



Release date: 03-07-2018

CUSTOMER DATASHEET

403.002 - Quick Oven fr 8.5mm Sunf 48x150g Farm Frites EP

DESCRIPTION:	PRE-FRIED DEEP FROZEN FRIES FOR OVEN
SHELF LIFE:	730 days
INGREDIENTS:	Potato (91,5 %), sunflower oil (8,5%), dextrose.

1. SPECIFICATION UNPREPARED PRODUCT

Length >75mm (Min)		15 %
Length >50mm (Min)		65 %
Length <25mm (Max)		2 %
Total Defects >12mm (Max)		2 pcs/1000g
Total Defects 6-12mm (Max)		7 pcs/1000g
Total Defects 3-6mm (Max)		30 pcs/1000g
burnt pieces (max)		1 pcs/1000g
Frozen - Stuck Together		6 pcs/1000g
cutting defects (max)		4 pcs/1000g
Green (Max)		1 %
Peelrest/blue	grey (Max)	6 pcs/1000g
Slivers (Max)		15 pcs/1000g
Moisture content (Min)		51 %
Moisture content (target)		53 %
Moisture Content (Max)		55 %

2. SPECIFICATION PREPARED PRODUCT

Agtron After(Max)	65 Agtron
Agtron After(Min)	55 Agtron
Agtron After(Target)	60 Agtron
Usda After(Min)	1.5 USDA
Usda After(Max)	2.5 USDA
Usda After(Target)	2 USDA
Usda Before(Min)	0 USDA
Usda Before(Max)	1 USDA
Usda Before(Target)	0.5 USDA
Discolored Minor A (Target)	8 pcs/750g
Discolored Minor A (Max)	10 pcs/750g
Discolored Major B (Target)	3 pcs/750g
Discolored Major B (Max)	4 pcs/750g
Discolored Critical C (Target)	0 pcs/750g
Discolored Critical C (Max)	0.2 pcs/750g
feathering (max)	10 pcs/750g
Total inclusive Mottling (Target)	15 pcs/750g
Total inclusive Mottling (Max)	18 pcs/750g

3. ORGANOLEPTIC INFORMATION

TASTE

typical potato taste

ODOUR

faintly sweet odour

EXTERNAL TEXTURE

slightly crisp

INTERNAL TEXTURE

moist mealy

MEALINESS D/E (MIN)

18 pcs/20pcs

CRISPINESS (MIN)

14 pcs/20pcs

CRISPINESS HOLDING TIME

3 minutes

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

PROFESSIONAL OVEN EQUIPMENT

Preparation: professional oven equipment: place product in a wire basket for approx ± 4 min, $\pm 220^{\circ}\text{C}$, relative humidity $\pm 60\%$.

Drain on absorbent paper before serving. Do not refreeze once thawed.

STORAGE CONDITIONS

Storage: $0-4^{\circ}\text{C}$, 4 days; -18°C , 24 months.

Do not eat the product after expiry date.

5. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	942,0
Energy (kcal)	224,0
Fat (g)	8,5
Fat Acids Saturated (g)	1,2
Fat Acids Mono (g)	
Poly Acids Unsaturated (g)	
Carbohydrates (g)	32,1
Of Which Sugar < (g)	1,0
Protein (g)	3,2
Salt (g)	0,1
Fibre (g)	3,3
Transfat < (g)	0,2

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
E-Coli (Max)	10 cfu/g
Staphylococcus Aureus (Max)	100 cfu/g
Moulds & Yeast (Max)	500 cfu/g
Salmonella In 25 G	absent cfu/25g
total plate count (max)	100000 cfu/g
Listeria monocytogenes	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	H4986.000	
Bag content	150 g	
Demands on weight	E-mark	
Dimensions	Length	180 mm
	Width	465 mm
Net weight	0 g	
Kind of material	PE-Tran	
EAN foil	8710679159122	
Extra Print		
Holes in material	Yes	
Number of colours	0	
Easy Opening	Yes	

9. BOX INFORMATION

Item number	H7126.001	
Number of bags in box	48	
Dimensions	Length	384 mm
	Width	256 mm
	Height	270 mm
Net weight	327 g	
Kind of material	Pre-printed	
EAN box	8710679149819	
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		H3001
Number of layers		7
Number of boxes per pallet		63
Maximum pallet height	(Incl. pallet)	2150 mm
Actual pallet height	(Incl. pallet)	2110 mm
Kind of material		H3001 - Euro pallet EPAL used - L120xW80cm
EAN-128		08710679154479
Wrap film		Yes
Carton sheets		No
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 Farm Frites International B.V. Molendijk 1083227 CD

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