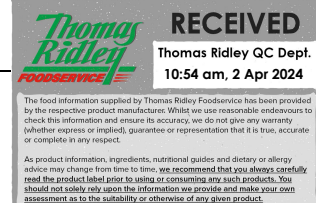


 FROZEN POTATO PRODUCTS	AD.KS.214- ENG Specification	Date: 26/03/2023
CLAREBOUT – POTATOES n.v. Heirweg 26 BE-8950 Heuvelland-Nieuwkerke Tel. +32 57 44 69 01 Fax. +32 57 44 69 06 E-mail info@clarebout.com	Art. 11450 – Marquise Spicy Wedges	Version 1.0

GENERAL INFORMATION

LEGAL NAME	SEASONED, PREFRIED AND FROZEN POTATO PRODUCT
INGREDIENT LIST	Potatoes, Sunflower oil, Seasoning (3%) [modified potato starch, rice flour, salt, garlic powder, onion powder, spice (bell pepper, black pepper), dextrin, raising agents (disodium diphosphate, sodium carbonate), natural flavouring (paprika extract), thickener (xanthan gum)]
TECHNICAL AIDS	Disodium diphosphate (E450i)
CUTSIZE	1/8 th of a potato with skin
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. 28	%
Defects* > 5mm	Max. 8	pieces/kg
Length* - L > 60mm - L 40-60mm - L < 40mm	Max. 25 Min. 63 Max. 12	% (on weight)
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, blue spot and peel > 15 mm, dark green

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

³ Minor : dark spot 3-6 mm, blue 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)	521 / 124
Fat (g)	3.6
Of which saturates (g)	0.5
Carbohydrate (g)	19
Of which sugars (g)	0.5
Fibre (g)	2.6
Protein (g)	2.2
Salt (g)	0.42

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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	Oven
Portion	500g	1 layer
Temperature	175°C	220°C
Time	Approx. 4-6 min.	Approx. 15-20 min.

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