



Release date: 05-12-2023

## CUSTOMER DATASHEET

### 486.004 - Sweet Potato Fries 5x2000g Farm Frites BPHT

|                     |                                                                                                                                                                       |
|---------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>DESCRIPTION:</b> | PRE-FRIED DEEP FROZEN SKIN ON SWEET POTATO FRIES COATED                                                                                                               |
| <b>SHELF LIFE:</b>  | 24 months                                                                                                                                                             |
| <b>INGREDIENTS:</b> | Sweet Potato (83%), Sunflower Oil (9%), Modified Potato Starch, Rice Flour, Potato Dextrin, Salt, Raising Agents (E450i, E500ii), Paprika Extract, Stabilizer (E415). |

#### 1. SPECIFICATION UNPREPARED PRODUCT

|                                |               |
|--------------------------------|---------------|
| Pre-fried                      | Yes           |
| Coated                         | Yes           |
| Skin On                        | Yes           |
| Length >100mm (Min)            | 6 %           |
| Length >100mm (Max)            | 12 %          |
| Length >75mm (Min)             | 25 %          |
| Length >50mm (Min)             | 60 %          |
| Length <25mm (Max)             | 8 %           |
| Length >150mm Max              | 4 %           |
| Total Defects >12mm (Max)      | 2 pcs/1000 g  |
| Total Defects >6mm <12mm (Max) | 4 pcs/1000 g  |
| Total Defects >3mm <6mm (Max)  | 12 pcs/1000 g |
| Burnt Pieces (Max)             | 1 pcs/1000 g  |
| Clumps - Stuck by 2 (Max)      | 6 pcs/1000 g  |
| Clumps - Stuck by 3 (Max)      | 1 pcs/1000 g  |
| Crumb (Max)                    | 10.5 g/1000 g |
| Foreign Material (Max)         | 0 pcs/1000 g  |
| Slivers (Max)                  | 7 pcs/1000 g  |
| Bare Spots >20% uncoated (Max) | 3 pcs/1000 g  |
| Moisture Content (Min)         | 63 %          |
| Moisture Content (Max)         | 69 %          |

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## 2. ORGANOLEPTIC INFORMATION

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### TASTE

Taste  
Sweet potato

### ODOUR

Odour  
Sweet aroma

### EXTERNAL TEXTURE

External Texture  
crisp

### INTERNAL TEXTURE

Internal Texture  
moist mealy

### CRISPINESS (MIN)

17 pcs/20 pcs

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## 3. PREPARATION AND HANDLING INFORMATION

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### PREPARATION METHOD

Oven  
Preheat the (household) oven to 220°C/425°F. Place frozen product in a single layer on a baking tray with baking paper. Bake for 14:00-16:00 minutes. Turn halfway through cooking. PROFESSIONAL OVEN: Bake for 9:00 - 10:00 minutes. Turn halfway through cooking. PROFESSIONAL OVEN: Bake for 9:00 - 10:00 minutes. Turn halfway through cooking.  
Deep Fryer  
Deep fry small quantities in hot oil (175°C/347°F) for 1:30 - 2:00 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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## 4. NUTRITIONAL INFORMATION

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|                            | UNPREPARED<br>PRODUCT |
|----------------------------|-----------------------|
| Energy (kj)                | 768,0                 |
| Energy (kcal)              | 184,0                 |
| Fat (g)                    | 8,5                   |
| Fat Acids Saturated (g)    | 1,0                   |
| Fat Acids Mono (g)         | 3,4                   |
| Poly Acids Unsaturated (g) | 4,1                   |
| Carbohydrates (g)          | 23,2                  |
| Of Which Sugar < (g)       | 9,8                   |
| Protein (g)                | 1,5                   |
| Salt (g)                   | 0,43                  |
| Fibre (g)                  | 4,2                   |
| Transfat < (g)             | 0,085                 |

Nutritional information are average values per 100g product.  
This product is free of raw materials and ingredients produced from genetically manipulated organisms.

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## 5. MICROBIOLOGICAL INFORMATION

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

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## 6. 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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## 7. FOIL INFORMATION

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|                   |        |  |               |
|-------------------|--------|--|---------------|
| Item number       |        |  | H6740.000     |
| Bag content       |        |  | 2000 g        |
| Demands on weight |        |  | Minimum       |
| Dimensions        | Length |  | 490 mm        |
|                   | Width  |  | 730 mm        |
| Net weight        |        |  | 20 g          |
| Kind of material  |        |  | PE-Tran       |
| EAN foil          |        |  | 8710679023706 |
| Extra Print       |        |  |               |
| Holes in material |        |  | Yes           |
| Number of colours |        |  | 5             |
| Easy Opening      |        |  | No            |

## 8. BOX INFORMATION

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|                       |        |                                               |
|-----------------------|--------|-----------------------------------------------|
| Item number           |        | H7881.000                                     |
| Number of bags in box |        | 5                                             |
| Dimensions            | Length | 388 mm                                        |
|                       | Width  | 288 mm                                        |
|                       | Height | 219 mm                                        |
| Net weight            |        | 440 g                                         |
| Kind of material      |        | Pre-printed                                   |
| EAN box               |        | 8710679023713                                 |
| Extra Print           |        |                                               |
| Number of colours     |        | 2                                             |
| Colour of tape        |        | H3188.001 - Tape Sensations Yellow 50mm-990mm |
| C. of tape            |        | H3739 - Tape transparent 3M top and/or bottom |

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## 9. PALLET INFORMATION

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|                            |                |                                             |
|----------------------------|----------------|---------------------------------------------|
| Item number                |                | H3009.002                                   |
| Number of layers           |                | 8                                           |
| Number of boxes per pallet |                | 80                                          |
| Maximum pallet height      | (Incl. pallet) | 2150 mm                                     |
| Actual pallet height       | (Incl. pallet) | 2023 mm                                     |
| Kind of material           |                | H3009.002 - Block pallet heattreated - wood |
| EAN-128                    |                | 08710679023713                              |
| Wrap film                  |                | Yes                                         |
| Carton sheets              |                | No                                          |
| Duo Pallet                 |                | No                                          |

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## 10. SPECIFIC CUSTOMER REQUIREMENTS

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Customer Comments

Legal Requirements

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## 11. DISCLAIMER

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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.

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## 12. CONTACT AND INFORMATION

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Contact Information