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CUSTOMER DATASHEET

886.001 - Belgian Fries Chilled 2x5000g Home Style EP

DESCRIPTION:	Home-Style Belgian Fries Chilled
SHELF LIFE:	26 days
INGREDIENTS:	Potato, vegetable oil
POTATO VARIETY:	Bint, Premiere, Felsina
ALLOWED OIL TYPE:	Palm oil

1. SPECIFICATION PRE-FRIED PRODUCT

WEIGHT AND DIMENSIONS

Length >75mm (Min)	10 %
Length >50mm (Min)	60 %
Length <25mm (Max)	2 %
Slivers (Max)	10 pcs/1000g

DEFECT AND TOLERANCES

Total Defects >12mm (Max)	1 pcs/1000g
Total Defects 6-12mm (Max)	5 pcs/1000g
Total Defects 3-6mm (Max)	25 pcs/1000g
Crumb (Max)	1 g/1000g
Cutting Defects (Max)	4 pcs/1000g
Defolerance Cuttingsize (Max)	4 mm
Green (Max)	1 %

PHYSICAL NORMS

Moisture content (Min)	67 %
Moisture content (target)	68 %
Moisture Content (Max)	69 %

2. SPECIFICATION PREPARED PRODUCT

COLOUR OF PRODUCT

Agtron After(Min)	45 Agtron
Agtron After(Target)	50 Agtron
Agtron After(Max)	55 Agtron
Usda After (Min)	2 USDA
Usda After(Target)	2.5 USDA
Usda After (Max)	3 USDA

DISCOLORATION/SUGAR ENDS

Feathering (Max)	5 pcs/750g
Sugar Ends - Glass (Max)	7 pcs/750g

3. ORGANOLEPTIC INFORMATION

TASTE

Typical potato taste

ODOUR

Faintly sweet

EXTERNAL TEXTURE

Slightly crispy

INTERNAL TEXTURE

Moist mealy

EXTERNAL TEXTURE IN PCS (MIN)

15

INTERNAL TEXTURE IN PCS (MIN)

16

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

Deep fry for 3 à 3,5 minutes at 175°C

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

5. NUTRITIONAL INFORMATION

	PRE-FRIED FROZEN
Energy (kj)	605,0
Energy (kcal)	144,0
Protein (g)	2,5
Carbohydrates (g)	23,4
Of Which Sugar < (g)	
Fat (g)	4,0
Fat Acids Saturated (g)	
Fat Acids Mono (g)	
Poly Acids Unsaturated (g)	
Fibre (g)	2,1
Sodium (mg)	80,0
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

MICROBIOLOGICAL NORMS

		Test Method
Total Plate Count (Max)	100000 cfu/g	ISO 4833
Coliforms (Max)	1000 cfu/g	ISO 4832
E-Coli (Max)	10 cfu/g	ISO 4832 (BE) - ISO 16649-2 (NL)
Staphylococcus Aureus (Max)	100 cfu/g	ISO 6888
Moulds & Yeast (Max)	500 cfu/g	ISO 7954
Listeria monocytogenes	absent /25g	SM 00406 (BE) - ISO 11290 (NL)
Salmonella In 25 G	absent /25g	ISO 6579

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		H4574.000
Bag content		5000 g
Demands on weight		E-mark
Dimensions	Length	510 mm
	Width	790 mm
Net weight		23 g
Kind of material		Lam-Tran
EAN foil		8710679139698
Coding system		02
Extra Print		5kg e
Holes in material		No
Number of colours		8
Easy Opening		No

9. BOX INFORMATION

Item number		H5777.000
Number of bags in box		2
Dimensions	Length	386 mm
	Width	286 mm
	Height	200 mm
Net weight		515 g
Kind of material		Pre-printed
EAN box		8710679139926
Coding system		02
Extra Print		Belgian Fries
Number of colours		2
Colour of tape		H3123.001 - Tape green-whit GASTROF 50mm-990m-w-1c-CHILLED
C. of tape		H3931 - Tape transparent (PP)

10. PALLET INFORMATION

Item number		H3001
Number of layers		8
Number of boxes per pallet		64
Maximum pallet height	(Incl. pallet)	2100 mm
Actual pallet height	(Incl. pallet)	1830 mm
Kind of material		H3001 - Euro pallet -
EAN-128		08710679139674
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.