

CUSTOMER DATASHEET

647.007 - Mash 4x2500g Farm Frites BPHT

DESCRIPTION:	DEEP FROZEN MASHED POTATO
SHELF LIFE:	18 months
INGREDIENTS:	Potato (95%), rapeseed oil, vegetable oil, salt, emulsifier: E471, white pepper, flavour.

1. SPECIFICATION UNPREPARED PRODUCT

Pre-fried	No
Shape	Mash cilinder
Weight (Min)	110 g/10 pcs
Weight (Max)	130 g/10 pcs
Diameter (Min)	20.5 mm
Diameter (Max)	26.5 mm
Length (Min)	30 mm
Length (Max)	35 mm
Total Defects >1mm <3mm (Max)	5 pcs/400 g
Dry Matter (Min)	22.5 %
Dry Matter (Max)	24.5 %

2. ORGANOLEPTIC INFORMATION

TASTE

Taste
Smooth mash on basis of fresh potato with a typical seasoning and clear margarine flavour

ODOUR

Odour
Typical smell of fresh potato without any off odours

EXTERNAL TEXTURE

External Texture
Smooth

INTERNAL TEXTURE

Internal Texture
Moist mealy mashed potato

3. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

Microwave

Place 250g mash in a microwaveable bowl and cover. For a 700W oven, heat on full power for 5 minutes. Stir well after 2 minutes.

Combi Steamer

Preheat the combi steamer to 100°C. Place the required quantity of frozen mash in a bowl and heat the product for 7 minutes.

Pan Cook

Place the required quantity of frozen mashed potato in a saucepan and heat gently until thoroughly defrosted. Stir continuously until heated throughout.

Do not refreeze once thawed.

PAN COOK:

Place the required quantity of frozen mashed potato in a saucepan and heat gently until thoroughly defrosted. Stir continuously until heated throughout.

Do not refreeze once thawed.

STORAGE CONDITIONS

Storage: -18°C, 18 months.

Do not eat the product after expiry date.

4. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	457,0
Energy (kcal)	110,0
Fat (g)	3,5
Fat Acids Saturated (g)	0,6265
Fat Acids Mono (g)	2,016
Poly Acids Unsaturated (g)	0,8645
Carbohydrates (g)	16,3
Of Which Sugar < (g)	0,9
Protein (g)	1,7
Salt (g)	0,65
Fibre (g)	2,7
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.

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	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

7. FOIL INFORMATION

Item number		H4620.004
Bag content		2500 g
Demands on weight		E-mark
Dimensions	Length	440 mm
	Width	630 mm
Net weight		10 g
Kind of material		PE-Tran
EAN foil		8710679115531
Extra Print		
Holes in material		Yes
Number of colours		6
Easy Opening		Yes

8. BOX INFORMATION

Item number		H7700.000
Number of bags in box		4
Dimensions	Length	387 mm
	Width	240 mm
	Height	190 mm
Net weight		380 g
Kind of material		Pre-printed
EAN box		8710679008710
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		108
Maximum pallet height	(Incl. pallet)	2150 mm
Actual pallet height	(Incl. pallet)	1993 mm
Kind of material		H3009.002 - Block pallet heattreated - wood
EAN-128		08710679008710
Wrap film		Yes
Carton sheets		Yes
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 InformationFarm Frites International B.V.Molendijk 1083227 CD
Oudenhoorn / Hollandwww.farmfrites.com