



Release date: 17-05-2011

CUSTOMER DATASHEET

410.001 - Gratin Dauphinois 6x2000g FF EP

DESCRIPTION:	Gratin Dauphinois
SHELF LIFE:	63 days
INGREDIENTS:	Potato (73%), sauce (27%): cream, low fat milk, salt, glucose syrup, modified starch, flavours, thickening agents (E415, E412)
POTATO VARIETY:	Hansa or equivalent
ALLOWED OIL TYPE:	NA

1. SPECIFICATION PRE-FRIED PRODUCT

PHYSICAL NORMS

Moisture Content (Max)	NA %
Fat Content (Max)	3,5 %
Moisture content (Min)	NA %
Moisture content (target)	NA %

2. ORGANOLEPTIC INFORMATION

TASTE

typical potato taste
fresh potato taste with creamy taste

ODOUR

faintly sweet odour
fresh potato smell, faintly sweet odour

3. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

OVEN BAKE

Place product in an ovenable scale. Bake the product in a pre-heated oven at 200 °C, gasmark 8 for 20 minutes. MICRO

WAVE

1 minute 750 Watt per 100 gram product

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

4. NUTRITIONAL INFORMATION

	PRE-FRIED
	FROZEN
Energy (kj)	379,0
Energy (kcal)	90,2
Protein (g)	1,5
Carbohydrates (g)	13,4
Of Which Sugar < (g)	1,3
Fat (g)	3,4
Fat Acids Saturated (g)	2,3
Fat Acids Mono (g)	0,8
Poly Acids Unsaturated (g)	0,1
Fibre (g)	2,0
Sodium (mg)	4.300,0
Transfat < (g)	

Nutritional information are average values per 100g product.

This product is free of raw materials and ingredients produced from genetically manipulated organisms.

5. 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
Lysteria In 25G	absent cfu/25g	SM 00406 (BE) - ISO 11290 (NL)
Salmonella In 25 G	absent cfu/25g	ISO 6579

6. ALBA-LIST (DIETARY INTOLERANCE)

Milk proteins	yes	Nuts and derivatives	no
Pork and derivatives	no	Celery	yes
Chicken and derivatives	no	Carrot	no
Fish and derivatives	no	Lupine	no
Shellfish & crustaceans	no	Mustard	no
Maize and derivatives	yes	Mollusca	no
Cacao	no	Buckwheat	no
Pulses	no	Corn	no
Lactose	yes	Nutoil	no
Egg	no	Peanuts	no
Soya proteins	yes	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	yes
Beef and derivatives	no	Coriander	no

7. FOIL INFORMATION

Item number		R00024
Bag content		2000 g
Demands on weight		E-mark
Dimensions	Length	340 mm
	Width	212 mm
Net weight		17 g
Kind of material		Laminated
EAN foil		8710679001612
Coding system		
Extra Print		
Holes in material		No
Number of colours		0
Easy Opening		No

8. BOX INFORMATION

Item number		H5556
Number of bags in box		6
Dimensions	Length	385 mm
	Width	285 mm
	Height	150 mm
Net weight		612 g
Kind of material		
EAN box		8710679132354
Coding system		
Extra Print		
Number of colours		2
Colour of tape		R00004 - Tape transparant
C. of tape		

9. PALLET INFORMATION

Item number		R00008
Number of layers		8
Number of boxes per pallet		64
Maximum pallet height	(Incl. pallet)	1650 mm
Actual pallet height	(Incl. pallet)	1574 mm
Kind of material		R00008 - Euro pallet -
EAN-128		08710679132248
Wrap film		Yes
Carton sheets		No
Duo Pallet		No

10. 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.