



Plain Mash [PG 15617]

Frozen

Product technical data sheet

Ingredients¹ Potatoes (97%), emulsifier E471, stabiliser E450i, spice (turmeric).
May contain traces of: Wheat, Milk, Sulphite.

Variety of potatoes Yellow flesh.

Origin of potatoes Belgium, France, Netherlands, Germany.

Cooking instructions

Frozen product (-18°C)		
Microwave⁵	+ 75ml milk or water for 250 g	
	900 W	+/- 4 minutes
Saucepan	+ 100 ml milk or water for 250 g	
	on a medium heat	+/- 6 minutes
Oven combi-steamer⁵	for 2500 g	
	100° C/212°F	+/- 12 minutes

⁵ Cooking times can vary slightly according to the power of your oven and the amount that you want to cook.

Storage **Do not refreeze once thawed**

Transport - Storage: -18°C

Storage:

- ◆ Fridge (0-2°C):
- ◆ Ice box of the fridge * (-6°C):
- ◆ Freezer *** (-18°C):

24 hours

1 week

Several months

(see printing on packing)

Shelf life: 24 months at -18°C

¹Major 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 ₂ > 10 mg/kg		x	x	

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

 e.g. **L0055** 25 22

L0055 25 22
0 Production year: **2020**
055 Production day: **24 February**
25 Packing machine

22 Packing hour

Product specifications

CHEMICAL ANALYSES			
Dry matter	Target	20 %	Min. 17 %
NUTRITIONAL VALUE PER 100 G OF FROZEN PRODUCT			
			RI ³
Energy content (kJ)		344	
Energy content (Kcal)		81	4 %
Fats (g)		0.3	0 %
Whereof saturated (g)		0.2	1 %
Carbohydrate (g)		17	7 %
Whereof sugars (g)		0.3	0 %
Fibres (g)		1.6	
Protein (g)		1.8	4 %
Salt (g)		0.03	0 %
³ Reference intake of an average adult (8 400 kJ / 2 000 kcal)			
MICROBIOLOGICAL ANALYSES			
		m	M
Total plate count		10 000 CFU/g	100 000 CFU/g
Coliforms		100 CFU/g	1 000 CFU/g
<i>E. coli</i>		10 CFU/g	100 CFU/g
<i>Staphylococcus aureus</i>		10 CFU/g	100 CFU/g
Yeasts		100 CFU/g	1 000 CFU/g
Moulds		100 CFU/g	1 000 CFU/g
<i>Bacillus cereus</i>		100 CFU/g	1 000 CFU/g
<i>Listeria monocytogenes</i>		< 10 CFU/g	100 CFU/g
Salmonella		No detection on 25 g	
VISUAL QUALITY			
Average diameter		12 mm	
Visual defects (diameter > 1 mm)		Max. 10/500 g	

Dietary

	Yes	No
Vegetarian	x	
Lacto-Vegetarian	x	
Vegan		x
Halal	x	
Kosher		x

Certificationswww.lutosa.com/uk/downloading

BRC
ACG
FCA
RSPO

Statements

GMO status	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 ⁴ and nr 1830/2003 ⁴ .
Ionization and Irradiation status	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 ⁴ .
Contaminants	Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulations (EU) nr 2023/915 ⁴ and nr 333/2007 ⁴ .
Pesticides	Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 396/2005 ⁴ on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Directive 91/414/EEC ⁴ .
Primary packaging	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 ⁴ on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC ⁴ and 89/109/EEC ⁴ and with Regulation (EU) nr 1169/2011 ⁴ on the provision of food information to consumers.

⁴All regulations and directives are available on the following website

http://europa.eu/eu-law/legislation/index_en.htm