiennes in hot oil (175 °C/347 °F) for 5-6 minutes.

SHALLOW FRY

Preheat a little oil in a frying pan. Add pommes parisiennes and fry over a moderate heat for 12-15 minutes, turning occasionally.

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

STORAGE CONDITIONS

Storage: -18°C, 24 months.

Do not eat the product after expiry date.

5. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	443,0
Energy (kcal)	105,0
Fat (g)	1,7
Fat Acids Saturated (g)	0,85
Fat Acids Mono (g)	0,68
Poly Acids Unsaturated (g)	0,17
Carbohydrates (g)	19,1
Of Which Sugar < (g)	1,0
Protein (g)	1,8
Salt (g)	0,0825
Fibre (g)	3,1
Transfat < (g)	0,034

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

Total Plate Count (Max)	100000 cfu/g
Coliforms (Max)	1000 cfu/g
E-Coli (Max)	10 cfu/g
Staphylococcus Aureus (Max)	100 cfu/g
Moulds & Yeast (Max)	500 cfu/g
Lysteria In 25G	absent cfu/25g
Salmonella In 25 G	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 :(SO2, E220-E228)>10ppm	no
Beef and derivatives	no	Coriander	no

8. FOIL INFORMATION

Item number		H4979.003
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		8710679550127
Coding system		51
Extra Print		
Holes in material		Yes
Number of colours		6
Easy Opening		No

9. BOX INFORMATION

Item number		H5814.003
Number of bags in box		4
Dimensions	Length	384 mm
	Width	256 mm
	Height	175 mm
Net weight		288 g
Kind of material		Pre-printed
EAN box		8710679550134
Coding system		51
Extra Print		
Number of colours		2
Colour of tape		H3739 - Tape transparent
C. of tape		

10. PALLET INFORMATION

Item number		H3001
Number of layers		9
Number of boxes per pallet		81
Maximum pallet height	(Incl. pallet)	2000 mm
Actual pallet height	(Incl. pallet)	1815 mm
Kind of material		H3001 - Euro pallet EPAL used - L1200xW800m
EAN-128		08710679003326
Wrap film		Yes
Carton sheets		No
Duo Pallet		No

11. SPECIFIC CUSTOMER REQUIREMENTS

Remark: if in the datasheet above other values are mentioned, please be aware that following info is correct: ·

Foreign matters are absent · Microbiological test on E.coli test must be negative · Storage Conditions:
Frozen foods must be stored at temperature below -15°C, preferred at a minimum of -18°C · The products are
non-GMO

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

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