Changed May 15, 2024 09:05 **Reviewed** May 15, 2024 09:05

Erudus ID 81cd327a47fe404e98406cb9ef23608d

Version 2.0







Lamb Weston Potato Puffs 10x1Kg

Lamb Weston Potato Puffs 10x1kg

PRODUCT DESCRIPTION

Pre-fried - Deep-frozen potato product

Brand	Lamb Weston Meijer
Manufacturer Product Code	LWS97 (89831)
Product Type	Food
Product Category	Potato Products
Storage Type	Frozen
Erudus ID	81cd327a47fe404e98406cb9ef23608d
Specification Type	Generic



 Inner Component GTIN
 8711571057387

 Outer Case GTIN
 8711571057370









INGREDIENTS

Ingredient Declaration

Potatoes (82%), Vegetable oils (rapeseed, sunflower, in varying proportions), Potato starch, Onion, Potato flakes, Salt, Dextrose, Flavouring (Onion extract), Spice.

ALLERGENS

Product Contains:			
Celery/Celeriac		No	
Cereals Containing Gluten		No)
Barley		No	
Oats		No	
Rye		No	
Wheat (including Spelt and Khorasan)		No	
Crustacea		No	
Eggs		No	
Fish		No	
Lupin		No	
Milk		No	
Molluscs		No	
Mustard		No	
Nuts (Tree)		No	
Almond nuts		No	
Brazil nuts		No	
Cashew nuts		No	
Hazelnuts		No	
Macadamia (Queensland) nuts		No	
Pecan nuts		No	
Pistachio nuts		No	
Walnuts		No	
Peanuts		No	
Sesame Seeds		No	
Soybeans		No	
Sulphur Dioxide and Sulphites		No	
Additional Allergen Information			
N/A.			
FREE FROM CLAIMS			
Gluten-Free		Ye	S
SUPPLEMENTARY INGREDIENT INFORMAT	ION		
Palm Oil		No	
Hydrogenated Vegetable Oil/Fat		No	
GM Protein/DNA		No	
ADDITIVES			
Product Contains: Artificial Antioxidants		No	
Artificial Colours			
Artificial Flavour Enhancers		No No	
Artificial Flavourings		No	
Artificial Preservatives		No	
Artificial Sweeteners		No	
		INC	•
DIET SUITABILITY	Suitable for	Vogetarian Bist	College I - Coll
Vegan Diet	Suitable for	Vegetarian Diet	Suitable for

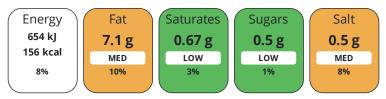
NUTRITIONAL INFORMATION

Halal Diet

Kosher Diet

No

Suitable for



of your reference intake.

Typical values per 100g/ml : Energy 156kcal / 654kJ

Nutrient	per 100g	RI per 100g	per 100g serving	RI per 100g serving
Energy (kJ)	654 kJ	8%	654 kJ	8%
Energy (kcal)	156 kcal	8%	156 kcal	8%
Fat	7.1 g	10%	7.1 g	10%
of which Saturates	0.67 g	3%	0.7 g	4%
Carbohydrate	20 g	8%	20 g	8%
of which Sugars	0.5 g	1%	0.5 g	1%
Fibre	2.6 g		2.6 g	
Protein	1.9 g	4%	1.9 g	4%
Salt	0.5 g	8%	0.5 g	8%
Serving Size			100 g	

SUPPLEMENTARY NUTRITIONAL INFORMATION

HANDLING & STORAGE INFORMATION

Directions For Use

Fryer: Fry for 2:45 min. at 175°C. Fry or bake products until crispy. Oven: Cook for 12 - 15 min. at 180°C. Turn product halfway cooking time. Pan: Medium heat for 12 - 15 min. Do not overcook.

Storage Instructions

Deep-frozen (-18°C) for 18 months Do not re-freeze once thawed.

Shelf Life from Time of Production	548 Days
Exempt From Shelf Life Labelling	No

ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES

BRCGS Certified IFS Food Standard

ORIGIN

Product Country of Origin/Place of Austria

Provenance

PRODUCT CHARACTERISTICS

Standards Testing

Do you undertake trend analysis of microbiological results?

Is shelf life testing undertaken?

Yes

Microbiological Standards

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Coliforms (cfu/g or ml)	1 bag of finished product	Monthly	<100	100	1000
E. Coli (cfu/g or ml)	1 bag of finished product	Monthly	<10	10	1000
Enterobacteriaceae (cfu/g or ml)	1 bag of finished product	Monthly	<1500	1500	1000
Listeria Monocytogenes (cfu/g or ml)	1 bag of finished product	Monthly	<100	100	1000
Staphylococcus Aureus (cfu/g or ml)	1 bag of finished product	Monthly	<100	100	1000

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Salmonella (cfu/g or ml)	1 bag of finished product	Monthly	<0	0	1000
Yeast (cfu/g or ml)	1 bag of finished product	Monthly	<1000	1000	1000
Moulds (cfu/g or ml)	1 bag of finished product	Monthly	<1000	1000	1000
Aerobic Colony Count (ACC) (cfu/g or ml)	1 bag of finished product	Monthly	<100000	100000	1000

Physical Standards

Test	Description	Frequency	Target	Range	Sample (g or ml)
Dimensions Diameter (mm)	Frozen, 10 pieces	Hourly	=21.5	18 to 25	100
Dimensions Length (mm)	Frozen, 10 pieces	Hourly	=30	22 to 36	100
Weight (g)	Frozen, 10 pieces	Hourly	=85	60 to 110	100

CONFIGURATION

Case Configuration

 Total Quantity of Inner Components in Outer Case
 10 Units

 Is the Outer Case Splittable?
 Yes

 Inner Pack Configuration

PRODUCT WEIGHTS

Variable Weight Consumer Item

Inner Component

Inner Component Weight 1 kg

Outer Case

Outer Case Gross Weight 10.46 kg

No

10 kg

PRODUCT DIMENSIONS

Outer Case Net Weight

Inner Component

Inner Component Depth350 mmInner Component Width235 mmInner Component Height49 mm

Outer Case

Outer Case Depth385 mmOuter Case Width250 mmOuter Case Height250 mm

Quantity of Cases Per Pallet Layer12 CasesQuantity of Layers Per Pallet6 LayersQuantity of Cases Per Pallet72 CasesPallet Height1.73 MTRPallet Gross Weight779 kg

PACKAGING

Inner Component Packaging

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Bag	Plastic	10.5 g	- %			

Outer Case Packaging

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Paper/Cardboard	350 g	- %			

Transport Packaging

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Other	Plastic	260 g	- %			
Other	Wood	25000 g	- %			

OTHER INFORMATION

Manufacturer Comments

The Delivery Lead Time is 5 workdays from the NL to the UK and 4 workdays from UK to UK.

CONTACT INFORMATION Address

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Netherlands (the)

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