



Commercial Product Specification

LWF56

Connoisseur Fries Rustic
Skin-on | EU

Revised: February 10, 2025

Fries that get attention

We know that diners can taste the thought and attention that go into every dish. They’re looking for simple, natural food and fries should be no exception. That’s why we put care into every aspect of the Connoisseur fries. From product sourcing, production and research through to operational support, we bring our years of expertise to the table to ensure Connoisseur are the fries customers are looking for, the golden, rough-cut fries they’ll take notice of.

Connoisseur Rustic Fries' core benefits:

- A unique appearance on the plate, extra crunchy, lots of skin and full potato taste
- Excellent for restaurants that really would like to make the difference
- Stealth coated

Packaging & Dimensions

Packaging	EAN number	Pallet type	
Primary: 2.5 KG	8711571051163	67402 LBL	96 cases (12 cases x 8 layers)
Secondary: 10.0 KG	8711571051156	Blok	
		68013 EUR	72 cases (9 cases x 8 layers)
		Euro	
		68761 LBL	72 cases (12 cases x 6 layers)
		Blok	
		88351 EUR	45 cases (9 cases x 5 layers)
		Euro	Phased out

Ingredients statement

Potatoes (87%), Vegetable oils (Rapeseed, Sunflower, in varying proportions), Coating [Modified potato starch, Rice flour, Salt, Raising agents (E450, E500), Potato starch, Dextrose, Thickener (E415), Spice-extract (Turmeric)].

**Nutritional information per 100gr
frozen**

Energy Kj	579
Energy kcal	138
Fat	4.7
• of which saturated fat	0.4
Carbohydrates	20
• of which sugars	0,2
Fibres	2.8
Protein	2.6
Salt	0.55

Allergy information (contains)

Cooking instructions

Fryer: fry for 2:45 min at 175°C . Do not overcook. Fry or bake products until crispy. Oven: cook for 15 min. at 200°C. Turn product halfway cooking time.



± 2:45 min. 175°C



± 15 min. 200°C

Flavour

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

Colour description

Frozen product: overall golden yellow
Cooked product: overall light golden yellow

Storage times

***/** -18°C - 18 months
Do not re-freeze after defrosting

Texture

The cooked product has a nice crispy bite , with a uniform smooth internal texture

Extraneous material

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