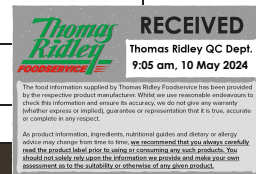
	LES POMMES FRITES PETITES PRODUCT SPECIFICATIONS	
	Product	BATTERED SHOESTRING FRIES (skin off) SAP 309329
	Quality	FOODSERVICE
	Date	31/08/2021



PRODUCT DESCRIPTION

Pre-fried and frozen battered straight cut (skin off) fries with a cut size of 7x7mm

Ingredients :

Potato (84%), Modified Potato Starch, Sunflower Oil, Rice Flour, Potato Starch, Salt, Dextrin, Dextrose, Raising Agents (Sodium Bicarbonate, Diphosphates), Thickener (Xanthan Gum), 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, peeled 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.



Physical quality

Defects	
Gross >10 mm Ø	Max 1/1000g
Major 6-10 mm Ø	Max 4/1000g
Minor 3-6 mm Ø	Max 25/1000g
Length	
< 25 mm	2% by count
> 50 mm	65% by count
> 75 mm	15% 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	681/162
Fat g	4.4
of which Saturates g	0.6
Carbohydrate g	27
of which sugars g	<0,5
Fibres g	2.3
Protein g	2.4
Salt g	0.7

Chemical quality	
Dry matter	Min 30%
FFA	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 ₂)	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

Food freezer ****	Until best before date (at -18°C)
Star marked frozen food compartment	
***	Until best before date (at -18°C)
**	1 month (at -12°C)
*	1 week (at -6°C)
Ice Making Compartment	3 days (at -6°C)
Refrigerator	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: 22/07/2023
 Lot: G22YY 018 09:40
 Les Pommes Frites Petites
 Weight: 2,27kg e




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 2min30-3 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 13-16 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.

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 13-16 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.

Do not eat this product raw and check product is piping hot throughout before serving. More information is available on www.goodfries.eu

“DO NOT REFREEZE ONCE THAWED”

Any changes are not systematically communicated.

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