



Release date: 03-01-2025

## CUSTOMER DATASHEET

### 193.001 - Farm Frites Fries 13mm 4x2,5kg

|                     |                                                |
|---------------------|------------------------------------------------|
| <b>DESCRIPTION:</b> | PRE-FRIED DEEP FROZEN POTATO FRIES             |
| <b>SHELF LIFE:</b>  | 24 months                                      |
| <b>INGREDIENTS:</b> | Potato, vegetable oil (3%), Stabilizer (450i). |

#### 1. SPECIFICATION UNPREPARED PRODUCT

|                                |               |
|--------------------------------|---------------|
| Pre-fried                      | Yes           |
| Coated                         | No            |
| Skin On                        | No            |
| Length >75mm (Min)             | 20 %          |
| Length >50mm (Min)             | 70 %          |
| Length <25mm (Max)             | 2%            |
| Total Defects >12mm (Max)      | 1 pcs/1000 g  |
| Total Defects >6mm <12mm (Max) | 5 pcs/1000 g  |
| Total Defects >3mm <6mm (Max)  | 25 pcs/1000 g |
| Burnt Pieces (Max)             | 1 pcs/1000 g  |
| Clumps - Stuck by 2 (Max)      | 6 pcs/1000 g  |
| Cutting Defects (Max)          | 4 pcs/1000 g  |
| Green (Max)                    | 1 %           |
| Slivers (Max)                  | 11 pcs/1000 g |
| Moisture Content (Min)         | 70 %          |
| Moisture Content (Max)         | 72%           |

#### 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)     | 6 pcs/750 g   |
| Discolored - Minor A (Max)        | 8 pcs/750 g   |
| Discolored - Major B (Target)     | 1 pcs/750 g   |
| Discolored - Major B (Max)        | 2 pcs/750 g   |
| Discolored - Critical C (Target)  | 0 pcs/750 g   |
| Discolored - Critical C (Max)     | 0.2 pcs/750 g |
| Total inclusive Mottling (Target) | 12 pcs/750 g  |
| Total inclusive Mottling (Max)    | 15 pcs/750 g  |
| Feathering (Max)                  | 4 pcs/750 g   |

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### 3. ORGANOLEPTIC INFORMATION

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#### TASTE

typical potato taste

#### ODOUR

faintly sweet odour

#### EXTERNAL TEXTURE

slightly crisp

#### INTERNAL TEXTURE

moist mealy

#### MEALINESS D/E (MIN)

16 pcs/20 pcs

#### CRISPINESS (MIN)

15 pcs/20 pcs

#### CRISPINESS HOLDING TIME

5 min

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### 4. PREPARATION AND HANDLING INFORMATION

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#### PREPARATION METHOD

Deep Fryer

Deep fry small quantities in hot oil (175°C/347°F) for 3.5 - 4.5 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.

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### 5. NUTRITIONAL INFORMATION

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|                         | UNPREPARED<br>PRODUCT |
|-------------------------|-----------------------|
| Energy (kj)             | 550                   |
| Energy (kcal)           | 131                   |
| Fat (g)                 | 3.1                   |
| Fat Acids Saturated (g) | 1.5                   |
| Carbohydrates (g)       | 22                    |
| Of Which Sugar< (g)     | 0                     |
| Protein (g)             | 2.5                   |
| Sodium (mg)             | 30                    |
| Fibre (g)               | 2.6                   |
| Transfat < (g)          | 0                     |

Nutritional information are average values per 100g product. Serving size: 100g.

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

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## 6. MICROBIOLOGICAL INFORMATION

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|                                 |               |
|---------------------------------|---------------|
| Aerobic plate count (at 30°C)   | 100.000 cfu/g |
| Listeria monocytogenes (in 25g) | Not detected  |
| Coliforms                       | 100 cfu/g     |
| Escherichia coli                | 10 cfu/g      |
| Staphylococcus aureus           | 100 cfu/g     |
| Yeast                           | 500 cfu/g     |
| Salmonella (in 25g)             | Not detected  |
| Moulds                          | 500 cfu/g     |

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## 7. ALBA-LIST (DIETARY INTOLERANCE)

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|                           |    |                          |    |
|---------------------------|----|--------------------------|----|
| 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 |

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## 8. FOIL INFORMATION

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|                   |        |                   |
|-------------------|--------|-------------------|
| Item number       |        | 60657800          |
| Bag content       |        | 2,5 kg            |
| Demands on weight |        | E-mark            |
| Dimensions        | Length | 450 mm            |
|                   | Width  | 348 mm            |
|                   | Depth  | 55 mm             |
|                   |        |                   |
| Net weight        |        | 0,012 kg          |
| Gross weight      |        | 2,512 kg          |
| Kind of material  |        | Polyethylene (PE) |
| EAN foil          |        | 8710679028404     |
| Holes in material |        | Yes               |
| Number of colours |        | 0                 |
| Easy Opening      |        | No                |

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## 9. BOX INFORMATION

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|                       |        |                                            |
|-----------------------|--------|--------------------------------------------|
| Item number           |        | 70798200                                   |
| Number of bags in box |        | 4                                          |
| Dimensions            | Length | 386 mm                                     |
|                       | Width  | 288 mm                                     |
|                       | Height | 201 mm                                     |
| Net weight            |        | 10 kg                                      |
| Gross weight          |        | 10,448 kg                                  |
| Kind of material      |        | Corrugated board, double wall, pre-printed |
| EAN box               |        | 8710679028398                              |
| Number of colours     |        | 2                                          |
| Colour of tape        |        | Transparent top and bottom                 |

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## 10. PALLET INFORMATION

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|                            |        |                                 |
|----------------------------|--------|---------------------------------|
| Item number                |        | 80300902                        |
| Number of layers           |        | 10                              |
| Number of boxes per layer  |        | 10                              |
| Number of boxes per pallet |        | 100                             |
| Net weight                 |        | 1000 kg                         |
| Gross weight               |        | 1070,800 kg                     |
| Maximum pallet height      |        | 2360 mm                         |
| Dimensions                 | Length | 1200 mm                         |
|                            | Width  | 1000 mm                         |
|                            | Height | 2161 mm                         |
| Kind of material           |        | Block pallet heattreated - wood |
| Wrap film                  |        | Yes                             |
| Carton sheets              |        | No                              |
| Duo Pallet                 |        | No                              |

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## 11. SPECIFIC CUSTOMER REQUIREMENTS

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|                     |     |
|---------------------|-----|
| Halal certified     | YES |
| Kosher certified    | YES |
| Organic             | NO  |
| Vegan suitable      | YES |
| Vegetarian suitable | YES |

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## 12. DISCLAIMER

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The quality of our products may vary due to seasonal variation in raw materials. The values in this product datasheet give an indication of typical values for this product. Therefore, no right can be derived from this datasheet. Farm Frites reserves the right to change the specification without notice.

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## 13. CONTACT AND INFORMATION

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Contact Information:  
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