

CUSTOMER DATASHEET

152.002 - Quick oven fries 8,5mm 4x2000g Farm Frites EP

DESCRIPTION:	Quick oven fries 8,5mm
SHELF LIFE:	730 days
INGREDIENTS:	Potato, vegetable oil
POTATO VARIETY:	Bintje equivalent
ALLOWED OIL TYPE:	Palm

1. SPECIFICATION PRE-FRIED PRODUCT

WEIGHT AND DIMENSIONS

Length >75mm (Min)	15 %
Length >50mm (Min)	65 %
Length <25mm (Max)	2 %

DEFECT AND TOLERANCES

Total Defects >12mm (Max)	3 pcs/1000g
Total Defects 6-12mm (Max)	8 pcs/1000g
Total Defects 3-6mm (Max)	35 pcs/1000g
Burnt Pieces (Max)	1 pcs/1000g
Cutting Defects (Max)	4 pcs/1000g
Frozen - Stuck Together	6 pcs/1000g
Green (Max)	1 %
Slivers (Max)	15 pcs/1000g

PHYSICAL NORMS

Moisture Content (Max)	55 %
Moisture content (target)	53 %
Moisture content (Min)	51 %

2. SPECIFICATION PREPARED PRODUCT

COLOUR OF PRODUCT

Agtron After(Min)	55 Agtron
Agtron After(Max)	65 Agtron
Agtron After(Target)	60 Agtron
Usda After(Target)	2 USDA
Usda After(Min)	1.5 USDA
Usda After(Max)	2.5 USDA
Usda Before(Min)	0 USDA
Usda Before(Max)	1 USDA
Usda Before(Target)	0.5 USDA

DISC

Sugar Ends - Glass (Max)	5 pcs/750g
Feathering (Max)	10 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

Rational

3'45" / 225 °C/ 60%RH/ 500g in special baskets

Do not eat the product after expire date/best before end date.

5. NUTRITIONAL INFORMATION

	PRE-FRIED FROZEN
Energy (kj)	903,0
Energy (kcal)	215,0
Protein (g)	3,1
Carbohydrates (g)	31,6
Of Which Sugar < (g)	1,5
Fat (g)	7,8
Fat Acids Saturated (g)	3,9
Fat Acids Mono (g)	3,1
Poly Acids Unsaturated (g)	0,8
Fibre (g)	2,8
Sodium (mg)	
Transfat < (g)	

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

MICR

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 proteins	no	Nuts and derivatives	no
Pork and derivatives	no	Celery	no
Chicken and derivatives	no	Carrot	no
Fish and derivatives	no	Lupine	no
Shellfish & crustaceans	no	Mustard	no
Maize and derivatives	no	Mollusca	no
Cacao	no	Buckwheat	no
Pulses	no	Corn	no
Lactose	no	Nutoil	no
Egg	no	Peanuts	no
Soya proteins	no	Peanutoil	no
Soya bean oil	no	Sesame seed	no
Gluten	no	Sesame oil	no
Wheat	no	Glutaminates	no
Rye	no	Sulphites :(SO2, E220-E228)>10ppm	no
Beef and derivatives	no	Coriander	no

8. FOIL INFORMATION

Item number		H4751.000
Bag content		2000 g
Demands on weight		E-mark
Dimensions	Length	520 mm
	Width	630 mm
Net weight		17 g
Kind of material		PE-Whit
EAN foil		8710679143527
Coding system		01A
Extra Print		
Holes in material		Yes
Number of colours		6
Easy Opening		No

9. BOX INFORMATION

Item number		H5974.000
Number of bags in box		4
Dimensions	Length	384 mm
	Width	256 mm
	Height	300 mm
Net weight		371 g
Kind of material		Pre-printed
EAN box		8710679143510
Coding system		01A
Extra Print		
Number of colours		2
Colour of tape		H3739 - Tape transparent
C. of tape		

10. PALLET INFORMATION

Item number		H3001
Number of layers		6
Number of boxes per pallet		54
Maximum pallet height	(Incl. pallet)	2100 mm
Actual pallet height	(Incl. pallet)	2010 mm
Kind of material		H3001 - Euro pallet EPAL used -
EAN-128		08710679143503
Wrap film		Yes
Carton sheets		No
Duo Pallet		No

11. 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.