

CUSTOMER DATASHEET

378.005 - Seasoned Jumbo Wedges 4x2500g Farm Frites BPHT

DESCRIPTION:	PRE-FRIED DEEP FROZEN POTATO WEDGES
SHELF LIFE:	24 months
INGREDIENTS:	Potato (92 %), Sunflower Oil (3 %), Modified Starches, Maltodextrin, Maize Flour, Rice Flour, Salt, Starch, Spices, Onion Powder, Garlic Powder, Raising Agents (E450i, E500ii), Yeast Extract, Stabiliser (E415), Spice Extracts, Dextrose.

1. SPECIFICATION UNPREPARED PRODUCT

Pre-fried	Yes
Coated	Yes
Skin On	Yes
Thickness Peelside > 28mm (Max)	16 pcs/1000 g
Thickness Peelside < 11mm (Max)	18 pcs/1000 g
Cutting Size	8
Size >75mm (Min)	20 %
Size >75mm (Target)	35 %
Size >50mm (Min)	88 %
Size >50mm (Target)	95 %
Size <50mm (Target)	6 %
Size <50mm (Max)	12 %
Total Defects >12mm (Max)	10 pcs/1000 g
Total Defects >6mm <12mm (Max)	15 pcs/1000 g
Total Defects >3mm <6mm (Max)	40 pcs/1000 g
Broken - Pieces (Max)	10 pcs/1000 g
Clumps - Stuck by 2 (Max)	4 pcs/1000 g
Clumps - Stuck by 3 (Max)	3 pcs/1000 g
Crumb (Max)	7 g/1000 g
Cutting Defects (Max)	5 pcs/1000 g
Total Defects (Max)	33 pcs/1000 g
Green (Max)	3 pcs/1000 g
Bare Spots - Major (Max)	1 pcs/1000 g
Bare Spots - Minor (Max)	4 pcs/1000 g
Batterclumps >13mm (Max)	1 pcs/1000 g
Moisture Content (Min)	68 %
Moisture Content (Max)	72 %

2. ORGANOLEPTIC INFORMATION

TASTE

Taste

Typical flavoured taste. Full flavour and batter has a spicy chilli flavour@ @

ODOUR

Odour

Typical flavoured smell. Fried spicy potato smell, without any off odours.

EXTERNAL TEXTURE

External Texture

Crispy & seasoned

INTERNAL TEXTURE

Internal Texture

Moist mealy

MEALINESS D/E (MIN)

15 pcs/20 pcs

CRISPINESS (MIN)

18 pcs/20 pcs

3. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

Oven

Preheat the oven to 220°C/425°F. Place frozen product in a single layer on a baking tray with baking paper. Bake for 12:00-17:00 minutes. Turn halfway through cooking.

Deep Fryer

Deep fry small quantities in hot oil (175°C/347°F) for 3:30 - 4:30 minutes.

Drain on absorbent paper before serving.

Do not refreeze once thawed.

STORAGE CONDITIONS

Storage: -18°C, 24 months.

Do not eat the product after expiry date.

4. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	538,0
Energy (kcal)	128,0
Fat (g)	2,8
Fat Acids Saturated (g)	0,3
Fat Acids Mono (g)	1,1
Poly Acids Unsaturated (g)	1,4
Carbohydrates (g)	21,9
Of Which Sugar < (g)	1,0
Protein (g)	2,3
Salt (g)	0,96
Fibre (g)	2,9
Transfat < (g)	0,028

Nutritional information are average values per 100g product.

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

5. MICROBIOLOGICAL INFORMATION

Coliforms (Max)	1000 cfu/g
Escherichia coli (Max)	10 cfu/g
Staphylococcus aureus (Max)	100 cfu/g
Moulds / Yeast (Max)	500 cfu/g
Salmonella (Max)	absent cfu/25g
Total Plate Count (Max)	100000 cfu/g
Listeria monocytogenes (Max)	absent cfu/25g

6. ALBA-LIST (DIETARY INTOLERANCE)

Milk and Products	no	Nuts and Products	no
Pork	no	Celery and Products	no
Chicken	no	Carrot	no
Fish and Products	no	Lupin and Products	no
Crustaceans and Products	no	Mustard and Products	no
Maize	yes	Molluscs and Products	no
Cacao	no	Buckwheat	no
Pulses	no	Corn	no
Lactose	no	Nutoil	no
Eggs and Products	no	Peanuts and Products	no
Soy beans and Products	no	Peanutoil	no
Soya bean oil	no	Sesam Seeds and Products	no
Cereals containing Gluten	no	Sesame oil	no
Wheat	no	Glutamate (E620-E625)	no
Rye	no	Sulphite (=>10mg/kg)	no
Beef	no	Coriander	no

7. FOIL INFORMATION

Item number			H6578.000
Bag content			2500 g
Demands on weight			Minimum
Dimensions	Length		450 mm
	Width		730 mm
Net weight			12 g
Kind of material			PE-Tran
EAN foil			8710679019266
Extra Print			
Holes in material			Yes
Number of colours			0
Easy Opening			No

8. BOX INFORMATION

Item number		H7612.001
Number of bags in box		4
Dimensions	Length	378 mm
	Width	280 mm
	Height	189 mm
Net weight		430 g
Kind of material		Pre-printed
EAN box		8710679019273
Extra Print		
Number of colours		2
Colour of tape		H3739 - Tape transparent 3M top and/or bottom
C. of tape		

9. PALLET INFORMATION

Item number		H3009.002
Number of layers		9
Number of boxes per pallet		90
Maximum pallet height	(Incl. pallet)	2150 mm
Actual pallet height	(Incl. pallet)	1984 mm
Kind of material		H3009.002 - Block pallet heattreated - wood
EAN-128		08710679019273
Wrap film		Yes
Carton sheets		No
Duo Pallet		No

10. SPECIFIC CUSTOMER REQUIREMENTS

Customer Comments

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.

12. CONTACT AND INFORMATION

Contact Information Farm Frites International B.V. Molendijk 1083227 CD
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