Release date: 14-04-2023

CUSTOMER DATASHEET

437.001 - Crispy Coated Fries 10mm 4x2500g Farm Frites BPHT

DESCRIPTION:	PRE-FRIED DEEP FROZEN FRIES WITH CRISPY COATING
SHELF LIFE:	24 months
INGREDIENTS:	Potato (88%), sunflower oil (4 %), rice flour, tapioca starch, modified potato starch, salt, dextrin, raising agents (E450i, E500ii), stabilizers (E461, E415), dextrose, spice extracts (paprika, turmeric).

1. SPECIFICATION UNPREPARED PRODUCT

Pre-fried	Yes
Coated	Yes
Skin On	No
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)	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)	8 pcs/1000 g
Clumps - Stuck by 3 (Max)	2 pcs/1000 g
Crumb (Max)	14 g/1000 g
Cutting Defects (Max)	4 pcs/1000 g
Green (Max)	1 %
Slivers (Max)	5 pcs/1000 g
Slivers (Min)	1 pcs/1000 g
Bare Spots - Major (Max)	1 pcs/1000 g
Bare Spots - Minor (Max)	5 pcs/1000 g
Batterclumbs >13mm (Max)	1 pcs/1000 g
Moisture Content (Min)	66 %
Moisture Content (Max)	68 %

2. SPECIFICATION PREPARED PRODUCT

Agtron After (Max)	65 Agtron
Agtron After (Min)	45 Agtron
USDA After (Min)	1.5 USDA
USDA After (Max)	3.5 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)	2 pcs/750 g

3. ORGANOLEPTIC INFORMATION

TASTE

Taste
Typical fresh potato taste without any off flavors

ODOUR

Odour
Typical fresh potato smell without any off flavors

EXTERNAL TEXTURE

External Texture
Highly crisp

INTERNAL TEXTURE

Internal Texture
Moist mealy internal potato texture

MEALINESS D/E (MIN)

16 pcs/20 pcs

CRISPINESS (MIN)

18 pcs/20 pcs

CRISPINESS HOLDING TIME

5 min

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

Oven
Preheat the oven to 220°C/425°F. Place frozen product in a single layer on a baking tray with baking paper. Bake for 10:00-15:00 minutes. Turn halfway through cooking.
Deep Fryer
Deep fry small quantities in hot oil (175°C/347°F) for 2:30 - 3: 30 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)	618,0
Energy (kcal)	147,0
Fat (g)	4,2
Fat Acids Saturated (g)	0,5
Fat Acids Mono (g)	1,7
Poly Acids Unsaturated (g)	2,0
Carbohydrates (g)	24,0
Of Which Sugar < (g)	1,0
Protein (g)	2,3
Fibre (g)	2,2
Salt (g)	0,53
Sodium (mg)	212
Transfat < (g)	0,04

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	Glutaminate (E620-E625)	no
Rye	no	Sulphite (=>10mg/kg)	no
Beef	no	Coriander	no

8. FOIL INFORMATION

Item number		H6578.000
Bag content		2500 g
Demands on weight		Minimum
Dimensions	Length	470 mm
	Width	730 mm
Net weight		13 g
Kind of material		PE-Tran
EAN foil		8710679005672
Extra Print		
Holes in material		Yes
Number of colours		0
Easy Opening		Yes

9. BOX INFORMATION

Item number		H7528.000
Number of bags in box		4
Dimensions	Length	388 mm
	Width	288 mm
	Height	195 mm
Net weight		436 g
Kind of material		Pre-printed
EAN box		8710679005689
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		H3009.002
Number of layers		9
Number of boxes per pallet		90
Maximum pallet height	(Incl. pallet)	2150 mm
Actual pallet height	(Incl. pallet)	2038 mm
Kind of material		H3009.002 - Block pallet heattreated - wood
EAN-128		08710679005689
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 InformationFarm Frites International B.V.Molendijk 1083227
CD Oudenhoorn / Hollandwww.farmfrites.com