

RECEIVED Thomas Ridley QC Dept.

12:59 pm, 17 Jul 2024

<u>Flavour</u>

The cooked potato product will have a fresh full potato flavour, with no off-flavours present.

Texture

The cooked product has a slightly crisp bite, with a uniform smooth slightly firm internal texture.

Colour description(these figures can differ per crop year)Frozen Product: Overall even creamyFried Product: Overall light golden

Defects (these figures can differ per crop year) The maximum defects per 1000g are surface method: Critical (dark or light colour > 12 mm diameter) Majors (dark 6-12mm / light 8-12 mm diameter) Minors (dark 3-6mm / light 5-8 mm diameter) Total Defects

Extraneous Material

There is a zero target for extraneous vegetable matter and/or foreign material.

Ingredients statement

Potatoes (92%), Coating (5%) [Modified Potato Starch (E1412), Rice Flour, Salt, Raising Agents (E450i, E500ii), Potato starch, Dextrose, Thickener (E415), Spice-extract], Vegetable oils (Sunflower, Rapeseed, in varying proportions) (3%), Dextrose.

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Monitoring

Allergen information

Cereal containing gluten	No	Mustard	No
Crustaceans	No	Nuts	No
Eggs	No	Celery	No
Fish	No	Sesame seeds	No
Peanuts	No	Sulphur dioxide	No
Soybeans	No	Molluscs	No
Milk	No	Lupin	No

Nutrition information per 100g frozen

Energy (kJ / kcal)	: 543 / 129
Fat (g)	: 3.4
(of which saturates)	: 0.3
Carbohydrate (g)	: 21.2
(of which sugars)	: <0.1
Fibre (g)	: 3.2
Protein (g)	: 1.9
Salt (g)	: 0.48

Guidelines for reconstitution (frozen product)

- Fryer : Fry at 175°C for 4:00 minutes or until crispy and golden. Shake the fry-basket above oil-level after 30 seconds. Oven : Cook for 15-20 minutes at 200°C.
 - : Cook for 15-20 minutes at 200°C. Turn product halfway cooking time.

Storage times

/** -18°C : 18 months

Do not re-freeze product once thawed.

<u>Coding</u>

On bag : Exp. Date 28 MM YYYY, Prod. Date DD MM YYYY, Time HH:MM, Country code XX, Site code XXX, Production Julian Date LYDDD, Machine id XX On box : Prod. Date DD MM YYYY, Exp. Date 28 MM YYYY, Time HH:MM, Country code XX, Site code XXX, Production Julian Date LYDDD, Machine id X

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The information in this document is the information from the new packaging, following the new regulations EC 1169/2011.