Customer data sheet

1. Product information

Product name	Farm Frites Onion Rings Battered 6x1kg
Legal product name	PRE-FRIED DEEP FROZEN BREADED ONION RINGS
Material code	542.001
Validity date	07.02.2025

2. Quality system

Halal	Yes
Kosher	Yes

3. Product composition

Ingredients	Onion (38%), batter (water, WHEAT flour, starch (maize, WHEAT), salt, yeast, raising agents (E450i, E500ii), thickeners: (E412, E415), colouring: (E101)), sunflower oil

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/350°F) for 2:30 minutes.
Oven: Preheat the oven to 200°C/392°F. Place frozen product in a single layer on a baking tray with baking paper. Bake for 12:00-15:00 minutes.

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	yes
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	None	
Coating indication	Battered	
Thickness Min	16 mm	/1 PC
Thickness Max	18 mm	/1 PC
Weight Min	220.0 g	
Weight Max	285.0 g	/10 PC
Batterclumbs >13x13mm Max	2 PC	/1,000 g
Clumps - Stuck by 2 Max	6 PC	/1,000 g
Broken Pieces Max	3 PC	/1,000 g
Extreme Irregular Shape Max	3 PC	/1,000 g
Coating Void >25mm <13mm Max	3 PC	/1,000 g
Clusters >2 Pcs Max	1 PC	/1,000 g
Concentric Layer Max	3 PC	/1,000 g
Count Min	35.0 PC	/1,000 g
Count Max	45.0 PC	/1,000 g
Diameter Inside <7mm Max	4.0 PC	/1,000 g
Diameter Inside <38mm Max	2.0 PC	/1,000 g

10. Specification prepared product

USDA After Min	1.0 USDA
USDA After Max	3.0 USDA

11. Organoleptic information

Taste	Characteristic of the product. Typical frying notes and caramelized onion taste.
Odour	Characteristic of the product. Onions with a flour base. No off taint or off odour present.
External texture	Crispy coating, no batter blow offs or open bursting coating. No black or dark spots on surface.
Internal texture	
Colour	

12. Nutritional information

Nutritional value per 100 Gram	**Unprepared product**	
Energy (kj)	906	kJ
Energy (kcal)	216	kcal
Fat	9,5	g
of which saturated	1,2	g
Carbohydrate	28,5	g
of which sugar	3,2	g
Protein	3,8	g
Fibre	0,5	g
Salt	0,98	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	60066400
Content	1,000 KG
Demands on weight	Minimum
Dimensions	
Length	380 mm
Width	308 mm
Depth	50 mm
Net weight	0,014 KG
Gross weight	1,014 KG
Kind of material	Polyethylene (PE)
EAN foil	8710679023898
Holes in material	no
Number of colours	5
Easy Opening	no

15. Secondary packaging information

Material number	70066500
Content	6x 1,000 KG
Dimensions	
Length	390 mm
Width	290 mm
Height	278 mm
Net weight	6,000 KG
Gross weight	6,544 KG
Kind of material	Corrugated board, single wall
EAN box	8710679023904
Number of colours	2
Colour of tape	Top and bottom: Transparant

16. Pallet information

Material number	80000008
Number of layers	7
Number of boxes per layer	8
Number of boxes per pallet	56
Net weight	336,000 KG
Gross weight	392,464 KG
Maximum pallet height	2,150 mm
Dimensions	
Length	1.200 mm
Width	800 mm
Height	2.091 mm
Pallet description	Euro
Kind of material	Wood, other
Wrap film	Yes
Carton sheets	No

17. Contact information

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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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