

CUSTOMER DATASHEET

791.006 - Potato Pancakes 6x1500g Farm Frites EP

DESCRIPTION:	PRE-FRIED DEEP FROZEN POTATO PANCAKES
SHELF LIFE:	18 months
INGREDIENTS:	Potatoes 88,5%, onion 5,2%, vegetable oils: rapeseed, sunflower (in varying proportions), modified rice starch, salt.

1. SPECIFICATION UNPREPARED PRODUCT

Pre-fried	Yes
Shape	Circle shape
Thickness (Min)	7 mm/1 pcs
Thickness (Max)	9 mm/1 pcs
Weight (Min)	60 g/1 pcs
Weight (Max)	62 g/1 pcs
Diameter (Min)	90 mm/1 pcs
Diameter (Max)	110 mm/1 pcs
Burnt Pieces (Max)	0 pcs/1000 g
Foreign Material (Max)	0 pcs/1000 g
Defect tolerance Cuttingsize UoM = pcs	0 pcs/1000 g
Heavy Metal Cadmium (Max)	0.1 mg/kg
Heavy Metal Lead (Max)	0.1 mg/kg

2. SPECIFICATION PREPARED PRODUCT

USDA After (Min)	2 USDA
USDA After (Max)	3 USDA

3. ORGANOLEPTIC INFORMATION

TASTE

Taste
Potato w. onion & salt

ODOUR

Odour
Potato flavour. Moderate potato flavour, typical for deep-fried potatoes

EXTERNAL TEXTURE

External Texture
slightly crisp

INTERNAL TEXTURE

Internal Texture
lumpy and moisture

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

Oven

Preheat the oven to 220°C/425°F. Place frozen product in a single layer on a baking tray with baking paper. Bake for 15:00-20:00 minutes. Turn halfway through cooking.

Deep Fryer

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

Combi Steamer

Preheat the combi steamer to 250°C. Heat the product for 7:00- 8:00 minutes.

Frying Pan

Fry a single layer of frozen product in a small amount of hot oil under moderate heat until golden yellow.

STORAGE CONDITIONS

Storage: -18°C, 18 months.

Do not eat the product after expiry date.

5. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	480,0
Energy (kcal)	114,0
Fat (g)	2,0
Fat Acids Saturated (g)	0,3
Fat Acids Mono (g)	
Poly Acids Unsaturated (g)	
Carbohydrates (g)	19,4
Of Which Sugar < (g)	2,2
Protein (g)	2,9
Salt (g)	0,9
Fibre (g)	3,3
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

Escherichia coli (Max)	10 cfu/g
Staphylococcus aureus (Max)	1000 cfu/g
Moulds / Yeast (Max)	1000 cfu/g
Salmonella (Max)	absent cfu/25g
Total Plate Count (Max)	500000 cfu/g
Listeria monocytogenes (Max)	10 cfu/g
Enterobacteriaceae (Max)	10000 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	Glutamate (E620-E625)	no
Rye	no	Sulphite (=>10mg/kg)	no
Beef	no	Coriander	no

8. FOIL INFORMATION

Item number		R00615.001
Bag content		1500 g
Demands on weight		E-mark
Dimensions	Length	370 mm
	Width	730 mm
Net weight		12 g
Kind of material		PE-Tran
EAN foil		8710679020040
Extra Print		Inline Print Text Data Foil DD-MM-YYYY L YDDD 130 A hh:mm DD-MM-YYYY Inline Print Logo Description Foil
Holes in material		Yes
Number of colours		5
Easy Opening		No

9. BOX INFORMATION

Item number		R00616.001
Number of bags in box		6
Dimensions	Length	384 mm
	Width	256 mm
	Height	230 mm
Net weight		371 g
Kind of material		Pre-printed
EAN box		8710679020057
Extra Print		Inline Print Text Data Box 791.006 / 910.004 Barcode EAN Macca hetto: 10x1000 r/g e Prod date: dd-mm-yyyy Exp date: dd-mm-yyyy Lot code: LYDDD 130 hh:mm Inline Print Logo Description Box
Number of colours		2
Colour of tape		R00520.000 - Tape Blue Gluten Free Text 7F1600
C. of tape		

10. PALLET INFORMATION

Item number		H3814
Number of layers		8
Number of boxes per pallet		72
Maximum pallet height	(Incl. pallet)	2100 mm
Actual pallet height	(Incl. pallet)	2081 mm
Kind of material		H3814 - Euro pallet EPAL new -
EAN-128		08710679020057
Wrap film		Yes
Carton sheets		No
Duo Pallet		No

11. SPECIFIC CUSTOMER REQUIREMENTS

Customer Comments

12. 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.

13. CONTACT AND INFORMATION

Contact Information Farm Frites International B.V. Molendijk 1083227 CD
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