Customer data sheet

1. Product information

Product name	Finest Fries 10mm 6x2kg
Legal product name	PRE-FRIED DEEP FROZEN POTATO FRIES
Material code	144.001
Validity date	09.05.2025

2. Quality system

Halal	Yes
Kosher	Yes

3. Product composition

Ingredients	Potato (95,8 %), sunflower oil (4,2 %).

4. Diet information

Suitable for:	
Organic	No
Vegan	Yes
Vegetarian	Yes

5. Preparation Method

Deep fryer: Deep fry small quantities in hot oil (175°C/347°F) for 3:00-3:30 minutes.

6. Handling information

Drain on absorbent paper before serving.
Do not refreeze once thawed.

7. Shelf life and storage conditions

Total shelf life	24 months

Storage: -18°C several months, see print.

8. Allergen information

Peanuts and Products	no	Soy beans and Products	no
Milk and Products	no	Celery and Products	no
Mustard and Products	no	Sesam Seeds and Products	no
Lupin and Products	no	Molluscs and Products	no
Crustaceans and Products	no	Eggs and Products	no
Fish and Products	no	Cereals containing Gluten	no
Sulphite (=>10mg/kg)	no	Nuts and Products	no
Lactose	no	Beef	no
Chicken	no	Pork	no
Coriander	no	Maize	no
Cacao	no	Pulses	no
Carrot	no	Glutaminate (E620-E625)	no
Buckwheat	no		

9. Specification unprepared product

Production Method	Pre-fried	
Skinpeel idication	Skin off	
Coating indication	Non coated	
Length >75mm Min	20%	
Length >75mm Max	30%	
Length >50mm Min	70%	
Length >50mm Max	80%	
Length <25mm Min	2%	
Length <25mm Max	3%	
Total Defects >12mm Max	1,00 PC	/1.000 g
Total Defects >3mm <6mm Max	15 PC	/1.000 g
Total Defects >6mm <12mm Max	3 PC	/1.000 g
Slivers Max	7 PC	/1.000 g
Cutting Defects Max	2 PC	/1.000 g
Burnt Pieces Max	1 PC	/1.000 g
Clumps - Stuck by 2 Max	2 PC	/1.000 g
Green Max	1%	
Moisture Content Min	66%	
Moisture Content Max	68%	
Fry method	Frymaster	

10. Specification prepared product

Agtron After Min	65 Agtron	
Agtron After Max	75 Agtron	
USDA After Min	0,5 USDA	
USDA After Max	1,5 USDA	
Discolored - Minor A Max	4,0 PC	/750 g
Discolored - Major B Max	1,0 PC	/750 g
Discolored - Critical C Max	0,1 PC	/750 g
Feathering Max	4 PC	/750 g
Total inclusive Mottling Max	12 PC	/750 g

11. Organoleptic information

Taste	Typical potato taste	
Odour	Faintly sweet odour	
External texture	Slightly crisp	
Internal texture	Moist mealy	
Colour		
Crispiness Min	16 PC	/20 PC
Mealiness D/E Min	18 PC	/20 PC
Holding time Min	5 min	

12. Nutritional information

Nutritional value per 100 Gram	**Unprepared product**	
Energy (kj)	567	kJ
Energy (kcal)	135	kcal
Fat	4,2	g
of which saturated	0,59	g
Carbohydrate	20,6	g
of which sugar	1,0	g
Protein	2,5	g
Fibre	2,4	g
Salt	0,05	g

13. Microbiological information

		Method
Total plate count Max	10.000 CFU/g	ISO 4833
E. Coli Max	10 CFU/g	ISO 16649-1
Coliforms Max	100 CFU/g	ISO 4832
Staphylococcus Max	100 CFU/g	ISO 6888-1
Listeria Max	Not detected in 25g	AFNOR BRD-07/4-09/98 [a]
Moulds Max	500 CFU/g	ISO 21527-2
Yeast Max	500 CFU/g	ISO 21527-2

14. Primary packaging information

Material number	61000064
Content	2,000 KG
Demands on weight	E-mark
Dimensions	
Length	500 mm
Width	298 mm
Depth	50 mm
Net weight	0,011 KG
Gross weight	2,011 KG
Kind of material	Polyethylene (PE)
EAN foil	8710679144135
Holes in material	yes
Number of colours	8
Easy Opening	yes

15. Secondary packaging information

Material number	71000077
Content	6x 2,000 KG
Dimensions	
Length	394 mm
Width	266 mm
Height	265 mm
Net weight	12,000 KG
Gross weight	12,461 KG
Kind of material	Corrugated board, double wall
EAN box	8710679144142
Number of colours	3
Colour of tape	Top and bottom: Transparant

16. Pallet information

Material number	80003001
Number of layers	6
Number of boxes per layer	9
Number of boxes per pallet	54
Net weight	648,000 KG
Gross weight	698,894 KG
Maximum pallet height	2.010 mm
Dimensions	
Length	1.200 mm
Width	800 mm
Height	1.975 mm
Pallet description	Euro EPAL 1200x800
Kind of material	Wood, other
Wrap film	Yes
Carton sheets	

17. Contact information

Farm Frites International B.V.
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The Netherlands
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18. Disclaimer

The quality of our products may vary due to seasonal variation in raw materials. The values in this product datasheet give an indication of typical values for this product. Therefore, no right can be derived from this datasheet. Farm Frites reserves the right to change the specification without notice.

19. Additional remarks

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