

# KIRIL MISCHIEFF GROUP

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

## Product Specification – Hashbrown triangles

### 1. GENERAL DESCRIPTION

Shredded seasoned potato – prefried and deep frozen  
 Product obtained from potatoes of selected varieties. The potatoes are sorted, washed, peeled and blanched. Then Hash Browns are formed and prefried in 100% vegetable oil.  
 To finish the products are deep frozen, packaged and stored at -18°C.

### 2. COMPOSITION

**2.1 Declared ingredients :**  
 Potato (91%), palm oil (7,5%), sal, dextrose, onion powder, emulsifier : hydroxypropylmethylcellulose (E464), white pepper.  
 May contain traces of gluten, eggs and milk.

### 3. SHELF LIFE AND STORAGE

#### 3.1. Conditions on production site

	Temperature storage	Shelf life
After manufacturing	-18°C	24 months

#### 3.2. Conditions at the consumer

Freezer kept at \* -6°C : 1 week, \*\* -12°C : 1 month, \*\*\* - 18°C : until the best before end date  
 Do not refreeze after thawing

### 4. METHOD OF PREPARATION

#### From Frozen :

Oven	Place the Hash Browns in a single layer on a plate with baking paper. Bake for 15-20 minutes in a preheated oven at 210°C. Return to mid-cooking.
Deep fryer	Dip the Hash Browns in a small amount in oil at 175°C for 3 to 4 minutes. Do not fill more than one layer. To avoid excess oil after cooking, place Hash Brown in paper towels before serving.
Pan	Fry in a pan on medium heat for 10 – 15 min. Turn frequently.
Airfryer	Place the Hash Browns in a single layer and bake for 7 – 10 minutes in a preheated Airfryer at 180°C. Return to mid-cooking.

*Cooking times may vary slightly depending on the type of equipment and portions.*

*Cooking advices to avoid acrylamides issue : Do not overcook. Always cook until golden yellow colour.*

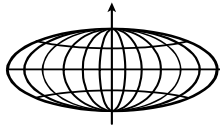
**All specifications shall be considered agreed unless notified within 4 weeks from receipt**

Issue date 05.01.2023

Revision: 1.0

Specification No F1402

KIRIL MISCHIEFF 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 checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Risk of cross-contamination
Shellfish/Shellfish Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Egg/Egg Products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	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 checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	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. Ingredients used in the recipe are gluten free (<20 ppm) but cross contamination possible (see allergen table).
Lactose free	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ingredients used in the recipe are lactose free but cross contamination possible (see allergen table)

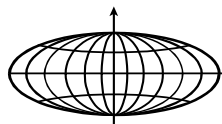
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## 6. NUTRITIONAL INFORMATION

### 6.1. Nutritional values

	Per 100g	Tolerances <sup>4</sup>	Per portion of +/- 84 g (2 pieces)	RI <sup>5</sup> (%) for a portion of +/-84g
Energy (kJ)	675	/	567	7%
Energy (kcal)	161	/	135	7%
Fat (g)	7,0	±1,5g	5,9	8%
of which saturates (g)	3,9	±0.8g	3,3	16%
Carbohydrate (g)	21	±20%	18	7%
of which sugars (g)	<0,5	±2g	<0,5	<1%
Fibre (g)	2,9	±2g	2,4	/
Protein (g)	2,1	±2g	1,8	4%
Salt (g)	0,84	±0.375g	0,71	12%
Sodium (mg)	336	±0.150mg	284	/

*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.

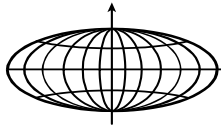
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## 7. PHYSICO-CHEMICAL PROPERTIES

### 7.1. Physical characteristics

	Target	Tolerance
Thickness	14 - 20 mm	± 10%
Measures (indication only, non-controlled)	83 x 50 mm	/
Unit weight (by piece)	39 - 45 g	± 10%
Form deviations	Absent	10%
Burnt pieces (by weight)	Absent	/
Foreign bodies	Absent	/

### 7.2. Chemical characteristics

	Norms
Dry matter	Min 30%

## 8. MICROBIOLOGICAL PROPERTIES

	Norms	Tolerances
Mesophilic aerobic total flora 30°C	≤ 100.000/g	≤ 500.000/g
Escherichia coli	≤ 100/g	≤ 1.000/g
Staphylococcus aureus	≤ 100/g	≤ 1.000/g
Bacillus Cereus	≤ 100/g	≤ 1.000/g
Listeria monocytogenes	Absent/25g	≤ 100/g
Salmonella	Absent/25g	Absent/25g

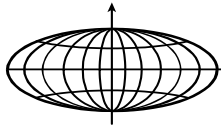
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## 9. LEGAL ASPECT

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. 149/2008 amending Regulation (EC) No. 396/2005 setting maximum limits for pesticide residues in or on food and feed 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.

### 9.5. Certifications



International Standard  
for Food Safety



Global Standard for  
Food Security



Self-checking  
system - Certificate  
for Hygiene,  
Traceability and  
Food Safety



Certificate for food  
safety in the use of  
by-products for  
animal feed

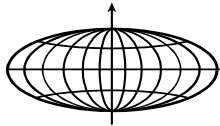
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## 10. LOGISTICS

### 10.1. Product traceability

Written on the back of the bag with the "Best Before End" date.

Batch code explanation : " 18001 5W 10:20 "

18 : year / 001 : day of year / 5 : production line / W : packing line / 10:20 : packing hour

### 10.2. Packaging characteristics

Quantity	Packaging	Type	Details	Dimensions (mm)	Thickness	Empty weight	Recycling details
750 g	Primary	Bag	Low density Polyethylene	200 x 230	45 µm	7g	Category 4 : LDPE symbol
	Secondary	Cardboard	FSC Certified	380x245x210	6 mm	350 g	100% recyclable
2,5 Kg	Primary	Bag	Low density Polyethylene	250x405	45 µm	16g	Category 4 : LDPE symbol
	Secondary	Cardboard	FSC Certified	380x245x220	6 mm	370 g	100% recyclable

### 10.4. Palletization characteristics

		750 g	2,5 Kg
<b>EURO Pallet</b> 1200 x 800 mm	<b>EAN code bag</b>	5413081250489	5413081990149
	<b>EAN code box</b>	15413081250486	15413081990146
	<b>UC/boxes</b>	12	4
	Boxes/layer	9	9
	Boxes/pallet	63	63 – 72
	Pallet height	1m62	1m69 - 1m91
<b>INDUS Pallet</b> 1200 x 1000 mm	<b>Net Weight (Kg)</b>	567	630 – 720
	Boxes/layer	12	12
	Boxes/pallet	84 - 120	108
	Pallet height	1m62 -2m25	2m13
	<b>Net Weight (Kg)</b>	756- 1080	1080

### 10.5. Transport clause

The product must be transported in accordance with Article 5 of the Royal Decree of 5 December 1990 on the handling of deep-frozen products, so that the temperature and the integrity of the product are maintained at all times.

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