Release date: 16-10-2024

CUSTOMER DATASHEET

415.001 - Finest Fries 5mm 5x1,5kg

DESCRIPTION:	PRE-FRIED DEEP FROZEN FRIES
SHELF LIFE:	24 months
INGREDIENTS:	Potato (92 %), sunflower oil (8 %).

1. SPECIFICATION UNPREPARED PRODUCT

Pre-fried	Yes
Coated	No
Skin On	No
Length >75mm (Min)	10 %
Length >50mm (Min)	60 %
Length <25mm (Max)	0%
Total Defects >12mm (Max)	3 pcs/1000 g
Total Defects >6mm <12mm (Max)	16 pcs/1000 g
Total Defects >3mm <6mm (Max)	80 pcs/1000 g
Burnt Pieces (Max)	2 pcs/1000 g
Clumps - Stuck by 2 (Max)	10 pcs/1000 g
Cutting Defects (Max)	6 pcs/1000 g
Green (Max)	1%
Slivers (Max)	10 pcs/1000 g
Moisture Content (Min)	60 %
Moisture Content (Max)	63 %

2. SPECIFICATION PREPARED PRODUCT

Agtron After (Max)	70 Agtron
Agtron After (Min)	60 Agtron
USDA After (Min)	1 USDA
USDA After (Max)	2USDA
Discolored - Minor A (Target)	8 pcs/500 g
Discolored - Minor A (Max)	10 pcs/500 g
Discolored - Major B (Target)	3 pcs/500 g
Discolored - Major B (Max)	4 pcs/500 g
Discolored - Critica! C (Target)	0 pcs/500 g
Discolored - Critica! C (Max)	0.2 pcs/500 g
Total inclusive Mottling (Target)	15 pcs/500 g
Total inclusive Mottling (Max)	18 pcs/500 g
Feathering (Max)	6 pcs/500 g

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/20 pcs

CRISPINESS (MIN)

16 pcs/20 pcs

CRISPINESS HOLDING TIME

5 min

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

Deep Fryer
Fry small quantities in hot oil (175°C/347°F) for 2.5-3 minutes.
Drain on absorbent paper before serving.
Do not refreeze once thawed.

STORAGE CONDITIONS

Storage: 0-4°C, 4 days; -18°C, 24 months.
Do not eat the product after expiry date.

5. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	748,0
Energy (kcal)	179,0
Fat (g)	8,0
Fat Acids Saturated (g)	0,9
Fat Acids Mono (g)	3,4
Poly Acids Unsaturated (g)	3,7
Carbohydrates (g)	22,4
Of Which Sugar < (g)	0,6
Protein (g)	2,7
Salt (g)	0,06
Fibre (g)	3,2
Transfat < (g)	0,1

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

Aerobic plate count (at 30°C)	10.000 cfu/g
Coliforms	100 cfu/g
Escherichia coli	10 cfu/g
Staphylococcus aureus	100 cfu/g
Yeast	500 cfu/g
Listeria (in 25g)	Not detected
Moulds	500 cfu/g

7. ALBA-LIST (DIETARY INTOLERANCE)

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

8. FOIL INFORMATION

Item number		60631801
Bag content		1,5 kg
Demands on weight		E-mark
Dimensions	Length	480 mm
	Width	348 mm
	Depth	50 mm
Net weight		0,018 kg
Gross weight		1,518 kg
Kind of material		Polyethylene (PE)
EAN foil		8710679003302
Holes in material		Yes
Number of colours		8
Easy Opening		Yes

9. BOX INFORMATION

Item number		70749602
Number of bags in box		5
Dimensions	Length	394 mm
	Width	266 mm
	Height	295 mm
Net weight		7,5 kg
Gross weight		8,009 kg
Kind of material		Corrugated board, double wall, pre-printed
EAN box		8710679000783
Number of colours		3
Colour of tape		Transparent top and bottom

10. PALLET INFORMATION

Item number		80003001
Number of layers		6
Number of boxes per layer		9
Number of boxes per pallet		54
Net weight		405 kg
Gross weight		458,486 kg
Maximum pallet height		2150 mm
Dimensions	Length	1200 mm
	Width	800 mm
	Height	1915 mm
Kind of material		Euro pallet EPAL used - wood
Wrap film		Yes
Carton sheets		No
Duo Pallet		No

11. SPECIFIC CUSTOMER REQUIREMENTS

Halal certified	YES
Kosher certified	YES
Organic	NO
Vegan suitable	YES
Vegetarian suitable	YES

12. 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.

13. CONTACT AND INFORMATION

Contact Information:
Farm Frites International B.V.
Molendijk 108
3227 CD Oudenhoorn
The Netherlands
www.farmfrites.com