	LES POMMES FRITES MOYENNES PRODUCT SPECIFICATIONS	
	<b>Product</b>	BATTERED FRENCH FRIES 14x14 (straight cut skin off fries – clear batter) 310179
	<b>Quality</b>	FOODSERVICE
	<b>Date</b>	31/08/2021

#### PRODUCT DESCRIPTION

Pre-fried and frozen clear coat battered straight cut (skin off) fries with a cut size of 14x14 mm.

#### Ingredients :

Potato (93%), Sunflower Oil, Modified potato starch, Rice flour, Potato starch, Salt, Dextrin, Raising agent (Sodium bicarbonate, Diphosphates), Thickener (Xanthan gum), Dextrose, Paprika extract, Turmeric extract.

Processing aid: stabilizer E450i.

#### PROCESS DESCRIPTION

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

#### PRODUCT SPECIFICATION

##### Physical quality

##### Defects

Gross >10 mm Ø	Max 1/1000g
Major 6-10 mm Ø	Max 4/1000g
Minor 3-6 mm Ø	Max 18/1000g

##### Length

< 25 mm	1% by count
> 50 mm	65% by count
> 75 mm	15% by count
Slivers	Max 12/1000 g
Clumps	Max 3/1000 g

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Picture of the standard product



Frozen product



As cons-fan oven



As cons-airfryer




As cons-deepfry (domestic)



As cons-deepfryer (ind)

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Nutritional values (per 100g of frozen product)	
Per 100g as sold (average values)	
Energy kJ/kcal	615/146
Fat g	4.2
of which Saturates g	0.5
Carbohydrate g	24
of which sugars g	<0.2
Fibres g	1.8
Protein g	2.2
Salt g	0.42

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.

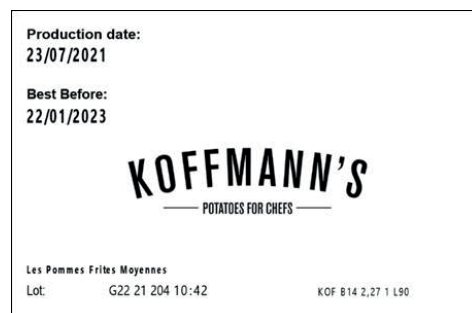


Barcode

Prod: 23/07/2021  
 BB: 22/01/2023  
 Lot: G22YY01809:40  
 Les Pommes Frites  
 Moyennes  
 Weight: 2,27kg e

**KOFFMANN'S**  
 POTATOES FOR CHEFS


Box label



Bag stamp

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### COOKING INSTRUCTIONS

**Fan Oven:** Preheat the oven to 200 °C. Spread about 400g of frozen fries evenly on to a baking tray and bake for approximately 22-26 minutes. Bake until golden-yellow and do not overcook. Turn the fries halfway through baking time. When preparing smaller portions, reduce cooking time. Always use a baking paper.

**Deep frying pan (domestic):** Preheat oil to 175°C. Fill your basket with approx 500g frozen fries (up to maximum the halfway mark) and fry for 4min30 to 5min30 minutes until a golden-yellow colour is obtained. Do not overcook and reduce the cooking time when preparing smaller quantities. Drain well before serving.

**Deep frying pan (industrial):** Preheat oil to 180°C. Fill your basket with approx. 750g of frozen fries (up to maximum the halfway mark) and fry for 4min30 to 5min30 until a golden-yellow colour is obtained. Do not overcook and reduce the cooking time when preparing smaller quantities. Drain well before serving. Airfryer : Preheat the Airfryer to 200°C. Fill the basket with approx. 500g of frozen fries (no more than the indicated maximum). Bake the fries until crispy in 14–16 minutes - 'shake' the product halfway cooking time. Do not eat this product raw and check product is piping hot throughout before serving. More information is available on [www.goodfries.eu](http://www.goodfries.eu)

**“DO NOT REFREEZE ONCE THAWED”**

*Any changes are not systematically communicated.*

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