



ARC 248

ORIGINAL

MCCAIN ORIGINAL  
PATATAS BRAVAS  
5x2500g



Packaging  
photo not  
available

Product Description	Irregular potato cubes, prefried and quick frozen/MI - Mixed Cut
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Ingredients	Potatoes (96.5%), Sunflower oil (3.5%)
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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
121101	2500	W 735 x h 390	3256830006317	5 x 2.500 = 12.500	396 x w 263 x h 222	3256830006324

Packaging Information	Pallets					
	Outer cases per layer	Number of layers	Number of cases per pallet	Net weight (kg)	Gross weight (kg)	Dimensions (cm)
	9	7	63	788	837	Euro (120x80) x 170

Cooking directions*	Deep fry		175°C	4 minutes	Preheat the frying oil to 175°C. Cook ½ basket of product for approximately 4 minutes.
	Fan Assisted Oven		225°C	20 - 25 minutes	Preheat the oven to 225°C. Spread the product in one layer on a baking tray and put the tray in the middle of the oven. Cook the product for 20 to 25 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)	528
	Energy (Kcal)	126
	Fat (g)	3.5
	Saturated fatty acids (g)	0.4
	Mono-unsaturated fatty acids (g)	1.4
	Poly-unsaturated fatty acids (g)	1.7
	Carbohydrates (g)	20.5
	Sugar (g)	0.5
	Fibres (g)	2
	Proteins total (g)	2
	Salt (g)	0.1

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
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Produced at: Bethune

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: 05-11-2015

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.