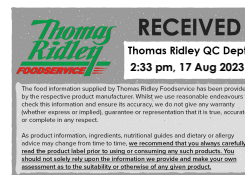


Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

LWF20 (63446)
04 May 2012
13 April 2022
5d7918417f644cc7bc5858fe44cfb409



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.

Lamb Weston Sweet Potato Fries 4x2.5Kg

Product Description:

Pre-fried - Deep-frozen seasoned sweet potato product

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Potato Products

Supplier's Product Code :
LWF20 (63446)
Supplier: Lamb Weston Meijer
Stationweg 18a
Postbus 17
Kruiningen

4416 ZG
Netherlands (the)
P: +31 113 394 955

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	8711571006095	Outer Case Length :	387 mm
Packaging Type Description :	Case	Outer Case Width :	286 mm
Total Quantity of Inner Units in Outer Case :	4 Units	Outer Case Height :	190 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	10.42 kg
		Product Net Weight :	10.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.73 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight :	859.00 kg
Quantity of Cases Per Pallet :	80 Cases		

Logistical Information

Shelf Life from Time of Production :	730 Days	Minimum Order Quantity :	240 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	5 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	340.00 g		

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :
The Delivery Lead Time is 5 workdays from the NL to the UK and 4 workdays from UK to UK.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	United States of America
-------------------------------------------------	--------------------------

Additional Origin Details :
Not specified.

Inner Pack Information

Internal GTIN :	8711571006088
-----------------	---------------

Packaging Type Description :	Polythene Bag
------------------------------	---------------

Variable Weight Consumer Item :	Yes
---------------------------------	-----

Net Drained Weight :	Not specified.
----------------------	----------------

Inner Unit Length :	450 mm
---------------------	--------

Inner Unit Height :	50 mm
---------------------	-------

Inner Unit Width :	335 mm
--------------------	--------

Inner Product Weight :	2.50 kg
------------------------	---------

Inner Product Weight Units :	kg
------------------------------	----

Weight/Volume :
Not specified.

Handling Information

Directions For Use :

Fryer: Fry for 2:30 min. at 175°C. Do not overcook. Fry or bake until golden and crispy.
Oven: Cook for 13-15 min. at 200°C. Turn product halfway cooking time. Do not overcook.

Storage Instructions :

-18°C for 18 months
Do not refreeze once thawed.

Dietary Information

Ingredients :

Sweet Potatoes (84%), Coating (11%) [Modified Starch, Sugar, Rice Flour, Corn Starch, Dextrin, Salt, Raising agents (E450, E500), Colors (E160C, E100), Thickener (E415)], Rapeseed Oil (5%).

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	100.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	598.00 kJ
Energy per 100 G/ML :	143.00 kcal
Fat per 100 G/ML :	4.4 g
- of which Saturates per 100 G/ML :	0.7 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	25 g
- of which Sugars per 100 G/ML :	7.3 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	2.4 g
Protein per 100 G/ML :	0.9 g
Salt per 100 G/ML :	0.51 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	18.41 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	0.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	Yes
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?: Yes

Is shelf life testing undertaken?: Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Aerobic Colony Count (ACC) (cfu/g or ml)	Monthly	<100000	100000	2500g	1 bag of finished product
Coliforms (cfu/g or ml)	Monthly	<100	100	2500g	1 bag of finished product
E. Coli (cfu/g or ml)	Monthly	<10	10	2500g	1 bag of finished product
Enterobacteriaceae (cfu/g or ml)	Monthly	<100	100	2500g	1 bag of finished product
Listeria Monocytogenes	Monthly	<100	100	2500g	1 bag of finished product
Moulds (cfu/g or ml)	Monthly	<1000	1000	2500g	1 bag of finished product
Salmonella	Monthly	=0	0	2500g	1 bag of finished product
Staphylococcus Aureus (cfu/g or ml)	Monthly	<100	100	2500g	1 bag of finished product
Yeast (cfu/g or ml)	Monthly	<1000	1000	2500g	1 bag of finished product

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Chip Length < 25mm (max by weight) (%)	Every Batch	=1	0 to 3	2500g	Frozen, by count
Chip Length < 50mm (max by weight) (%)	Every Batch	=15	0 to 20	2500g	Frozen, by count
Chip Length < 75mm (max by weight) (%)	Every Batch	<60	0 to 60	2500g	Frozen, by count
Defects Gross diameter > 12mm pieces per 500g	Every Batch	=1	0 to 2	2500g	Frozen
Defects Gross diameter 3-6mm pieces per 500g	Every Batch	<24	0 to 24	2500g	Frozen
Defects Gross diameter 6-12mm pieces per 500g	Every Batch	=7	0 to 10	2500g	Frozen
Slivers (Max) pieces per 500g	Every Batch	=3	0 to 5	2500g	Frozen