

1. Description

Product obtained from potatoes (*Solanum tuberosum* L.) of selected yellow potato varieties - peculiar to human consumption,. Potatoes are washed, destoned, steam-peeled and cut in fries straight cut (with smooth surfaces) or crinkle cut (corrugated surfaces). Then, they are cooked in order to obtain an improved texture and a homogenous colour. Afterwards they are dried and pre-fried in 100% vegetable oil. Finally, the fries are degreased, quick-frozen and stored at -18°C .

1.1. Ingredients¹

Potato, vegetable oil (Palm), dextrose (wheat or maize).

Below tables indicates the presence (as added component) of the following allergens and products thereof

Allergens	Used as an ingredient in the recipe	Risk of cross-contamination ²	Detail
Cereals containing gluten	No	No	Not present
Shellfish/Shellfish Products	No	No	Not present
Egg/Egg Products	No	No	Not present.
Fish/Fish Products	No	No	Not present
Peanut/Peanut derivatives	No	No	Not present
Other Nuts/Nuts derivatives	No	No	Not present
Soya/Soya Products	No	No	Not present
Milk (including lactose)/Dairy Products	No	No	Not present
Celery/Celery Products	No	No	Not present
Mustard/Mustard Products	No	No	Not present
Sesame seeds and derivatives	No	No	Not present
Sulphur dioxide and sulphites (>10mg SO ₂ /kg)	No	Yes	Present in the factory. Cross contamination possible but not above 10ppm
Lupine / Lupine derivatives	No	No	Not present
Molluscs/ Molluscs derivatives	No	No	Not present

List over allergens according to the amendment of Directive 2000/13/EC.

1.2. GMO-Statement

This product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product comes into contact with genetically modified organisms.

This product is falling under the scope of the EC Regulation n° 1829/2003 on genetically modified food and feed and the EC Regulation n° 1830/2003 on the traceability and labelling of genetically modified organisms and the traceability of products derived from them and to modification of Directive 2001/18/EC.

1.3. Contaminants

All our Potato Products are manufactured in Belgium in accordance with requirements of the food regulations of the European Community and that they fit for human consumption:

Especially, Commission Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs & Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin.

1.4. Ionization

This product is not treated with ionizing radiation (Directive 1999/2/EC and 1999/3/EC) and is not produced using ionized raw materials.

2. Characteristics

2.1. Physical		A Grade						B Grade		C Grade
Cut		Shoestring	Classic	Crinkle	Steakhouse	Large (Tradition)	Xtra Large (Super)	Shoestring	Others	All
		6-8mm	8-10mm		10/20mm	10-12mm	13-15mm	6-8mm		
Chip Length (by weight) (Tolerance -5%)	>50mm	60%	65%	60%	65%	70%	70%	50%	55%	Min 10%
	of which >75mm	10%	15%	10%	15%	20%	20%			
	< 25mm	Max 5%	Max 5%	Max 5%	Max 5%	Max 5%	Max 5%	Max 6%	Max 6%	Max 10%
Visual Defects	Gross (>10mm)	2/500g	2/Kg	2/Kg	2/Kg	2/Kg	2/Kg	4/500g	4/Kg	Max 8%
	Major (6-10mm)	6/500g	6/Kg	6/Kg	6/Kg	6/Kg	6/Kg	10/500g	10/Kg	
	Minor (3-6mm)	20/500g	20/Kg	20/Kg	20/Kg	20/Kg	20/Kg	30/500g	30/Kg	
Slivers	Very thin unit	30/Kg	30/Kg	30/Kg	20/Kg	20/Kg	20/Kg	35/Kg	25/Kg	
Burned pieces (by weight)		Max 0.5%								
Foreign matter		Absent								

¹ Technical auxiliaries : Stabilizer Sodium Acid Pyrophosphate (E450i), antifoam agent

² Risk of cross-contamination of allergens from other products that is manufactured in the same premises (production of the same/adjacent line, from dust of dry raw materials, in the packaging, or equal situations, etc.).

