

Issue Date:	15.11.23
Doc Ref:	PS54
Revision:	1
Supersedes:	All previous
Issued By:	<i>Rachel Martin</i>
Approved by:	<i>Simon Martin</i>

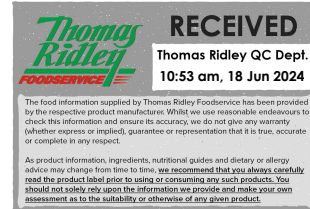
## Product Description: **Le Classique Roast Potatoes**



Frozen product



Fried 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 (98%), Sunflower oil
Cooking Instructions:	<p>INDUSTRIAL FAN OVEN Cooking temperature - 220°C                                  Cooking time - 50 minuets</p> <ol style="list-style-type: none"> <li>1. Defrost Potatoes in bag &amp; pre heat oven to 220°C</li> <li>2. Oil flat baking tray with 150ml vegetable oil &amp; place in oven for 5 minutes.</li> <li>3. Smash pots whilst in bag to rough the edges.</li> <li>4. Remove heated tray from oven, pour bag onto tray. Turn potatoes to coat in hot oil.</li> <li>5. Place in oven for 25 mins.</li> <li>6. Pull out &amp; turn pots. Pour 100ml's oil over potatoes.</li> <li>7. Place back in oven for 20-25 minutes or till desired crisp &amp; colour have been reached.</li> <li>8. Pull from oven. Season &amp; serve.</li> </ol>

**Do not eat this product raw and check product is piping hot throughout before serving.**



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Nutritional Values	Per 100g	As Sold
Energy	(kJ)	456
Energy	(kcal)	108
Fat	(g)	1.7
of which saturates	(g)	0.2
Carbohydrates	(g)	20
of which sugars	(g)	0
Fibre	(g)	1.7
Protein	(g)	2.3
Salt	(g)	0.07



#### PRODUCT CHARACTERISTICS\*

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

#### Physical quality

##### Weight (g)

>75mm	% by count	15
>50mm	% by count	65
<25mm	% by count	1

##### Defects

Gross >10 mm	(/1000g)	1
Major 6-10 mm	(/1000g)	3
Minor 3-6 mm	(/1000g)	9
Colour frozen	(USDA)	0
Colour fried	(USDA)	1-2

#### Chemical quality

FFA Max 1.5%

#### Organoleptic quality

Visual	Golden yellow to brown
Taste	Potato
Odour	Potato
Texture	crispy crust, smooth potato inside



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Microbiological quality (CFU/g)		
MICRO-ORGANISM	TARGET	MAXIMUM
Total aerobic count	<100000	1000000
<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
Yeasts	<200	3000
Moulds	<200	3000

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	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
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 <sub>2</sub> )	NO	NO	YES*	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

\*Only applicable for Tilburg



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**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, pre-fried, frozen and packed.

**STORAGE INSTRUCTIONS**

<b>Food Freezer****</b>	Until best before date (at -18 °C)
<b>Star marked frozen food compartment</b>	
***	Until best before date (at -18 °C)
**	1 month (at -12 °C)
*	1 week (at -6 °C)
<b>Ice Making Compartment</b>	3 days (at -6 °C)
<b>Refrigerator</b>	24 hours (at 4° C)
<b>“DO NOT REFREEZE ONCE THAWED”</b>	
<b>CODING - EXPIRY DATE: Lot n° : XXX YY DDD HH :HH</b>	
XXX : packaging line	YY : last digits of production year (2021 = 21)
DDD : production date (Julian date code)	HH:HH : packaging hour
<b>Expiry date: Maximum 24 months from date of production.</b>	



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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.



<b>Agreed by:</b>	
<b>Customer Name:</b>	
<b>Print Name:</b>	
<b>Signed:</b>	
<b>Position:</b>	
<b>Date:</b>	
<b>For and On Behalf of The Food Heroes Marketing Ltd</b>	
<b>Print Name:</b>	<b>Simon Martin</b>
<b>Position:</b>	<b>Director</b>
<b>Date:</b>	<b>11.09.23</b>

Reason for Amendment - N/A.

All Enquiries to | **Simon Martin** | ✉ [simon@thefoodheroes.com](mailto:simon@thefoodheroes.com) | ☎ **07444 816680**