

Issue Date:	03.04.23
Doc Ref:	308546
Revision:	1
Supersedes:	All previous
Issued By:	Rachael Martin
Approved by:	Simon Martin



### Product Description: Tater Tots



Frozen product



Oven baked product

The products are not genetically modified and do not contain any genetically modified raw materials (in accordance with regulation (EG) No. 1829/2003 and No. 1830/2003 and its amendments). The heavy metal and pesticide content are in line with the European legislation.

Ingredients:	Potatoes, Sunflower oil, Potato flakes, Salt, Dextrose.
Cooking Instructions:	<b>Fan Oven:</b> Cooking temperature - 200 °C Preheat the oven. Spread the frozen product in a single layer on a baking tray. Turn the product halfway through cooking time. Bake until golden yellow and do not overcook. Reduce cooking time when preparing smaller quantities. Always use baking paper.
	Fryer:Cooking temperature - 175 °CCooking time - 3 - 4 minPreheat the oil and fill the basket up to the halfway mark. Deep-fryfor the required amount of time until the product is golden yellow.Do not overcook. Reduce the cooking time when smaller quantitiesare prepared. Drain well before serving.
	Airfryer: Cooking temperature - 200 °C Preheat the airfryer. Fill the basket with 500g of product (or no more indicated then the maximum). Bake the product for the required amount of time and turn halfway through cooking time. Reduce cooking time when preparing smaller quantities. Do not overcook.
Do not eat this produc	ct raw and check product is piping hot throughout before serving.

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Nutritional Values	Per 100g		As Sold	
Energy	(kJ)		721	
Energy	(kcal)		172	
Fat	(g)		8.6	
of which saturates	(g)		1.0	
Carbohydrates	(g)		20	
of which sugars	(g)		0	
Fibre	(g)		2.9	NUTRI-SCORE -
Protein	(g)		2.3	
Salt	(g)		0.72	
PRODUCT CHARACTERISTICS* *Physico-chemical characteristics can be	modified in fur	nction of the	e seasonal variations i	n potato crop.
Physical quality Weight / piece			10 ± 2	
	(g)			
Length Colour frozen	(mm)		35 ± 2	
	(USDA)		0 - 1	
Colour baked	(USDA)	<u>(in alu ala a</u>		
Defects	Max 20%	Max 20% (includes misformed, clusters, broken,)		
FFA	Chemical quality			
Organoleptic quality	Max 1.5%			
Visual	Vollow to		allow chroddod pot	ato tator
VISUAI		Yellow to golden yellow shredded potato tater		
Taste	· · ·	tot shape		
Odour		Potato		
Texture		Potato Crupchy exterior soft shredded petate interior		
Microbiological quality (CFU/g)	Cruncity	Crunchy exterior, soft shredded potato interior		
MICRO-ORGANISM	TAR	GET		MUM
Total aerobic count	<100		3000	
Enterobacteriaceae	<100		100	
E. Coli	<1		100	
Salmonella	Absent		Absent	
Listeria monocytogenes	<1		100	
Staphylococcus aureus	<1(		50	
Bacillus cereus	<1(		100	
			100	~

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Presence of allergens according to EU Regulation 1169/2011 and its amendments				
	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	YES	YES	NO
Crustaceans and products thereof	NO	NO	NO	NO
Eggs and products thereof	NO	YES	YES	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	YES	YES	NO
Nuts (Almond, Hazelnut, Walnut, Cashew,				
Pecan, Brazil, Pistachio, Macadamia and				
Queensland nuts) 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 (> 10 mg/kg				
or 10 mg/l SO2)	NO	NO	NO	NO
Lupine and products thereof	NO	NO	NO	NO
Molluscs and products thereof	NO	NO	NO	NO
Celery and products thereof	NO	NO	NO	NO



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#### **PROCESS DESCRIPTION**

After a thorough quality check upon reception and a possible storage under controlled conditions, our potatoes are sorted, washed, steam-peeled, cut into slices, blanched, cooled and shredded into pieces. The shredded pieces are then mixed with other ingredients, and the obtained final mix is formed into a shape of standardized dimensions which are pre-fried, frozen and packed.

STORAGE INSTRUCTIONS		
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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)	
"DO NOT REFREEZE ONCE THAWED"		
CODING - EXPIRY DATE: Lot n° : XXX YY DDD HH :HH		
XXX : packaging line	YY : last digits of production year (2021 = 21)	
DDD : production date (Julian date code)	HH:HH : packaging hour	
Expiry date: Maximum 24 months from date of production.		



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#### Customer sign off

Please confirm your acceptance of the specification by signing and returning a copy within 7 days. Failure to return within 7 days will be deemed as acceptance of the specification. We confirm our intake checks will include verification of labelling information and compliance with quantity and volume requirements.



Agreed by:	
Customer Name:	
Print Name:	
Signed:	
Position:	
Date:	
	For and On Behalf of The Food Heroes Marketing Ltd
Print Name:	Simon Martin
Position:	Director
Date:	03.04.23

Reason for Amendment - N/A.

For more information or to place orders: ©07444 816680 | simon@thefoodheroes.com

✓ thefoodheroes.com | ♥ @thefoodheroes | thefoodheroesfamily