2.2. Chemical

	Shoestring	Classic	Crinkle	Steakhouse	Large (Tradition)	Large (Super)
Dry Matter	Min 31%	Min 28%	Min 28%	Min 27%	Min 27%	Min 26%
Fat content	Max 8%	Max 6%	Max 6%	Max 6%	Max 6%	Max 6%
Free Fatty Acids	Not exceed 1,5% (expressed as oleic acid)					

2.3. Organoleptic

Texture	An external crisp texture and an internal in potatoes uniform baked.
Odour	A pleasant odour, typical of the potatoes
Flavour	Typical of the potatoes : not sour, not rancid
Colour after frying	Fairly uniform, bright, characteristic golden yellow : 0-2USDA / 45-75 AGTRON During the season, the colour of the chips may span up to ³ .
Cooking method	Deep-fryer, oven or frying-pan

2.4. Microbiological

	Norms	Tolerances
Total aerobic count plate psychotrophic (22°C)/g	≤ 100.000	≤ 500.000
Staphylococcus aureus/g	≤ 100	≤ 1.000
Escherichia coli/g	≤ 100	≤ 1000
Bacillus cereus/g	≤ 100	≤ 1000
Listeria monocytogenes	Absent/25g	≤ 100/g
Salmonella/25g	Absent/25g	Absent/25g

2.5. Nutritional (as sold/100g)

	Shoestring	Classic	Crinkle	Steakhouse	Large (Tradition)	Large (Super)
Energy (kcal)	150	140	140	140	135	130
Energy (kJ)	620	580	580	580	565	547
PROTEINS (g)	2,5	2,5	2,5	2,5	2,5	2,5
FATS (g)	6,0	5,0	5,0	5,0	4,5	4,0
of which saturated (g)	3,1	2,6	2,6	2,6	2,3	2,1
of wich mono-unsaturated (g)	2,3	1,9	1,9	1,9	1,8	1,6
of which poly-unsaturated (g)	0,5	0,45	0,45	0,45	0,4	0,4
of which trans (g)	0,01	0,01	0,01	0,01	0,01	0,01
of which cholesterol (mg)	0	0	0	0	0	0
Carbohydrates (g)	20	20	20	20	20	20
of which sugars (g)	0,5	0,5	0,5	0,5	0,5	0,5
FIBERS (g)	2,0	2,0	2,0	2,0	2,0	2,0
SODIUM (mg)	40	30	30	30	30	30
salt equivalent (mg)	100	80	80	80	80	80

3. Shelf life

Refrigerator 0-4 °C : 24 hours

Star Marked Frozen Food Compartments * -6°C : 1 week, ** -12°C : 1 month, *** - 18°C : 24 months

Do not refreeze after thawing

4. Cooking method

Deep-fried : Fry in vegetable oil at 175°C until golden brown (4-6 minutes depending cut). Max 250g chips/5L oil.

Oven : Preheat the oven (10 min. /200°C). Bake the fries in one layer (about 250g) during 15-20 min. Return at mid-cooking.

Flavour with salt as required.

5. Packaging

		Shoestring		Classic		Crinkle	Steakhouse	Tradition	Super
		1 Kg	2,5 Kg	2,5 Kg	2,5 Kg	1 Kg	2,5 Kg	2,5 Kg	2,5 Kg
	EAN code								
	SKU/carton	10	4	4	4	10	4	4	4
EURO Pallet	boxes/layer	9	9	9	9	9	9	9	9
	boxes/pallet	63	72		72	72	72	72	72
	Pallet Height	1m80	1m95		1m90	2m03	1m95	1m90	1m90
	Weight (Kg)	630	720		720	720	720	720	720
BLOCK Pallet	boxes/layer		12	12	12	12	12	12	12
	boxes/pallet		96		96	96 - 108	96	96	96
	Pallet Height		1m95		1m80	2m03 - 2m25	1m95	1m80	1m80
	Weight (Kg)		960		960	960 - 1080	960	960	960

Polyethylene bags of about 50µm thickness

³ Not more than 2 consecutive colours in the colour standards (USDA) in the same cooking.