



Product Specification

Issue Date : 02/05/2014

Revision Date : 10/12/2013

PLU :1001000041 - CelaVita Mini Parisiennes

| PRODUCT DESCRIPTION | |
|----------------------------|---|
| Product Description | Freshly peeled, blanched, chilled and packed potatoes |
| Ingredients | potatoes, salt |
| Country of origin potatoes | The Netherlands, Germany, France, UK and Belgium |

| PRODUCT CHARACTERISTICS | |
|-------------------------|--|
| Used Potato Varieties | Yellow Flesh |
| Form | round |
| Consistency | semi-solid |
| Defects / Black Spots | 1 - 4 - 18 |
| Description Defects | Black spot standard (100 units) % in 3 classes: % >10 mm, % 6-10 mm and % < 6 mm |

| NUTRITIONAL VALUES (Per 100 gram) | |
|-----------------------------------|-----|
| Energy (kJ) | 364 |
| Energy (kcal) | 86 |
| Lipids (g) | 0.3 |
| Saturated fatty acids (g) | 0.1 |
| Mono-unsaturated fatty acids (g) | 0.1 |
| Poly-unsaturated fatty acids (g) | 0.2 |
| Trans fatty acids (g) | 0 |
| Carbohydrates (g) | 18 |
| Sugar (g) | 1 |
| Fibres (g) | 1.6 |
| Protein (g) | 2.1 |
| Salt (g) | 0.2 |

| MICROBIOLOGICAL INFORMATION (limit in cfu/g) | |
|--|-------------|
| Total plate count | < 2500000/g |
| Coliforms | < 100/g |
| Enterobacteriaceae | < 500/g |
| E Coli | < 10/g |
| Staphylococcus aureus | < 100/g |
| Moulds and Yeasts | < 1000/g |
| Salmonella | absent/25g |
| Listeria monocytogenes | < 100/g |
| Clostridium perfringens | < 10/g |
| Bacillus cereus | < 1000/g |
| Lactobacillus | < 2500000/g |

| ADDITIVES | |
|-----------------|-----------|
| Preservatives | Not added |
| Other additives | Not added |

GMO/RADIATION

| | |
|-----------|----|
| GMO | No |
| Radiation | No |

ALLERGY INFORMATION

| LeDa code | GS1 Code | Allergens | |
|-----------|----------|---|---|
| | | Legal Allergens | |
| 1.0 | | Gluten | N |
| 1.1 | UW | Wheat | N |
| 1.2 | NR | Rye | N |
| 1.3 | GB | Barley | N |
| 1.4 | GO | Oats | N |
| 1.5 | GS | Spelt | N |
| 1.6 | GK | Kamut | N |
| 2.0 | AC | Crustaceans | N |
| 3.0 | AE | Egg | N |
| 4.0 | AF | Fish | N |
| 5.0 | AP | Peanuts | N |
| 6.0 | AY | Soy | N |
| 7.0 | AM | Milk | N |
| 8.1 | SA | Almonds | N |
| 8.2 | SH | Hazelnuts | N |
| 8.3 | SW | Walnuts | N |
| 8.4 | SC | Cashews | N |
| 8.5 | SP | Pecans | N |
| 8.6 | SR | Brazil Nuts | N |
| 8.7 | ST | Pistachio nuts | N |
| 8.8 | SM | Macadamia /Queensland nuts | N |
| 9.0 | BC | Celery | N |
| 10.0 | BM | Mustard | N |
| 11.0 | AS | Sesame | N |
| 12.0 | AU | Sulphur dioxide and sulphites (> 10mg/kg), expressed as SO2 | N |
| 13.0 | NL | Lupin | N |
| 14.0 | UM | Molluscs | N |
| | | Additional Allergens | |
| 20.0 | ML | Lactose | N |
| 21.0 | MC | Cocoa | N |
| 22.0 | MG | Glutamate (E620-E625) | N |
| 23.0 | MK | Chicken meat | N |
| 24.0 | NK | Coriander | N |
| 25.0 | NM | Corn /maize | N |
| 26.0 | NP | Legumes | N |
| 27.0 | MC | Beef | N |
| 28.0 | MP | Pork | N |
| 29.0 | NW | Carrot | N |





Recipe Contains (Y/N) May contain (M), Unknown (U)

| | |
|------------|-----|
| Vegetarian | Yes |
| Vegan | Yes |
| Organic | No |
| Kosher | No |

PACKAGING

| | |
|--|---|
| Weight in g | 10000 |
| Weight minimum or e-sign | minimum weight |
| Packaging material /measurements in mm | Transwrap ; 450 X 95 X 440 |
| Coding packaging | Article number, Best before date, production code, bar code, product name |
| Packed in protective atmosphere CO2 and N2 | 75/25 |

PREPARATION

| | | | | |
|-------------------|---|------|---------------|--|
| Deep Fry |  | 175C | 4-6 minutes | |
| Combi Steamer |  | 100C | 16-18 minutes | |
| Shallow Fry / Pan |  | | 8-12 minutes | |
| Boiling Pot |  | 100C | 16-18 minutes | |

Storage Advice & Shelf Life

| | |
|---|--------|
| Store advice on package | 1 - 4C |
| Shelf life: minimum shelf life after delivery in days | 10 |
| Cêlavita products comply with all the Dutch and European legislation in terms of production, packaging and transportation | |