

# KIRIL MISCHEFF GROUP

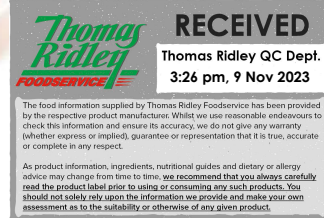
IMPORTERS, STOCKHOLDERS & DISTRIBUTORS OF QUALITY FOOD PRODUCTS  
SUPPLIERS TO MANUFACTURING, FOODSERVICE & RETAIL TRADES

**Product : Potato Fries Classic**

**Prefried and deep frozen**

Specification revision date : 06/11/2023 version 6

**Brand : Mydibel**



## 1. GENERAL DESCRIPTION

Potato Fries – prefried and deep frozen

Product obtained from potatoes of selected varieties. The potatoes are sorted, washed, peeled and cut in fries straight cut (9x9 mm). Then, they are blanched, dried and pre-fried in 100% sunflower oil.

To finish the products are degreased, quick-frozen, packaged and stored at -18 ° C.

## 2. COMPOSITION

### 2.1 Declared ingredients :

Potatoes (97%), sunflower oil (3%), dextrose (<0,5%), disodium diphosphate (E450i) (<0.5%).

## 3. SHELF LIFE AND STORAGE

### 3.1. Conditions on production site

	Temperature storage	Shelf life	
After packing	-18°C	18 months for special SKU	24 months

### 3.2. Conditions at the consumer

Refrigerator 0-4°C : 1 day

freezer kept at \* -6°C : 1 week, \*\* -12°C : 1 month, \*\*\* - 18°C : until the best before end date.

Dot not refreeze after thawing

## 4 METHOD OF PREPARATION

Deep fryer	Dip the fries in small quantities in oil at 175°C for 3 to 5 minutes. Drain well before serving. Always cook until golden yellow.
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*Cooking times may vary slightly depending on the type of equipment and portions.*

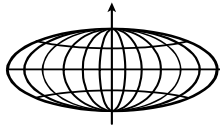
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Issue date 09.11.2023

Revision: 1.0

Specification No F1827

KIRIL MISCHEFF LIMITED  
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## 5 ALLERGENS AND SPECIAL DIETS

### 5.1. Allergen table

Allergens	Present in the product	Used on the same line <sup>1</sup>	Present on the site	Detail
Cereals containing gluten	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No risk of cross-contamination
Shellfish/Shellfish Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Egg/Egg Products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No risk of cross-contamination
Fish/Fish Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Peanut/Peanut derivatives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Other Nuts/Nuts derivatives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Soya/Soya Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Milk (including lactose) / Dairy Products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No risk of cross-contamination
Celery/Celery Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Mustard/Mustard Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame seeds and derivatives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sulphur dioxide and sulphites (>10mg SO <sub>2</sub> /kg)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Cross contamination possible but not above 10ppm
Lupine / Lupine derivatives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Molluscs/ Molluscs derivatives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

List over allergens according to EU Regulation 1169/2011, Annex II.

### 5.2. Diets

	Suitable for the following diets		Certified		Details
	Yes	No	Yes	No	
Halal	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Certificate available upon request
Kasher	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Special production / must be requested
Vegetarian <sup>2</sup>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Logo on the pack
Vegan <sup>3</sup>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Gluten free	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Logo on the pack (<20 ppm)
Lactose free	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

## 6 NUTRITIONAL INFORMATION

### 6.1. Nutritional values

	Per 100g	Tolerances <sup>4</sup>	Per portion of 85g	RI <sup>5</sup> (%) for a portion of 85g
Energy (kJ)	515	/	443	5%
Energy (kcal)	122	/	105	5%
Fat (g)	2.4	±1.5g	2.0	3%
of which saturates (g)	0.3	±0.8g	0.2	1%
Carbohydrate (g)	21.5	±20%	18.3	7%
of which sugars (g)	<0.5	±2g	<0.5	<1%
Fibre (g)	2.5	±2g	2.1	/
Protein (g)	2.3	±2g	2.0	4%
Salt (g)	0.20	±0.375g	0.17	3%
Sodium (mg)	80	±150mg	68	/

Values obtained from averages of test results performed by an accredited laboratory.

