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|---|---|------------------|
|  FROZEN POTATO PRODUCTS | AD.KS.214- ENG Specification | Date: 21/02/2023 |
| CLAREBOUT – POTATOES n.v. Heirweg 26 BE-8950 Heuvelland-Nieuwkerke Tel. +32 57 44 69 01 Fax. +32 57 44 69 06 E-mail info@clarebout.com | Art. 6641 - Chef's Excellence Sweet Potatoes | Version 1.0 |

GENERAL INFORMATION

| | |
|-----------------|---|
| LEGAL NAME | SEASONED, PREFRIED AND FROZEN SWEET POTATO FRIES |
| INGREDIENT LIST | Sweet potatoes, sunflower oil (7%), coating [rice flour, salt, potato dextrin, raising agents (E450, E500), thickening agent (xanthan gum), corn dextrose, herb extract (paprika, curcuma, sunflower oil)]. |
| TECHNICAL AIDS | Stabilizer: disodium diphosphate (E450i) |
| CUTSIZE | 12x12mm (± 1 mm) |
| ALLERGENS | ABSENT According to EU directive 2000/13/EC amended by directive 2003/89/EC, 2006/142, 2007/68. |
| GMO | ABSENT According EU legislation 1829/2003 and 1830/2003. |
| IONISATION | ABSENT |

PHYSICAL AND CHEMICAL PARAMETERS

| Parameter | Target | Unit |
|---|-----------------------------|----------------------------|
| Dry matter* | Min. 27 | % |
| Defects* - Major ¹ - Medium ² - Minor ³ | Max. 2 Max. 6 Max. 18 | pieces/kg |
| Length* - L > 50mm - L < 30mm | Min. 60 Max. 8 | % (on weight) pieces/kg |
| Slivers* | Max. 2.0 | % (on weight) |
| FFA | Max. 1.5 | % on fat |

*Physico-chemical characteristics can be modified in function of the seasonal variations in potato crop

¹ Major : dark spot > 10 mm, blue spot and peel > 15 mm, dark green

² Medium : dark spot 6-10 mm, blue spot and peel 10-15mm, medium green

³ Minor : dark spot 3-6 mm, blue spot and peel 6-10 mm, light green

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MICROBIOLOGY

| 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 coag.+ | 100 | /g |
| Yeast and fungi | 1000 | /g |

NUTRITIONAL VALUES

| Nutrient | Per 100g as sold |
|------------------------|------------------|
| Energy (kJ/kcal) | 595 / 142 |
| Fat (g) | 6.8 |
| Of which saturates (g) | 0.8 |
| Carbohydrate (g) | 16.5 |
| Of which sugars (g) | 10.0 |
| Fibre (g) | 3.7 |
| Protein (g) | 1.9 |
| Salt (g) | 0.33 |

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STORAGE INSTRUCTION

| | STORAGE TIME |
|---|------------------------|
| Refrigerator | 24h |
| Frozen Food compartment (*) - 6°C | 1 week |
| Frozen food compartment (**) -12°C | 1 month |
| Food Freezer (***/ ****) -18°C or colder | Until Best Before date |
| Best Before Date | 24 months (DD/MM/YYYY) |
| DO NOT REFREEZE ONCE DEFROSTED | |

COOKING INSTRUCTION

| Type | Fryer | Oven |
|-------------|------------------|--------------------|
| Portion | 500g | 1 layer |
| Temperature | 175°C | 220°C |
| Time | Approx. 3-5 min. | Approx. 20-25 min. |

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