



# Product Specification

Issue Date : 14/07/2014

Revision Date : 01/07/2014

## PLU :1001000057 - CelaVita Potato Pieces

### PRODUCT DESCRIPTION

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

### PRODUCT CHARACTERISTICS

|                       |  |
|-----------------------|--|
| Used Potato Varieties | Yellow Flesh   |
| Form                  | pieces   |
| 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)                      | 366  |
| Energy (kcal)                    | 87   |
| 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)            | 0.0  |
| Carbohydrates (g)                | 17.9 |
| Sugar (g)                        | 1.1  |
| Fibres (g)                       | 1.6  |
| Protein (g)                      | 2.2  |
| Salt (g)                         | 0.01 |

### 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 85 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 |        |