



Straightcut 10-10 mm (3/8")

Prefried & Frozen

Product technical data sheet

Ingredients¹ Potatoes (96.5%), Palm oil, Dextrose, Disodium Dihydrogen Pyrophosphate E450(i)

Variety of potatoes Innovator

Origin of potatoes China

Cooking instructions

Deep fry approximate 680g of frozen fries for 2.5 minutes in edible oil at 175°C until fries colour turns golden.

Shorten frying time in case of smaller portions.

Please do not over fry.

Storage

Do not refreeze once thawed

Transport - Storage:

Store at or below minus 18°C.

Shelf life:

24 months since production date

Allergens

	Present in product		Risk of cross contamination	
	Yes	No	Yes	No
Cereals containing gluten and products thereof		x		x
Crustaceans and products thereof		x		x
Molluscs and products thereof		x		x
Eggs and products thereof		x		x
Fish and products thereof		x		x
Peanuts and products thereof		x		x
Soya and products thereof		x		x
Milk and dairy products		x		x
Nuts and products thereof		x		x
Celery and products thereof		x		x
Mustard and products thereof		x		x
Lupin and products thereof		x		x
Sesame seeds and products thereof		x		x
Added Sulphur Dioxide expressed as SO ₂ > 10 mg/kg		x		x

Traceability
Bag Code
Carton Code

Production date : YYYY MM DD HH L

Production date : YYYY MM DD

Example :

2021/05/19 23 4

2021/05/19 .

Expiry date: YYYY MM DD

Expiry date: YYYY MM DD

Production date

23 Production hour (printed in bag only)

4 Packing line number (printed in bag only)

Product specifications

CHEMICAL ANALYSES		
Dry matter : min. 30%		
NUTRITIONAL VALUE PER 100 G OF FROZEN PRODUCT		
		NRV*
Energy content (kJ)	583	5 %
Energy content (Kcal)	139	
Fats (g)	3.5	4 %
	Whereof saturated (g)	1.75
		6 %
Carbohydrate (g)	23	6 %
	Whereof sugars (g)	0.5
		1 %
Fibres (g)	2.5	10 %
Protein (g)	2.5	3 %
Salt (g)	0.08	2 %
³ Reference intake of an average adult (8 400 kJ / 2 000 kcal)		
NUTRITIONAL VALUE PER 100 G OF FRIED PRODUCT		
		NRV*
Energy content (kJ)	906	8 %
Energy content (Kcal)	277	
Fats (g)	8.3	9 %
	Whereof saturated (g)	4.1
	Whereof Trans fat (g)	0
Carbohydrate (g)	30	8 %
	Whereof sugars (g)	0
		0 %
Fibres (g)	2.91	12 %
Protein (g)	3.88	5 %
Salt (g)	0.09	2 %
³ Reference intake of an average adult (8 400 kJ / 2 000 kcal)		
LENGTH OF THE FRENCH FRIES		
Indicative values	% in number	
< 2,5 cm	4	
> 5 cm	65	
> 7,5 cm	15	
MICROBIOLOGICAL ANALYSES		
		M
Total plate count		100 000 /g
Coliforms		1 000 /g
<i>Staphylococcus aureus</i>		100 /g
Yeasts		1 000 /g
Moulds		1 000 /g
<i>Listeria monocytogenes</i>		100 /g
Salmonella		No detection on 25 g
VISUAL QUALITY		
Major blemishes	Max.	6 pieces/kg
Dark surface (diameter > 5 mm)		

Light surface (diameter > 10 mm)		
Minor blemishes	Max.	18 pieces/kg
Dark surface (diameter between 3 and 5 mm)		
Light surface (diameter between 5 and 10 mm)		
Burnt pieces	Max.	0.5 % in weight
Colour		
Agtron Fried Colour		60 +- 10

Dietary

	Yes	No
Vegetarian	x	
Lacto-Vegetarian	x	
Vegan	x	
Halal	x	
Kosher		x

Certifications

	Yes	No
BRC		x
IFS		x
ACG		x
FCA		x
RSPO-SG		x
HACCP	x	

Statements

GMO status Lutosa SA certifies that the product mentioned in this technical datasheet does not contain Genetically Modified Organisms (GMO) and is not concerned with the modification of legislation relative to the labelling of genetically modified foods according to Regulations (EU) nr 1829/2003⁴ and nr 1830/2003⁴.

Ionization and Irradiation status The product mentioned in this technical data sheet has not been ionized or irradiated at any point during the manufacturing process.

Contaminants Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulation (EU) 2023/915

Pesticides Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 396/2005⁴ on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Directive 91/414/EEC⁴.

Primary packaging Lutosa SA certifies that the primary packaging used for the conditioning of the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 1935/2004* on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC* and 89/109/EEC* and with Regulation (EU) nr 1169/2011* on the provision of food information to consumers.