

 FROZEN POTATO PRODUCTS	AD.KS.214- ENG <b>Specification</b>	Date: 21/02/2023
CLAREBOUT – POTATOES n.v. Heirweg 26 BE-8950 Heuvelland-Nieuwkerke Tel. +32 57 44 69 01 Fax. +32 57 44 69 06 E-mail <a href="mailto:info@clarebout.com">info@clarebout.com</a>	<b>Art. 8748 – Marquise Pommes Frites 9/16</b>	Version 1.0

### GENERAL INFORMATION

LEGAL NAME	PREFRIED AND FROZEN FRENCH FRIES
INGREDIENT LIST	Potatoes, Sunflower Oil
TECHNICAL AIDS	Disodium diphosphate (E450i), Dextrose
CUTSIZE	14x14 mm (± 1 mm)
ALLERGENS	<b>ABSENT</b> According to EU directive 2000/13/EC amended by directive 2003/89/EC, 2006/142, 2007/68
GMO	<b>ABSENT</b> According EU legislation 1829/2003 and 1830/2003
IONISATION	<b>ABSENT</b>

### PHYSICAL AND CHEMICAL PARAMETERS

Parameter	Target	Unit
Dry matter*	Min. 29	%
Colour (Agtron)*	80-100 (frozen) 60-80 (prepared)	
Defects* - Major <sup>1</sup> - Medium <sup>2</sup> - Minor <sup>3</sup>	Max. 2 Max. 4 Max. 12	pieces/kg
Length* - L > 50mm - L < 30mm	Min. 70 Max. 5	% (on weight) pieces/kg
Slivers*	Max. 1.5	% (on weight)
FFA	Max. 1.5	% on fat

<sup>1</sup> Major : dark spot > 10 mm, blue spot and peel > 15 mm, dark green

<sup>2</sup> Medium : dark spot 6-10 mm, blue spot and peel 10-15mm, medium green

<sup>3</sup> Minor : dark spot 3-6 mm, blue spot and peel 6-10 mm, light green

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

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### MICROBIOLOGY

Organism	Maximum value	Unit
Total Plate Count	100.000	/g
Total coliforms	1000	/g
Escherichia coli	10	/g
Listeria monocytogenes	100	/g
Salmonella	Absent	/25g
Staphylococcus coag+	100	/g
Yeast and fungi	1000	/g

### NUTRITIONAL VALUES

Nutrient	Per 100g as sold
Energy ( kJ/kcal)	524/125
Fat (g)	3.0
Of which saturates (g)	0.4
Carbohydrate (g)	21
Of which sugars (g)	<0.5
Fibre (g)	2.2
Protein (g)	2.3
Salt (g)	0.15

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### STORAGE INSTRUCTION

	STORAGE TIME
Refrigerator	24h
Frozen Food compartment ( *) - 6°C	1 week
Frozen food compartment ( **) -12°C	1 month
Food Freezer ( ***/ ****) -18°C or colder	Until Best Before date
<b>DO NOT REFREEZE ONCE DEFROSTED</b>	

### COOKING INSTRUCTION

Type	Fryer
Portion	500g
Temperature	175°C
Time	3-5 min.

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