



Release date: 07-03-2023

CUSTOMER DATASHEET

043.007 - Fries 10mm Skin On Sunfl 6x2000g FF Finest BPHT

DESCRIPTION:	PRE-FRIED DEEP FROZEN FRIES
SHELF LIFE:	730 days
INGREDIENTS:	Potato (95,8 %), sunflower oil (4,2 %), dextrose, disodium pyrophosphate.

1. SPECIFICATION UNPREPARED PRODUCT

Pre-fried	Yes
Coated	No
Skin On	Yes
Length >75mm (Min)	30 %
Length >50mm (Min)	80 %
Length <25mm (Max)	2 %
Total Defects >12mm (Max)	1 pcs/1000 g
Total Defects >6mm <12mm (Max)	3 pcs/1000 g
Total Defects >3mm <6mm (Max)	15 pcs/1000 g
Burnt Pieces (Max)	1 pcs/1000 g
Clumps - Stuck by 2 (Max)	2 pcs/1000 g
Cutting Defects (Max)	2 pcs/1000 g
Green (Max)	1 %
Slivers (Max)	7 pcs/1000 g
Moisture Content (Min)	66 %
Moisture Content (Max)	68 %

2. SPECIFICATION PREPARED PRODUCT

Agtron After (Max)	75 Agtron
Agtron After (Min)	65 Agtron
USDA After (Min)	0.5 USDA
USDA After (Max)	1.5 USDA
Discolored - Minor A (Target)	3 pcs/750 g
Discolored - Minor A (Max)	4 pcs/750 g
Discolored - Major B (Target)	0 pcs/750 g
Discolored - Major B (Max)	1 pcs/750 g
Discolored - Critical C (Target)	0 pcs/750 g
Discolored - Critical C (Max)	0.1 pcs/750 g
Total inclusive Mottling (Target)	10 pcs/750 g
Total inclusive Mottling (Max)	12 pcs/750 g
Feathering (Max)	4 pcs/750 g

3. ORGANOLEPTIC INFORMATION

TASTE

Typical potato taste

ODOUR

Faintly sweet odour

EXTERNAL TEXTURE

Crispy texture, slightly crisp

INTERNAL TEXTURE

Uniform texture of baked potatoes, moist mealy

MEALINESS D/E (MIN)

18 pcs/20 pcs

CRISPINESS (MIN)

16 pcs/20 pcs

CRISPINESS HOLDING TIME

5 min

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

Deep Fryer: Deep fry small quantities in hot oil (175°C/347°F) for 3-3,5 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.

5. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	605,0
Energy (kcal)	144,0
Fat (g)	4,2
Fat Acids Saturated (g)	0,6
Fat Acids Mono (g)	
Poly Acids Unsaturated (g)	
Carbohydrates (g)	23,1
Of Which Sugar < (g)	0,5
Protein (g)	2,4
Salt (g)	0,1
Sodium (mg)	40
Fibre (g)	2,0
Transfat < (g)	0,084

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

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		H6199.002
Bag content		2000 g
Demands on weight		Minimum
Dimensions	Length	480 mm
	Width	630 mm
Net weight		16 g
Kind of material		PE-Tran
EAN foil		8710679159832
Extra Print		
Holes in material		Yes
Number of colours		8
Easy Opening		Yes

9. BOX INFORMATION

Item number		H7359.000
Number of bags in box		6
Dimensions	Length	387 mm
	Width	240 mm
	Height	310 mm
Net weight		437 g
Kind of material		Pre-printed
EAN box		8710679159849
Extra Print		
Number of colours		3
Colour of tape		H3739 - Tape transparent 3M top and/or bottom
C. of tape		

10. PALLET INFORMATION

Item number		H3009.002
Number of layers		6
Number of boxes per pallet		72
Maximum pallet height	(Incl. pallet)	2150 mm
Actual pallet height	(Incl. pallet)	2098 mm
Kind of material		H3009.002 - Block pallet heattreated - wood
EAN-128		08710679159849
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

Contact Information
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