



Release date: 22-01-2014

CUSTOMER DATASHEET

295.012 - Wedges Skin On 4x2500g Farm Frites BP

| | |
|--------------------------|-------------------|
| DESCRIPTION: | Wedges skin on |
| SHELF LIFE: | 730 days |
| INGREDIENTS: | Potato, palm oil. |
| POTATO VARIETY: | Bintje equivalent |
| ALLOWED OIL TYPE: | Palm |

1. SPECIFICATION PRE-FRIED PRODUCT

WEIGHT AND DIMENSIONS

| | |
|--------------------------------|-------------|
| Length >90mm (Max) | 3 % |
| Length <30mm (Max) | 5 % |
| Thickn Peelside <11mm (Max) | 5 pcs/1000g |
| Thickness Peelside >28mm (Max) | 1 pcs/1000g |
| Length >30 <85mm (Min) | 80 % |

DEFECT AND TOLERANCES

| | |
|-----------------------------------|--------------|
| Total Defects >12mm (Max) | 1 pcs/1000g |
| Total Defects 6-12mm (Max) | 5 pcs/1000g |
| Blue & Green Defects >12mm (Max) | 3 pcs/1000g |
| Blue & Green Defects 6-12mm (Max) | 3 pcs/1000g |
| Total Defects 3-6mm (Max) | 20 pcs/1000g |
| Damaged (Max) | 8 pcs/1000g |

PHYSICAL NORMS

| | |
|---------------------------|------|
| Moisture Content (Max) | 74 % |
| Moisture content (Min) | 72 % |
| Moisture content (target) | 73 % |

2. SPECIFICATION PREPARED PRODUCT

COLOUR OF PRODUCT

| | |
|--------------------|----------|
| Usda After(Target) | 1,5 USDA |
| Usda After(Min) | 1 USDA |
| Usda After(Max) | 2 USDA |

DISC

| | |
|------------------|-------------|
| Feathering (Max) | NA pcs/750g |
|------------------|-------------|

3. ORGANOLEPTIC INFORMATION

TASTE

typical potato taste
without any off flavours

ODOUR

faintly sweet odour
without any off odours

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

DEEP FRYER

Deep fry small quantities of skin on wedges in hot oil (175 °C) for 3-4 minutes. Drain on absorbent paper before serving.

SHALLOW FRY

Preheat the frying pan with a small amount of oil, bake the product 10 to 12 minutes. Turn over frequently.

OVEN

Place oven skin off wedges on a baking sheet in a pre-heated oven at 230°C, gas 8 for 12-15 minutes. Turing halfway through cooking time.

Do not eat the product after expire date/best before end date.

5. NUTRITIONAL INFORMATION

| | PRE-FRIED FROZEN | PREPARED FRIED |
|----------------------------|-----------------------------|---------------------------|
| Energy (kj) | 451,0 | 713,0 |
| Energy (kcal) | 109,0 | 175,0 |
| Protein (g) | 2,3 | 2,8 |
| Carbohydrates (g) | 18,8 | 24,2 |
| Of Which Sugar < (g) | | |
| Fat (g) | 2,7 | 7,5 |
| Fat Acids Saturated (g) | 1,3 | |
| Fat Acids Mono (g) | 1,1 | |
| Poly Acids Unsaturated (g) | 0,3 | |
| Fibre (g) | 3,3 | 4,3 |
| Sodium (mg) | 35,0 | 49,0 |
| Transfat < (g) | 0,05 | |

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

MICR

| | |
|-----------------------------|----------------|
| Total Plate Count (Max) | 100000 cfu/g |
| Coliforms (Max) | 1000 cfu/g |
| E-Coli (Max) | 10 cfu/g |
| Staphylococcus Aureus (Max) | 100 cfu/g |
| Moulds & Yeast (Max) | 500 cfu/g |
| Lysteria In 25G | absent cfu/25g |
| Salmonella In 25 G | absent cfu/25g |

7. ALBA-LIST (DIETARY INTOLERANCE)

| | | | |
|-------------------------|----|--|----|
| Milk proteins | no | Nuts and derivatives | no |
| Pork and derivatives | no | Celery | no |
| Chicken and derivatives | no | Carrot | no |
| Fish and derivatives | no | Lupine | no |
| Shellfish & crustaceans | no | Mustard | no |
| Maize and derivatives | no | Mollusca | no |
| Cacao | no | Buckwheat | no |
| Pulses | no | Corn | no |
| Lactose | no | Nutoil | no |
| Egg | no | Peanuts | no |
| Soya proteins | no | Peanutoil | no |
| Soya bean oil | no | Sesame seed | no |
| Gluten | no | Sesame oil | no |
| Wheat | no | Glutaminates | no |
| Rye | no | Sulphites :(SO ₂ , E220-E228)>10ppm | no |
| Beef and derivatives | no | Coriander | no |

8. FOIL INFORMATION

| | | |
|-------------------|--------|---------------|
| Item number | | h4676.002 |
| Bag content | | 2500 g |
| Demands on weight | | E-mark |
| Dimensions | Length | 440 mm |
| | Width | 630 mm |
| Net weight | | 10 g |
| Kind of material | | PE-Tran |
| EAN foil | | 8710679320119 |
| Coding system | | 01A |
| Extra Print | | |
| Holes in material | | Yes |
| Number of colours | | 6 |
| Easy Opening | | Yes |

9. BOX INFORMATION

| | | |
|-----------------------|--------|-------------------------------------|
| Item number | | H5156.003 |
| Number of bags in box | | 4 |
| Dimensions | Length | 387 mm |
| | Width | 240 mm |
| | Height | 190 mm |
| Net weight | | 339 g |
| Kind of material | | Pre-printed |
| EAN box | | 8710679320102 |
| Coding system | | 01A |
| Extra Print | | |
| Number of colours | | 2 |
| Colour of tape | | H3739 - Tape transparent bottom |
| C. of tape | | H3757 - Tape transparant upper side |

10. PALLET INFORMATION

| | | |
|----------------------------|----------------|---|
| Item number | | H3008.001 |
| Number of layers | | 8 |
| Number of boxes per pallet | | 96 |
| Maximum pallet height | (Incl. pallet) | 2000 mm |
| Actual pallet height | (Incl. pallet) | 1750 mm |
| Kind of material | | H3008.001 - Block pallet wood new - 11 shel |
| EAN-128 | | 08710679106249 |
| Wrap film | | Yes |
| Carton sheets | | Yes |
| Duo Pallet | | No |

11. 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.