



## Steak Fries 10-18 mm A-Grade [PG 15662]

**Prefried & Frozen**

Product technical data sheet

**Ingredients<sup>1</sup>** Potatoes, palm oil.

**Variety of potatoes** Yellow flesh.

**Origin of potatoes** Belgium, France, Netherlands, Germany.

### Cooking instructions

	Frozen product (-18°C)	Defrosted product (+2°C/+4°C)
<b>Fryer<sup>2</sup></b>	4-5 minutes at 175°C/347°F	2-3 minutes at 175°C/347°F

<sup>2</sup> [www.goodfries.eu](http://www.goodfries.eu)

*Always cook until golden yellow colour.*

*Do not overcook.*

*When cooking small amounts, reduce cooking time.*

### Storage

**Do not refreeze once thawed**

**Transport - Storage: -18°C**

**Storage:**

- ◆ Fridge (between +2°C and +4°C):
- ◆ Ice box of the fridge \* (-6°C):
- ◆ Freezer \*\*\* (-18°C):

**2 days**

**1 week**

**Several months**

(see printing on packing)

**Shelf life: 24 months at -18°C**

### <sup>1</sup>Major allergens

[in accordance with Regulation (EU) n° 1169/2011 on the provision of food information to consumers (FIC)]

	Present in product		Risk of cross contamination	
	Yes	No	Yes	No
Cereals containing gluten and products thereof		x		x
Crustaceans and products thereof		x		x
Molluscs and products thereof		x		x
Eggs and products thereof		x		x
Fish and products thereof		x		x
Peanuts and products thereof		x		x
Soya and products thereof		x		x
Milk and dairy products		x		x
Nuts and products thereof		x		x
Celery and products thereof		x		x
Mustard and products thereof		x		x
Lupin and products thereof		x		x
Sesame seeds and products thereof		x		x
Added Sulphur Dioxide expressed as SO <sub>2</sub> > 10 mg/kg		x		x

**Traceability**
**Production date** (batch code composed of 8 digits):

e.g.

**L9055** 06 22  
**L9055** 06 22

**9** Production year:

**2019**
**055** Production day:

**24 February**
**06** Packing machine

**22** Packing hour

**Product specifications**

CHEMICAL ANALYSES		
Dry matter	Target	29 %
NUTRITIONAL VALUE PER 100 G OF FROZEN PRODUCT		
		RI <sup>3</sup>
Energy content (kJ)	548	
Energy content (Kcal)	130	7 %
Fats (g)	3	4 %
Whereof saturated (g)	1,5	8 %
Carbohydrate (g)	22	8 %
Whereof sugars (g)	0,5	1 %
Fibres (g)	2,5	
Protein (g)	2,5	5 %
Salt (g)	0,075	1 %
<sup>3</sup> Reference intake of an average adult (8 400 kJ / 2 000 kcal)		
LENGTH OF THE FRENCH FRIES		
Indicative values	% in number	
< 2,5 cm    Max.	4	
> 5 cm    Target	60	
MICROBIOLOGICAL ANALYSES		
	<b>m</b>	<b>M</b>
Total plate count	10 000 / g	100 000 / g
Coliforms	100 / g	1 000 / g
<i>E. coli</i>	10 / g	100 / g
<i>Staphylococcus aureus</i>	10 / g	100 / g
Yeasts	100 / g	1 000 / g
Moulds	100 / g	1 000 / g
<i>Bacillus cereus</i>	100 / g	1 000 / g
<i>Listeria monocytogenes</i>	< 10 / g	100 / g
Salmonella	Absence on 25 g	
VISUAL QUALITY		
<b>Major blemishes</b>	Max.	6 pieces/kg
Dark surface (diameter > 5 mm)		
Light surface (diameter > 10 mm)		
<b>Minor blemishes</b>	Max.	15 pieces/kg
Dark surface (diameter between 3 and 5 mm)		
Light surface (diameter between 5 and 10 mm)		
<b>Burnt pieces</b>	Max.	0,5 % in weight
COLOUR		
Colour of the deepfrozen product	USDA "00" - "0"	
Colour of the prepared product	USDA "0" - "1"	

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**Dietary**

	Yes	No
Vegetarian	<b>x</b>	
Lacto-Vegetarian	<b>x</b>	
Vegan	<b>x</b>	
Halal	<b>x</b>	
Kosher		<b>x</b>

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**Certifications**[www.lutosa.com/uk/downloading](http://www.lutosa.com/uk/downloading)

BRC  
IFS  
ACG  
FCA

RSPO-SG

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**Statements**

<b>GMO status</b>	Lutosa SA certifies that the product mentioned in this technical data sheet does not contain Genetically Modified Organisms (GMO) and is not concerned with the modification of legislation relative to the labelling of genetically modified foods according to Regulations (EU) nr 1829/2003 <sup>4</sup> and nr 1830/2003 <sup>4</sup> .
<b>Ionization and Irradiation status</b>	Lutosa SA certifies that the product mentioned in this technical data sheet has not been ionized or irradiated at any point during the manufacturing process in accordance with Directive 1999/2/EC <sup>4</sup> .
<b>Contaminants</b>	Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulations (EU) nr 1881/2006 <sup>4</sup> and nr 333/2007 <sup>4</sup> .
<b>Pesticides</b>	Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 396/2005 <sup>4</sup> on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Directive 91/414/EEC <sup>4</sup> .
<b>Primary packaging</b>	Lutosa SA certifies that the primary packaging used for the conditioning of the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 1935/2004 <sup>4</sup> on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC <sup>4</sup> and 89/109/EEC <sup>4</sup> and with Regulation (EU) nr 1169/2011 <sup>4</sup> on the provision of food information to consumers.

<sup>4</sup>All regulations and directives are available on the following website

[http://europa.eu/eu-law/legislation/index\\_en.htm](http://europa.eu/eu-law/legislation/index_en.htm)