



## Straightcut 10-10 mm - 6x2kg

Coated - Prefried & Frozen

Product technical data sheet

**Ingredients** Potato (86%), Vegetable Oil, Batter [Modified Starch (1412, 1400), Rice Flour, Salt, Maltodextrin, Raising Agents (450, 500), Thickener (415), Anticaking Agent (551), Herb Extract, Humectant (1520), Spice Extract, Glucose, Colour (100)], Salt, Dextrose.

*May contain traces of: Wheat.*

**Variety of potatoes** Innovator

**Origin of potatoes** China

### Cooking instructions

#### Deep Fry

1. Fryer should be filled with proper amount of oil and heated to 175°C
2. Cook 680 g of product for 3'00"- 3'30"
3. Shake basket gently after 30 seconds of frying to break up any clusters
4. After frying, shake baskets to remove any excess oil

**Important :** *Product must be kept completely frozen (-18 °C) all the time for best texture and flavor. If fries are allowed to thaw, do not use; do not refreeze for future use.  
For best results, cook from frozen state using recommended time and temperature.  
Always cook to light golden color. Do not overcook. When cooking smaller amount, reduce cooking time. Product must be fully cooked for food safety and quality.  
Be cautious when putting frozen product into hot oil. It may cause ice crystal splashing.*

### Storage

**Do not refreeze once thawed**

**Transport - Storage:** Store at or below minus 18°C.

**Shelf life:** 730 days 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 <sub>2</sub> > 10 mg/kg		x		x

**Traceability**

<b>Bag Code</b>	Production date: P YYYY MM DD H1 (2,3,4) Time	Expiry date: E YYYY MM DD
<b>Carton Code</b>	Production date: YYYY MM DD Time	Expiry date: YYYY MM DD A(B)
<b>Example :</b>		
<i>Bag</i>	P 2023 08 17 H4 17:00	<i>Carton</i> 2023/08/17 17:00
	E 2025 08 17	2025/08/17 B

**Product specifications**

CHEMICAL ANALYSES		
Dry matter:	min. 31%	
NUTRITIONAL VALUE PER 100 G OF FROZEN PRODUCT		
		NRV*
Energy content (kJ)	599	7 %
Energy content (Kcal)	144	
Fats (g)	4.1	7 %
Whereof saturated (g)	2.0	10 %
Carbohydrate (g)	23	8 %
Whereof sugars (g)	< 0.4	
Fibres (g)	2.3	9 %
Protein (g)	2.7	5 %
Sodium (mg)	252	13 %
*Nutrient Reference Value for adults		
LENGTH OF THE FRENCH FRIES		
Indicative values	% in number	
< 2,5 cm	Max.	3
> 5,1 cm	Min.	78
> 7,6 cm	Min.	28
MICROBIOLOGICAL ANALYSES		
	Reference method	M
Total plate count	ISO 4833-1:2022 (E)	100 000 CFU/g
Coliforms	ISO 4831:2006 (E)	1 000 CFU/g
<i>Escherichia Coli</i>	ISO 16649-2:2001 (E)	100 CFU/g
<i>Staphylococcus aureus</i>	ISO 6888-1:2021 (E)	100 CFU/g
Yeasts	ISO 21527-1	1 000 CFU/g
Moulds	ISO 21527-1	1 000 CFU/g
<i>Listeria monocytogenes</i>	ISO 11290-2:2017 (E)	100 CFU/g
Salmonella	ISO 6579-1:2017/Amd.1:2020 (E)	No detection on 25 g
VISUAL QUALITY		
Critical defects (count)	Max.	1 pieces/bag
Critical + Major Defects	Max.	12 pieces/bag
Critical + Major + Minor Defects	Max.	42 pieces/bag
COLOUR		
Agtron Fried Colour	Min.	45
	Max.	70

## Dietary

	Yes	No
Vegetarian		<b>x</b>
Lacto-Vegetarian		<b>x</b>
Vegan		<b>x</b>
Halal	<b>x</b>	
Kosher		<b>x</b>

## Certifications

	Yes	No
BRC	<b>x</b>	
IFS		<b>x</b>
ACG		<b>x</b>
FCA		<b>x</b>
RSPO-SG		<b>x</b>
ARA Halal	<b>x</b>	
HACCP		<b>x</b>

## Statements

<b>GMO status</b>	The product mentioned in this technical data sheet does not contain Genetically Modified Organisms (GMO) .
<b>Ionization and Irradiation status</b>	The product mentioned in this technical data sheet has not been ionized or irradiated at any point during the manufacturing process.
<b>Contaminants</b>	The product mentioned in this technical data sheet is in accordance with Regulations (CN) GB 2762-2022 (calculated by Pb $\leq$ 0.3mg/kg).
<b>Primary packaging</b>	The primary packaging used for the product mentioned in this technical data sheet is in accordance with Regulation (CN) GB 4806.1-2016 and GB 4806.7-2016

Parameter	Limits
Total migration	$\leq$ 10 (mg/dm <sup>2</sup> )
KMnO <sub>4</sub>	$\leq$ 10 mg/kg
Heavy metal	$\leq$ 1 mg/kg
Decolorization test	Negative