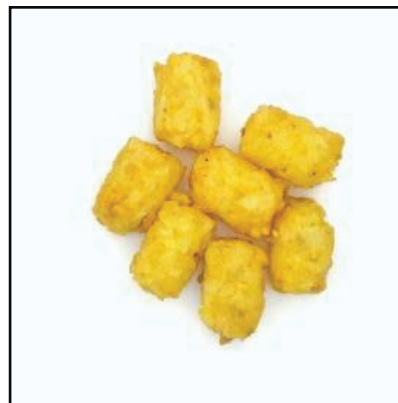


Issue Date:	03.04.23
Doc Ref:	308546
Revision:	1
Supersedes:	All previous
Issued By:	Rachael Martin
Approved by:	Simon Martin

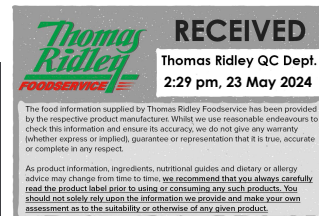
Product Description: **Tater Tots**



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:	<p>Fan Oven: Cooking temperature - 200 °C Cooking time - 12 - 15 min 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.</p>
	<p>Fryer: Cooking temperature - 175 °C Cooking time - 3 - 4 min Preheat the oil and fill the basket up to the halfway mark. Deep-fry for the required amount of time until the product is golden yellow. Do not overcook. Reduce the cooking time when smaller quantities are prepared. Drain well before serving.</p>
	<p>Airfryer: Cooking temperature - 200 °C Cooking time - 8 - 10 min 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.</p>
Do not eat this product raw and check product is piping hot throughout before serving.	

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

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

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
Protein	(g)	2.3
Salt	(g)	0.72



PRODUCT CHARACTERISTICS*

**Physico-chemical characteristics can be modified in function of the seasonal variations in potato crop.*

Physical quality

Weight / piece	(g)	10 ± 2
Length	(mm)	35 ± 2
Colour frozen	(USDA)	0 - 1
Colour baked	(USDA)	1 - 3
Defects	Max 20%	(includes misformed, clusters, broken,...)

Chemical quality

FFA	Max 1.5%	
-----	----------	--

Organoleptic quality

Visual	Yellow to golden yellow shredded potato tater tot shape
Taste	Potato
Odour	Potato
Texture	Crunchy exterior, soft shredded potato interior

Microbiological quality (CFU/g)

MICRO-ORGANISM	TARGET	MAXIMUM
Total aerobic count	<100000	300000
<i>Enterobacteriaceae</i>	<100	1000
<i>E. Coli</i>	<10	100
<i>Salmonella</i>	Absent / 25 g	Absent / 25 g
<i>Listeria monocytogenes</i>	<10	100
<i>Staphylococcus aureus</i>	<100	500
<i>Bacillus cereus</i>	<100	1000

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

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 SO ₂)	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

marco pierre white RETRO

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

MARKETED BY

The FoodHEROES®

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**