





MCCAIN ORIGINAL 9/9 5x2500g



Product Description		French fries, prefried and quick frozen/FF 09 - 9 mm					
Ingred	lients	Potatoes (95,5%), Sunt	flower oil (4,5%)				
		Bags or poly	Bags or poly		Outercases		
Article number	Net weight(g)	Dimensions (mm) width (w) x height (h)	Ean code	Net weight (kg)	Dimensions (mm) length (I) x width (w) x height (h)		Ean code
101100	2500	W 738 x h 450	871043800084	49 5 x 2.500 = 12.500	_ 396 x w 263 x h 277		8710438024692
				Pallets			ALTERATION OF
Packaging Information	Outer cases per layer	Number of layers	Number of cases per pallet	Net weight (kg)	Gross weight (kg)	Dim	nensions (cm)
	9	7	63	788	841	Euro	(120x80) x 209
Cooking directions*	Deep fry	175°C		reheat the frying oil to oproximately 3 minute	neat the frying oil to 175°C. Cook 1/2 basket of product for oximately 3 minutes.		

^{*} For best results, cook from frozen state using recommended time and temperature. Always cook until golden yellow colour and crisp. Do not overcook. When cooking small amounts, reduce cooking time.

Nutritional values	Energy (KJ)	531
(per 100 grs frozen)	Energy (Kcal)	127
	Fat (g)	4.5
	Saturated fatty acids (g)	0.5
	Mono-unsaturated fatty acids (g)	1.8
	Poly-unsaturated fatty acids (g)	2.2
	Carbohydrates (g)	18
	Sugar (g)	0.5
	Fibres g)	3
	Proteins total (g)	2
	Salt (g)	0.1

Micropiological	protai piato count.	~~000000ig
Information	Enterobacteriaceae:	<= 100/g
(Limit in cfu/g) *	E-coli:	<= 10/g
	Staphylococcus aureus:	<= 100/g
	Moulds:	<= 1000/g
	Yeasts:	<= 1000/g
	Salmonella:	absent/25g
	Listeria monocytogenes:	<= 100/g
	Bacillus cereus:	<= 1000/g

Microbiological Total plate count:

Storage conditions / shelf life	*** - 18°c	24 months

Produced at: Matougues + Lewedorp + Lelystad

Allergen	Present in product	Possible cross contamination
Celery and products thereof		
Cereals containing gluten and products thereof		
Crustaceans and products thereof		
Eggs and products thereof		
Fish and products thereof		
Lupin and products thereof		
Milk and products thereof (including lactose)		
Molluscs and products thereof		
Mustard and products thereof		
Nuts and products thereof		
Peanuts and products thereof		
Sesame seeds and products thereof		
Soybeans and products thereof		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.		

17,01.17
NETTUNO ALIMENTARI S.P.A.

Issued date: 27-07-2015

Warranty: McCain Foods hereby warrants that this product is produced in accordance with good manufacturing practices and supplied in accordance with all the relevant European Legislations.

Mc Cain Foods ensures that the information contained in this document are correct on the date of issue

* In accordance with the regulation CE N° 2073/2005, we apply on our frozen potato products the hygiene criteria; criteria indicating the good working of the manufacturing process. Exceed these criteria require corrective measures to maintain the hygiene of the process.