

| Issue Date: | 22.09.22 |
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| Doc Ref: | 308164 |
| Revision: | 1 |
| Supersedes: | All previous |
| Issued By: | Rachael Martin |
| Approved by: | Simon Martin |

MARKETED BY



Product Description: Hash Brown Rounds





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, Onion, Potato flakes, Salt, White pepper, Dextrose, Tumeric. | | |
|------------------------|--|--|--|
| Cooking Instructions: | Cooking temperature - 200 °C Cooking time - 18 - 20 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 whe preparing smaller quantities. Always use a baking paper. | | |
| | 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. | | |
| | 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 trhough 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. | | |

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





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| Nutritional Values | Per 100g | | As Sold | |
|---------------------------------------|----------------------|---|---------------------|-----------------|
| Energy | (kJ) | | 659 | |
| Energy | (kcal) | | 158 | |
| Fat | (g) | | 7.6 | |
| of which saturates | (g) | | 0.9 | |
| Carbohydrates | (g) | | 19 | |
| of which sugars | (g) | | 0 | |
| Fibre | (g) | | 2.2 | NUTRI-SCORE |
| Protein | (g) | | 2.2 | ABCDE |
| Salt | (g) | | 0.75 | |
| PRODUCT CHARACTERISTICS* | | | | |
| *Physico-chemical characteristics car | n be modified in fun | ction of the | seasonal variations | in potato crop. |
| Physical quality | | | | |
| Weight / piece | (g) | | 32 ± 2 | |
| | | | | |
| Thickness | (mm) | | 17 ± 5 | |
| Colour frozen | (USDA) | | O - 1 | |
| Colour baked | (USDA) | | 1 - 3 | |
| Defects | Max 20% | (includes misformed, clusters, broken,) | | ers, broken,) |
| Chemical quality | | | | |
| FFA | Max 1.5% | | | |
| Organoleptic quality | | | | |
| Visual | Yellow to | Yellow to golden yellow shredded potato, | | otato, |
| | round sha | round shape | | |
| Taste | Potato, o | Potato, onion | | |
| Odour | Potato, o | Potato, onion | | |
| Texture | Crunchy | Crunchy exterior, soft shredded potato interior | | |
| Microbiological quality (CFU/g) |) | | | |
| MICRO-ORGANISM | TAR | GET | MAX | IMUM |
| Total aerobic count | <100 | 000 | 300 | 0000 |
| Enterobacteriaceae | <10 | 00 | 1C | 000 |
| E. Coli | <1 | 0 | 10 | 00 |
| Salmonella | Absent | / 25 g | Absen | t / 25 g |
| Listeria monocytogenes | <1 | 0 | 10 | 00 |
| Staphylococcus aureus | <10 | 100 500 | | 00 |
| Bacillus cereus | <10 | 00 | 1C | 000 |

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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 | | |
|---|---|--|
| 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: | 22.09.22 |

Reason for Amendment - N/A.

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