



1R1C230

- ORIGINAL -


POMMES  
CROQUETTES

Product Description	Mashed potatoes, spiced and formed into cylinders, battered, breaded with breadcrumbs and quick frozen.
---------------------	---

Ingredients	Potatoes (81%), Dehydrated potatoes, BREADCRUMBS, Salt, WHEAT flour, Stabiliser: E464, Spices, Flavour enhancer: E621, Yeast extract, Onion powder.
-------------	---

Article number	Bags or poly			Outercases		
	Net weight(g)	Dimensions (mm) width (w) x height (h)	Ean code	Net weight (kg)	Dimensions (mm) length (l) x width (w) x height (h)	Ean code
201400	2500	W 725 x h 455	8710438013610	4 x 2.500 = 10.000	_ 388 x w 258 x h 252	8710438002898

Packaging Information	Pallets					
	Outer cases per layer	Number of layers	Number of cases per pallet	Net weight (kg)	Gross weight (kg)	Dimensions (cm)
	9	8	72	720	706	Euro (120x80) x 213

Cooking directions*	Deep fry		175°C	4 minutes	Preheat the frying oil to 175°C. Cook ¼ basket of product for approximately 4 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 (per 100 grs frozen)	Energy (KJ)	540
	Energy (Kcal)	128
	Fat (g)	0.5
	Saturated fatty acids (g)	0.1
	Mono-unsaturated fatty acids (g)	0.2
	Poly-unsaturated fatty acids (g)	0.2
	Carbohydrates (g)	26
	Sugar (g)	0.5
	Fibres (g)	2.5
	Proteins total (g)	3.5
	Salt (g)	1

Microbiological Information (Limit in cfu/g) *	Total plate count:	< 500000/g
	Enterobacteriaceae:	< 100/g
	E-coli:	< 10/g
	Staphylococcus aureus:	< 100/g
	Moulds:	< 1000/g
	Yeasts:	< 1000/g
	Salmonella:	absent/25g
	Listeria monocytogenes:	< 100/g
	An.Sulphite Red. Spores:	< 100/g
	Bacillus cereus:	< 1000/g

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

Number of pieces per kg: from 38 to 41

17.01.17

NETTUNO ALIMENTARI S.p.A.  


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 SO <sub>2</sub> .	-	-

Issued date: 28-01-2016

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.