<sup>1</sup> Risk of allergen cross-contamination from another product, which is manufactured in the same facilities (production, adjacent lines, dust from a dry ingredient, packaging or equivalent situations, etc.).

<sup>2</sup> Diet excluding meat and fish but tolerant of products of animal origin (eggs, milk, cheese, honey).

<sup>3</sup> Diet excluding all products of animal origin in the recipe and in the production process.

<sup>4</sup> In accordance with the Guide of the European Commission - December 2012

<sup>5</sup> RI = Daily Reference Intakes for an average adult (8400 kJ / 2000 kcal) - . In accordance with the EU Regulation 1169/2011 concerning the provision of food information to consumers.

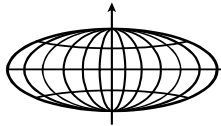
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## 7 PHYSICO-CHEMICAL PROPERTIES

### 7.1. Physical characteristics

	Target	Tolerance
Color (frozen product)	80-100 AGTRON	/
Color (after cooking according to the method of preparation)	55-65 AGTRON	/

	Cut	Norms
		8-10mm
Length (% by weight)	>70mm	Min. 15%
	>50mm	Min. 75%
	< 30mm	Max. 3 pieces/kg
Visual defects <sup>6</sup>	Major : dark spot > 10 mm, blue spot and peel > 15 mm, dark green	Max. 2 pieces/kg
	Medium : dark spot 6-10 mm, blue spot and peel 10-15mm, medium green	Max. 4 pieces/kg
	Minor : dark spot 3-6 mm, blue spot and peel 6-10 mm, light green	Max. 15 pieces/kg
Slivers <sup>7</sup> (% by weight)	Very thin unit	Max. 1.0%

### 7.2. Chemical characteristics

	Norm
Dry matter	Min 28%

## 8 MICROBIOLOGICAL PROPERTIES

Organism	Maximum value	Unit
Total Plate count	100.000	/g
Total coliforms	1000	/g
Escherichia coli	10	/g
Listeria monocytogenes	100	/g
Salmonella	Absent	/25g
Staphylococcus coagulase +	100	/g
Yeast and fungi	1000	/g

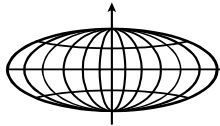
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<sup>6</sup> Dark spots

<sup>7</sup> A sliver is a very thin unit, generally an edge pieces, which will pass through a slot width of the appropriate nominal cross section dimension of the finished product. (Campden Food Specification, 2005).

## 9 LEGAL ASPECT

All our potato products are made in Belgium and comply with the applicable European legislation. They are fit for human consumption.

### 9.1. GMO statement

This product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms. This product complies with Regulation No 1829/2003 on genetically modified food and feed and No 1831/2003 / EC on the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18 / EC. It also satisfies Directive (EU) 2015/412 of the European Parliament and of the Council of 11 March 2015 amending Directive 2001/18 / EC as regards the possibility for Member States to restrict or prohibit the cultivation of organisms genetically modified organisms on their territory.

### 9.2. Contaminants

This product complies with Regulations No. 1881/2006 on the setting of maximum levels for certain contaminants in foodstuffs and No. 396/2005 setting maximum limits for pesticide residues in or on food and foodstuffs for animals of plant and animal origin.

### 9.3. Ionization

This product is not treated with ionizing radiation (Directive 1999/2/EC and 1999/3/EC) and is not produced using ionized raw materials.

### 9.4. Acrylamides

We comply with the requirements of Commission Regulation (EU) 2017/2158 of 20 November 2017 establishing mitigation measures and reference levels for the reduction of the presence of acrylamide in foodstuffs.

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