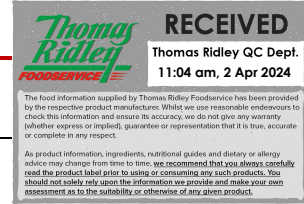


 FROZEN POTATO PRODUCTS	AD.KS.214- ENG Specification	Date: 26/03/2024
CLAREBOUT – POTATOES n.v. Heirweg 26 BE-8950 Heuvelland-Nieuwerkerke Tel. +32 57 44 69 01 Fax. +32 57 44 69 06 E-mail info@clarebout.com	Art. 11442 – Marquise Pommes Frites 10x10	Version 1.0



GENERAL INFORMATION

LEGAL NAME	PREFRIED AND DEEPFROZEN FRENCH FRIES
INGREDIENT LIST	Potatoes, Sunflower Oil.
TECHNICAL AIDS	Dextrose, Stabilizer: disodium diphosphate (E450i).
CUTSIZE	10x10 mm (± 1mm)
ALLERGENS	ABSENT According to EU directive 2000/13/EC amended by directive 2003/89/EC, 2006/142, 2007/68
GMO	ABSENT According EU legislation 1829/2003 and 1830/2003
IONISATION	ABSENT

PHYSICAL AND CHEMICAL PARAMETERS

Parameter	Target	Unit
Dry matter*	Min. 29	%
Colour* (Agtron)	80-100 (deepfrozen) 40-50 (prepared)	
Defects* - Major ¹ - Medium ² - Minor ³	Max. 2 Max. 4 Max. 15	pieces/kg
Length* - L > 70mm - L > 50mm - L < 30mm	Min. 15 Min. 75 Max. 3	% (on weight) % (on weight) Pieces/kg
Slivers*	Max. 1.0	% (on weight)
FFA	Max. 1.5	% on fat

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

¹ Major : dark spot > 10 mm, bleu spot and peel > 15 mm, dark green

² Medium : dark spot 6-10 mm, bleu spot and peel 10-15mm, medium green

³ Minor : dark spot 3-6 mm, bleu spot and peel 6-10 mm, light green

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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)	21.0
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
DO NOT REFREEZE ONCE DEFROSTED	

COOKING INSTRUCTION

Type	Fryer
Portion	500g
Temperature	175°C
Time	Approx. 3-5 minutes or until they are golden and crispy

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