Customer data sheet

1. Product information

Product name	Farm Frites Sweet Potato Fries 5x2kg
Legal product name	PRE-FRIED DEEP FROZEN COATED SWEET POTATO FRIES
Material code	486.001
Validity date	07.02.2025

2. Quality system

Halal	yes
Kosher	yes

3. Product composition

Ingredients	sweet potato, sunflower oil 9%, modified starch (potato), rice flour, dextrin, salt, raising agent (E500ii, E450i), paprika extract, stabilizer (E415)

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 1:30-2:00 minutes.
Oven: Place on a baking sheet and place in a pre-heated oven at 220°C for 9-10 minutes. Turning once during cooking.

6. Handling information

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 on	
Coating indication	Coated	
Length >75mm Min	25%	
Length >75mm Max	40%	
Length >50mm Min	60%	
Length >50mm Max	75%	
Length >150mm Max	4%	
Length <25mm Max	8%	
Length >100mm Min	6%	
Length >100mm Max	12%	
Total Defects >12mm Max	2,00 PC	/1.000 g
Total Defects >3mm <6mm Max	12 PC	/1.000 g
Total Defects >6mm <12mm Max	4 PC	/1.000 g
Slivers Max	7 PC	/1.000 g
Cutting Defects Max	4 PC	/1.000 g
Burnt Pieces Max	1 PC	/1.000 g
Barespots >20 Pcs Uncoated Max	3 PC	/1.000 g
Clumps - Stuck by 2 Max	6 PC	/1.000 g
Clumps - Stuck by 3 Max	1 PC	/1.000 g
Crumb Max	10,5 g	/1.000 g
Coating Visibility Max	9 PC	/750 g
Foreign Material Max	0 PC	/1.000 g
Fry method	Frymaster	

10. Organoleptic information

Taste	Sweet potato
Odour	Sweet aroma
External texture	Crispy
Internal texture	Moist mealy
Colour	

Crispiness Min	17 PC /20 PC
Holding time Min	5 min

11. Nutritional information

Nutritional value per 100 Gram	Unprepared product	
Energy (kj)	768,0	kJ
Energy (kcal)	184,0	kcal
Fat	8,5	g
of which saturated	1	g
Carbohydrate	23,2	g
of which sugar	9,8	g
Protein	1,5	g
Fibre	4,2	g
Salt	0,4300	g

12. 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

13. Primary packaging information

Material number	60669101
Content	2,000 KG
Demands on weight	E-mark
Dimensions	
Length	490 mm
Width	348 mm
Depth	50 mm
Net weight	0,018 KG
Gross weight	2,018 KG
Kind of material	Polyethylene (PE)
EAN foil	8710679019525
Holes in material	yes
Number of colours	5
Easy Opening	no

14. Secondary packaging information

Material number	70776600
Content	5x 2,000 KG
Dimensions	
Length	396 mm
Width	296 mm
Height	231 mm
Net weight	10,000 KG
Gross weight	10,455 KG
Kind of material	Corrugated board, single wall
EAN box	8710679019532
Number of colours	2
Colour of tape	Top: Sensations Yellow Bottom: Transparant

15. Pallet information

Material number	80003001
Number of layers	8
Number of boxes per layer	8
Number of boxes per pallet	64
Net weight	640,000 KG
Gross weight	695,120 KG
Maximum pallet height	2.150 mm
Dimensions	
Length	1.200 mm
Width	800 mm
Height	1.993 mm
Pallet description	Euro EPAL 1200x800
Kind of material	Wood, other
Wrap film	Yes
Carton sheets	Yes

16. Contact information

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

17. 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.

18. Additional remarks

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