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76904 | Gourmet Selection | 4-2.27kg

Gourmet Selection Coated Thick Cut Fries 14mm

The ultimate best tasting fries. Incredible textured look and crisp finish. Suitable for vegans and pre-fried in sunflower oil. Versatile dual cook fries that can be oven cooked or fried.

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Legal Product Name	Pre-fried and frozen coated fries	
Unique Marketing Statement	The ultimate best tasting fries. Incredible textured look and crisp finish. Suitable for vegans and pre-fried in sunflower oil. Versatile dual cook fries that can be oven cooked or fried.	
Brand Name	Gourmet Selection	
Country of Origin	Belgium	

Ingredients

Ingredients	Potato (94%), Sunflow er Oil (3%), Modified Potato Starch, Rice Flour, Potato Starch, Salt, Dextrin, Paising Agent (Sodium Bicarbonate, Diphosphates), Thickener (Xanthan Gum), Dextrose, Paprika Extract, Turmeric Extract.
Is the product made fromat least 65% British ingredients?	No
Contains GM Ingredients	No

Nutrition

Servings per Consumer Unit (Inner) 22

Quantity per 100g/ml
615 kJ
146 kcal
4.2g
0.5 g
24 g
0.2 g
1.8 g
2.2 g
0.42 g
168 mg

Allergens

Cereals containing Gluten (and products thereof)	Does NOT Contain
Wheat	Does NOT Contain

Do you have any packaging environmental claims?	n/a	
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Packaging		
Fry FromFrozen	Preheat oil to 180°C. Fill your basket up to halfway mark and fry for approximately 4 1/2 to 5 1/2 mins until a golden yellow colour is obtained. Do not overcook and reduce the cooking time when preparing smaller quantities. Drain well before serving.	
Oven From Frozen	Preheat the oven to 220 °C (425°C F) gas mark 7. Spread about 400g of frozen fries evenly on to a baking tray and bake for approximately 22-26 mins. Bake until golden yellow and do not overcook. Turn the fries halfway through baking time. When preparing smaller portions, reduce cooking time. Fan Oven: 200°C - (400 °F) (gas mark 6): 22-26 mins.	
Defrosting Instructions	Unopened bags of frozen fries can be stored in the refrigerator (max 4°C) for max 5 days. Opened bags, stored in refrigerator (max 4°C) should be used within 24 hours.	
Is the product ready to eat?	no	
Preparation Suggestions		
Does any other assurance scheme apply to this product?	No assurance scheme	
Can any Bhical or Fairly traded claims be made?	No ethical or fairtrade claim	
Organic Certificate	No Organic certificate	
Suitable for Vegetarian	Yes	
Suitable for Vegan	Yes	
Kosher Certified	No Ven	
Halal Certified	No No	
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Dietary Information		
Molluscs (and products thereof)	Does NOT Contain	
Lupin (and products thereof)	Does NOT Contain	
Sulphur Dioxide and Sulphites (>10mg/kg)	Does NOT Contain	
Sesame Seeds and Sesame Seed Products	Does NOT Contain	
Mustard (and products thereof)	Does NOT Contain	
Celery / Celeriac (and products thereof)	Does NOT Contain	
Macadamia or Queensland nuts	Does NOT Contain	
Plstachio nuts	Does NOT Contain	
Brazil nuts	Does NOT Contain	
Pecan nuts	Does NOT Contain	
Cashews	Does NOT Contain	
Walnuts	Does NOT Contain	
Hazelnuts	Does NOT Contain	
Almonds	Does NOT Contain	
Tree Nuts (and products thereof)	Does NOT Contain	
Mlk and Mlk Products	Does NOT Contain	
Soybean and Soybean Products	Does NOT Contain	
Peanut and Peanut Products	Does NOT Contain	
Fish and Fish Products	Does NOT Contain	
Egg and Egg Products	Does NOT Contain	
Crustaceans (and products thereof)	Does NOT Contain	
Cats	Does NOT Contain	
Barley	Does NOT Contain	
Rye	Does NOT Contain	

Disclaimer: As we do not manufacture we warrant only that we will transmit accurately product data (ingredient and allergen) as are received by us from the manufacturer/supplier of such product. By accepting product and image information you agree to obtain our written permission before you transmit such product data or images outside your business. You agree to check for updates and refer to the packaging at all times because product data change regularly. You must not alter the product data or images. If despite this you choose to

do so we will not be responsible.