	SWEET POTATO FRITES PRODUCT SPECIFICATIONS	
	<b>Product</b>	BATTERED SWEET POTATO FRITES SAP 308591 / SAP 308725
	<b>Quality</b>	FOODSERVICE
	<b>Date</b>	31/08/2021

**PRODUCT DESCRIPTION**

Pre-fried and frozen battered straight cut sweet potato fries (cut size 12x12mm)

**Ingredients :**

Sweet potato (86.9%), Sunflower Oil, Modified Potato Starch, Potato starch, Rice flour, Salt, Dextrin, Raising Agent (Sodium Bicarbonate, Diphosphates), Paprika Extract, Thickener (Xanthan Gum).  
 Processing aid: stabilizer E450i


**PROCESS DESCRIPTION**

After a thorough quality check upon reception and a possible storage under controlled conditions, our sweet potatoes are graded, washed, peeled, and cut into pieces of pre-defined dimensions. The obtained pieces are then dried, battered, pre-fried in sunflower oil, quick frozen and packed.

**PRODUCT SPECIFICATION**

<b>Physical quality</b>	
<b>Defects</b>	
Gross >10 mm Ø	Max 2/1000g
Major 6-10 mm Ø	Max 4/1000g
Minor 3-6 mm Ø	Max 18/1000g
<b>Length</b>	
< 25 mm	Max 2% by count
> 50 mm	Min 70% by count
> 75 mm	Min 20% by count
<b>Slivers</b>	Max 12/1000g
<b>Clumps</b>	Max 3/1000g

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Picture of the standard product		
	Frozen product	Fried product


Nutritional values (per 100g of frozen product)	
Per 100g as sold (average values)	
Energy kJ/kcal	608/145
Fat g	4.5
of which Saturates g	0.6
Carbohydrate g	23
of which sugars g	9.1
Fibres g	3.3
Protein g	1.4
Salt g	0.6

Chemical quality	
<b>Dry matter</b>	Min 30%
<b>FFA</b>	Max 1.5%

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

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Microbiological quality (CFU/g)		
Micro-organism	TARGET	MAXIMUM
Total aerobic count	<100.000	1.000.000
Enterobacteriaceae	<100	1000
E- Coli	<10	100
Salmonella	absent/25g	absent/25g
Listeria monocytogenes	<10	100
Staphylococcus aureus	<100	500
<i>Bacillus cereus</i>	<100	1000
Yeasts	<200	3000
Moulds	<200	3000

ALLERGENS according to 2003/89/EG and 2006/142/EG				
	Present in the product?	Produced on the same production line?	Present in the factory?	Risk of cross-contamination?
Cereals containing gluten and products thereof	NO	NO	NO	NO
Crustaceans and products thereof	NO	NO	NO	NO
Eggs and products thereof	NO	NO	NO	NO
Fish and products thereof	NO	NO	NO	NO
Peanuts and products thereof	NO	NO	NO	NO
Soybeans and products thereof	NO	NO	NO	NO
Milk and products thereof	NO	NO	NO	NO
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia and Queensland nuts) and products thereof	NO	NO	NO	NO
Celery and products thereof	NO	NO	NO	NO
Mustard and products thereof	NO	NO	NO	NO
Sesame seeds and products thereof	NO	NO	NO	NO
Sulphur dioxide and sulphites (>10mg/kg or 10mg/l SO <sub>2</sub> )	NO	NO	NO	NO
Lupine and products thereof	NO	NO	NO	NO
Molluscs and products thereof	NO	NO	NO	NO

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#### ADDITIONAL INFORMATION

The products are not genetically modified and do not contain any genetically modified raw materials. The products are free from GMO (in accordance with regulation (EG) No. 1829/2003 and No.1830/2003).

The heavy metal and pesticide content are in line with the European legislation.

#### STORAGE INSTRUCTIONS

<b>Food freezer ****</b>	Until best before date (at -18°C)
<b>Star marked frozen food compartment</b>	
<b>***</b>	Until best before date (at -18°C)
<b>**</b>	1 month (at -12°C)
<b>*</b>	1 week (at -6°C)
<b>Ice Making Compartment</b>	3 days (at -6°C)
<b>Refrigerator</b>	24 hours (at 4°C)

#### CODING – EXPIRY DATE

**Lot n° : XXXYYDDD HH :HH**

XXX : packaging line

YY : last two digits of production year ( 2019 = 19)

DDD : production date ( Julian date code )

HH:HH : packaging hour

#### Expiry date

Maximum 24 months from date of production.



Barcode

Prod: 29/01/2020  
BB: 28/01/2022  
Lot: G01 YY 018 09:40  
Sweet Potato Frites  
Weight: 2,27kg e

**KOFFMANN'S**  
— POTATOES FOR CHEFS —


Box label



Bag stamp

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### COOKING INSTRUCTIONS

Deep frying pan:

Preheat oil to 175°C. Fill your basket up to the halfway mark and fry for 3-4 minutes until a crunchy, nicely colored product is obtained. Do not overcook and reduce the cooking time when preparing smaller quantities. Drain well before serving.

Oven:

Preheat the oven to 200 °C. Spread the frozen fries evenly (single layer) on to a baking tray and bake for approximately 20 - 25 minutes. Bake until crunchy, well colored and do not overcook. Turn the fries halfway through baking time. Always use a baking paper.

Fan Oven:

Preheat the oven to 180°C. Spread the frozen fries evenly (single layer) on to a baking tray and bake for approximately 20 - 25 minutes. Bake until crunchy, well colored and do not overcook. Turn the fries halfway through baking time. Always use a baking paper.

**"DO NOT REFREEZE ONCE THAWED"**

*Any changes are not systematically communicated.*

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