	LES POMMES FRITES PRODUCT SPECIFICATIONS	
	<b>Product</b>	BATTERED FRENCH FRIES 10x10 SKIN ON 308167
	<b>Quality</b>	FOODSERVICE
	<b>Date</b>	04/03/2020

#### PRODUCT DESCRIPTION

Pre-fried and frozen battered straight cut (skin on) fries with a cut size of 10x10 mm.

#### Ingredients :

Potato (87%), 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	2% by count
> 50 mm	70% by count
> 75 mm	20% by count

**Slivers** Max 12/1000 g


**Clumps** Max 3/1000 g



**Colour frozen** Max 1 USDA

**Colour fried** 0-2 USDA

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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	653/156
Fat g	5.5
of which Saturates g	0,6
Carbohydrate g	23
of which sugars g	<0,5
Fibres g	2,4
Protein g	2.3
Salt g	0,65

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

LES POMMES FRITES  
Prod: 29/01/2020  
BB: 28/01/2022  
Lot: G01 YY 018 09:40  
Les Pommes 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 (350°F). Fill your basket up to the halfway mark and fry for approximately 3-4 minutes until a golden yellow color is obtained. Do not overcook and reduce the cooking time when preparing smaller quantities. Drain well before serving.

Oven:

Preheat the oven to 220 °C (425 °F), Gas Mark 7. Spread 300g of frozen fries evenly on to a baking tray and bake for approximately 16-20 minutes. Bake until golden yellow color and do not overcook. Turn the fries halfway through baking time. When preparing smaller portions, reduce cooking time. Always use a baking paper.

Fan Oven:

Preheat the oven to 200 °C (400 °F), Gas Mark 6. Spread 300g of frozen fries evenly on to a baking tray and bake for approximately 16-20 minutes. Bake until golden yellow color and do not overcook. Turn the fries halfway through baking time. When preparing smaller portions, reduce cooking time. Always use a baking paper.

Do not eat this product raw and check product is piping hot throughout before serving.

**“DO NOT REFREEZE ONCE THAWED”**

*Any changes are not systematically communicated.*

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