
CUSTOMER DATASHEET

337.002 - Wedges Skin On 4x2500g Farm Frites BPHT

DESCRIPTION:	PRE-FRIED DEEP FROZEN POTATO WEDGES
SHELF LIFE:	24 months
INGREDIENTS:	Potato (96,5 %), vegetable oil (3,5 %).

1. SPECIFICATION UNPREPARED PRODUCT

Pre-fried	Yes
Coated	No
Skin On	Yes
Size >90mm (Max)	3 %
Size >30mm <85mm (Min)	80 %
Size <30mm (Max)	5 %
Thickness Peelside > 28mm (Max)	1 pcs/1000 g
Thickness Peelside < 11mm (Max)	10 pcs/1000 g
Cutting Size	8
Total Defects >12mm (Max)	2 pcs/1000 g
Total Defects >6mm <12mm (Max)	8 pcs/1000 g
Total Defects >3mm <6mm (Max)	30 pcs/1000 g
Damaged (Max)	8 pcs/1000 g
Green (Max)	1 %
Moisture Content (Min)	72 %
Moisture Content (Max)	74 %

2. SPECIFICATION PREPARED PRODUCT

USDA After (Min)	1 USDA
USDA After (Max)	2 USDA

3. ORGANOLEPTIC INFORMATION

TASTE

Taste
Typical potato taste

ODOUR

Odour
Faintly sweet odour

EXTERNAL TEXTURE

External Texture
Slightly crispy

INTERNAL TEXTURE

Internal Texture
Moist mealy

MEALINESS D/E (MIN)

15 pcs/20 pcs

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

Oven
Place oven skin on wedges on a baking sheet in a pre-heated oven at 22 0°C, gasmark 7 for 12-15 minutes. Turning halfway through cooking time.

Deep Fryer
Deep fry small quantities of skin on wedges in hot oil (175 °C) for 3-4 minutes.

Shallow Fry
Preheat the frying pan with a small amount of oil, bake the pro duct 10 to 12 minutes. Turn over frequently.
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.

5. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	535,0
Energy (kcal)	127,0
Fat (g)	3,5
Fat Acids Saturated (g)	1,75
Fat Acids Mono (g)	1,4
Poly Acids Unsaturated (g)	0,35
Carbohydrates (g)	20,0
Of Which Sugar < (g)	1,0
Protein (g)	2,3
Salt (g)	0,0875
Fibre (g)	3,3
Transfat < (g)	0,07

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

Lysteria In 25G	absent cfu/25g
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

7. 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	no	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

8. FOIL INFORMATION

Item number		H4676.005
Bag content		2500 g
Demands on weight		E-mark
Dimensions	Length	470 mm
	Width	630 mm
Net weight		11 g
Kind of material		PE-Tran
EAN foil		8710679320119
Extra Print		
Holes in material		Yes
Number of colours		6
Easy Opening		Yes

9. BOX INFORMATION

Item number		H7111.000
Number of bags in box		4
Dimensions	Length	387 mm
	Width	240 mm
	Height	190 mm
Net weight		294 g
Kind of material		Pre-printed
EAN box		8710679149079
Extra Print		
Number of colours		2
Colour of tape		H3739 - Tape transparent 3M top and/or bottom
C. of tape		

10. PALLET INFORMATION

Item number		H3009.002
Number of layers		8
Number of boxes per pallet		96
Maximum pallet height	(Incl. pallet)	2000 mm
Actual pallet height	(Incl. pallet)	1764 mm
Kind of material		H3009.002 - Block pallet heattreated - wood
EAN-128		08710679149079
Wrap film		Yes
Carton sheets		Yes
Duo Pallet		No

11. SPECIFIC CUSTOMER REQUIREMENTS

Customer Comments

12. 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.

13. CONTACT AND INFORMATION

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