



## PRODUCT SPECIFICATION

<b>PRODUCT NUMBER</b>	11001
<b>DESCRIPTION</b>	Frozen fries - 10 x 10 mm
<b>GRADE</b>	A
<b>INGREDIENTS</b>	Potatoes, Palm oil
<b>POTATO VARIETY</b>	Bintje or equivalent

### 1. PROCESS DESCRIPTION

It all starts with potatoes at the quality control, where the potatoes are selected. After peeling, cutting into pieces of 10 x 10 mm, blanching and drying, they are pre-fried in palm oil, cooled, frozen and packed.

### 2. SPECIFICATION OF THE PRE-FRIED PRODUCT

		MINIMUM	TARGET	MAXIMUM
LENGTH				
	< 25 mm	-	2 %	3 %
	> 50 mm	55 %	60 %	-
	> 75 mm	5 %	10 %	-
DEFECTS AND TOLERANCES				
<b>Defects</b>	> 12 mm Ø	-	1 pcs / kg	2 pcs / kg
<b>Defects</b>	6 - 12 mm Ø	-	5 pcs / kg	8 pcs / kg
<b>Defects</b>	3 - 6 mm Ø	-	25 pcs / kg	30 pcs / kg
<b>Green</b>		-	1 pcs / kg	10 pcs / kg
<b>Slivers</b>		-	15 pcs / kg	17 pcs / kg
<b>Burnt pieces</b>		-	1 pcs / kg	1 pcs / kg
<b>Cutting defects</b>		-	2 pcs / kg	6 pcs / kg
<b>Frozen - stuck together</b>		-	4 pcs / kg	6 pcs / kg
<b>Feathering &gt; 3 mm</b>		-	18 pcs / kg	20 pcs / kg
MOISTURE				
		-	71 %	72 %



**3. SPECIFICATION OF THE PREPARED PRODUCT**

	MINIMUM	TARGET	MAXIMUM
<b>USDA before frying</b>	0	0,5	1
<b>USDA after frying</b>	1	1,5	2

**4. ORGANOLEPTIC INFORMATION**

The product has got a typical potato taste with a sweet odor. The external structure is crispy and the internal is uniform and mealy.

**5. NUTRITIONAL INFORMATION OF THE PRE-FRIED PRODUCT (per 100 g product)**

<b>Energy value</b>	543 kJ / 130 kcal
<b>Fat</b>	5,3 g
Of which saturated	2,6 g
Of which monounsaturated	1,9 g
Of which polyunsaturated	0,6 g
Trans fatty acids	< 0,1 g
<b>Carbohydrate</b>	17 g
Of which sugar	0 g
<b>Protein</b>	1,9 g
<b>Salt</b>	0,04 g
<b>Fibers</b>	2,4 g

**6. MICROBIAL QUALITY**

	TARGET	TOLERANCE
<b>Total aerobic psychrotrophic plate count</b>	10 <sup>4</sup> cfu / g	10 <sup>5</sup> cfu / g
<b>Coliforms</b>	10 cfu / g	10 <sup>2</sup> cfu / g
<b><i>Escherichia coli</i></b>	< 10 cfu / g	10 cfu / g
<b><i>Staphylococcus aureus</i></b>	10 <sup>2</sup> cfu / g	10 <sup>3</sup> cfu / g
<b>Yeasts</b>	10 <sup>2</sup> cfu / g	10 <sup>3</sup> cfu / g
<b>Moulds</b>	10 <sup>2</sup> cfu / g	10 <sup>3</sup> cfu / g
<b><i>Salmonella</i> spp.</b>	Absent / 25 g	Absent / 25 g
<b><i>Listeria monocytogenes</i></b>	Absent / 25 g	10 <sup>2</sup> cfu / g





## 7. GMO status

Based on the raw and auxiliary materials, we can declare that the fries are GMO free.

## 8. PREPARATION AND STORAGE INSTRUCTIONS

Fry small quantities for approximately 3 to 4 minutes in pre-heated oil (175 °C / 350 °F). Drain well before serving.

## 9. STORAGE INSTRUCTIONS

4 days at – 4 °C, 1 month at – 12 °C and several months at – 18 °C (see print). Do not refreeze once defrosted.

## 10. ALBA - LIST

<b>Beef and derivatives</b>	NO	<b>Mollusca</b>	NO
<b>Buckwheat</b>	NO	<b>Mustard</b>	NO
<b>Cacao</b>	NO	<b>Nuts and derivatives</b>	NO
<b>Carrot</b>	NO	<b>Nutoil</b>	NO
<b>Celery</b>	NO	<b>Peanutoil</b>	NO
<b>Chicken and derivatives</b>	NO	<b>Peanuts</b>	NO
<b>Coriander</b>	NO	<b>Pork and derivatives</b>	NO
<b>Corn</b>	NO	<b>Pulses</b>	NO
<b>Egg</b>	NO	<b>Sesame seed</b>	NO
<b>Fish and derivatives</b>	NO	<b>Sesame oil</b>	NO
<b>Glutamines</b>	NO	<b>Shellfish &amp; crustaceans</b>	NO
<b>Gluten</b>	NO	<b>Soya bean oil</b>	NO
<b>Lactose</b>	NO	<b>Soya proteins</b>	NO
<b>Lupine</b>	NO	<b>Sulphites &gt; 10 ppm</b>	NO
<b>Maize and derivatives</b>	NO	<b>Rye</b>	NO
<b>Milk proteins</b>	NO	<b>Wheat</b>	NO

### 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. Bart's Potato Company reserves the right to make changes to the specification without prior notice to its customers. During the start of the season (June to September), Bart's Potato Company establishes specifications based on the quality of the raw materials.

