



## F74

### Commercial Product Specification

Product : **Freeze Chilled Fries 9/9**

Revised : 17 August 2015

#### Ingredients Statement

Potatoes, Sunflower Oil.

#### Nutrition Information per 100g frozen

Energy kJ	562
Energy kcal	134
Fat	4.1
of which Saturated fat	0.5
Carbohydrates	20
of which sugars	<0,5
Fibres	2.8
Protein	2.3
Salt	0.05

#### Allergy information

Cereals containing gluten	<input type="checkbox"/>
Crustaceans	<input type="checkbox"/>
Eggs	<input type="checkbox"/>
Fish	<input type="checkbox"/>
Peanuts	<input type="checkbox"/>
Soybeans	<input type="checkbox"/>
Milk	<input type="checkbox"/>
Nuts	<input type="checkbox"/>
Celery	<input type="checkbox"/>
Mustard	<input type="checkbox"/>
Sesame seeds	<input type="checkbox"/>
Sulphur dioxide	<input type="checkbox"/>
Molluscs	<input type="checkbox"/>
Lupin	<input type="checkbox"/>

#### Cooking instructions

Cooking appliances may vary, therefore cooking times may need to be adjusted from the guidelines as labeled on-pack. For best results always cook from frozen. If allowed to defrost the product (store below 7 °C), adjust cooking time accordingly (shorter times). Do not overcook.



± 3:30 min. 175°C



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Product : **Freeze Chilled Fries 9/9**

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#### Packaging

Primary : 2.5 KG

Secondary : 10.0 KG

#### Ean number

8711571038690

8711571006743

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**29403** 96 cases (12 cases x 8 layers)  
BLOK

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**323** 72 cases (9 cases x 8 layers)  
EURO

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#### Flavour

The cooked product will have a fresh potato flavour, with no off-flavours present.

#### Texture

The cooked product has a slightly crisp bite, with a uniform smooth slightly firm internal texture

#### Colour description

Frozen product	overall even creamy
Cooked product	overall golden yellow

#### Extraneous Material

There is a zero target for extraneous vegetable matter and/or foreign material

#### Storage times

+ 4°C	4 days
+ 2°C	7 days
* -6°C	1 week
** -12°C	1 month
*** / **** -18°C	18 months

Do not re-freeze after defrosting