



Release date: 03-09-2009

CUSTOMER DATASHEET

854.002 - Fries 14mm chilled light 2x5000g Farm Frites EP

DESCRIPTION:	Fries chilled 14mm
PRODUCT NUMBER:	854.000
SHELF LIFE:	23 days
INGREDIENTS:	Potato, vegetable oil
POTATO VARIETY:	Bintje equivalent
ALLOWED OIL TYPE:	Palm

1. SPECIFICATION PRE-FRIED PRODUCT

WEIGHT AND DIMENSIONS

Length	>10 cm	- %
	>7.5 cm	Min. 15 %
	>5 cm	Min. 65 %
	<2.5 cm	Max. 2 %
Slivers		Max. 10 pcs/kg

DEFECT AND TOLERANCES

Black spots >12mm		Max. 1 pcs/kg
Black spots 6-12mm		Max. 5 pcs/kg
Total spots 3-6mm		Max. 25 pcs/kg
Green		Max. 1 %
Cutting defects per 1000 g		Max. 4 pcs/kg
Burnt pieces per 1000 g		Max. 1 pcs/kg
Frozen	stuck together	Max. 6 pcs/kg

PHYSICAL NORMS

Moisture content		Max. 72 %
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2. SPECIFICATION PREPARED PRODUCT

COLOUR OF PRODUCT

USDA after preparation	1 2 (target 1.5)
Agtron after preparation	60 70 (target 65)

DISCOLORATION/SUGAR ENDS

Sugar ends light	Max. 4 pcs/750g
Sugar ends medium	Max. 2 pcs/750g
Sugar ends dark	Max. 1 pcs/750g
Feathering	Max. 5 pcs/kg

3. ORGANOLEPTIC INFORMATION

TASTE

typical potato taste

ODOUR

faintly sweet odour

EXTERNAL TEXTURE

slightly crisp

Min 15 pcs out of 20 pcs

INTERNAL TEXTURE

Min 75%=15 pcs C/D/E out of 20 pcs Uniform texture of baked potatoes

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

DEEP FRYER

Deep fry small quantities of fries in hot oil (175°C, 347°F) for 3-4 minutes. Drain on absorbent paper before serving.

Do not eat the product after expire date/best before end date.

5. NUTRITIONAL INFORMATION

	PRE-FRIED FROZEN	PREPARED FRIED
Energy (kj)	588,0	956,0
Energy (kcal)	140,0	228,0
Protein (g)	2,1	2,8
Carbohydrates (g)	23,6	32,8
Of Which Sugar (g)	1,2	1,7
Fat (g)	4,2	9,5
Fat Acids Saturated (g)	2,3	4,8
Fat Acids Mono (g)	1,8	
Poly Acids Unsaturated (g)	0,1	1,0
Fibre (g)	3,8	5,3
Sodium (mg)	42,0	60,0
Transfat (g)		

Nutritional information are average values per 100g product.

This product is free of raw materials and ingredients produced from genetically manipulated organisms.

6. MICROBIOLOGICAL INFORMATION

MICROBIOLOGICAL NORMS

		Test Method
Total plate count	<100.000 cfu/g	ISO 4833
Coliforms	<1000 cfu/g	ISO 4832
E-coli	<10 cfu/g	ISO 7521
Staphylococcus aureus	<100 cfu/g	ISO 6888
Moulds & Yeast	<500 cfu/g	ISO 7954
Lysteria in 25 g	absent cfu/g	ISO 11290
Salmonella in 25 g	absent cfu/g	ISO 6579

7. ALBA-LIST (DIETARY INTOLERANCE)

Milk proteins	no	Pulses	no
Pork and derivatives	no	Coriander	no
Chicken and derivatives	no	Celery	no
Fish and derivatives	no	Carrot	no
Shellfish & crustaceans	no	Lupine	no
Maize and derivatives	no	Mustard	no
Cacao	no	Mollusca	no
Lactose	no	Nuts and derivatives	no
Egg	no	Nutoil	no
Soya proteins	no	Peanuts	no
Soya bean oil	no	Peanutoil	no
Gluten	no	Sesame seed	no
Wheat	no	Sesame oil	no
Rye	no	Glutaminates	no
Beef and derivatives	no	Sulphites :(SO ₂ , E220-E228)>10ppm	no

8. FOIL INFORMATION

Item number		H4488.000
Bag content		5000 g
Demands on weight		E-mark
Dimensions	Length	510 mm
	Width	790 mm
Thickness		55 µm
Net weight		23 g
Kind of material		Laminated
EAN foil		8710679120108
Coding system		02
Extra Print		
Holes in material		No
Number of colours		8
Easy Opening		No

9. BOX INFORMATION

Item number		H5526.002
Number of bags in box		2
Dimensions	Length	377 mm
	Width	278 mm
	Height	195 mm
Net weight		505 g
Kind of material		Pre-printed
EAN box		8710679121518
Coding system		02
Extra Print		
Number of colours		2
Colour of tape		H3123.000 - Tape green-w
Description		H3920 - Tape transparent

10. PALLET INFORMATION

Item number		H3001
Number of layers		9
Number of boxes per pallet		72
Maximum pallet height	(Incl. pallet)	2100 mm
Actual pallet height	(Incl. pallet)	1995 mm
Kind of material		H3001 - Euro pallet
EAN-128		08710679129781
Wrap film		Yes
Carton sheets		Yes

11. DISCLAIMER

The quality of our products may vary due to the variation in raw materials and process conditions. The values stated in this product datasheet give an indication of typical values for this product. Therefore, no right can be derived from this datasheet. All products comply to European and National legislation.

During the start of the season (June through September) Farm Frites establishes specifications based on the quality of the raw materials.