

300185 Foundation 10mm Chips

DATE: 08 APRIL 2024

Ingredients ¹	Potatoes (96%), sunflow	er oil.	
Variety of potatoes	Yellow flesh.		
Ovinion of materials			
Origin of potatoes	Belgium, France, Nether	lands, Germany.	
	Beigium, France, Nether		
Origin of potatoes Cooking instructions	Beigium, France, Nether	Frozen product (-18°C)	Defrosted product (+2°C/+4°C)
	Fryer ²		Defrosted product (+2°C/+4°C) 2-3 minutes at 175°C/347°F
		Frozen product (-18°C)	
	Fryer ²	Frozen product (-18°C) 3-4 minutes at 175°C/347°F	
	Fryer ² www.qoodfries.eu	Frozen product (-18°C) 3-4 minutes at 175°C/347°F	

Storage

Do not refreeze once thawed

Transport - Storage: -18°C

Storage:

Fridge (between +2°C and +4°C):
Ice box of the fridge * (-6°C):

• Freezer *** (-18°C):

4 days

1 week

Several months

(see printing on packing)

Shelf life: 24 months at -18°C















¹Major allergens

[in accordance with Regulation (EU) n° 1169/2011 on the provision of food information to consumers (FIC)]

	Present ii	Present in product		Risk of cross contamination	
	Yes	No	Yes	No	
Cereals containing gluten and products thereof		х		х	
Crustaceans and products thereof		х		х	
Molluscs and products thereof		х		х	
Eggs and products thereof		х		х	
Fish and products thereof		х		х	
Peanuts and products thereof		х		х	
Soya and products thereof		х		х	
Milk and dairy products		х		х	
Nuts and products thereof		х		х	
Celery and products thereof		х		х	
Mustard and products thereof		х		х	
Lupin and products thereof		х		х	
Sesame seeds and products thereof		х		х	
Added Sulphur Dioxode expressed as SO2 > 10 mg/kg		х		х	

Traceability

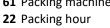
Production date (batch code composed of 8 digits):

e.g. **L9055** 61 22

L9055 61 22

9 Production year: 2019 24 February **055** Production day:

61 Packing machine

















Product specifications

CHEMICAL ANALYSES							
Dry matter Target 32 %							
NUTRITIONAL VALUE PER 100 G OF FROZEN PRODUCT							
RI ³						l ³	
Energy con	Energy content (kJ) 583						
Energy content (Kcal) 139				139		7	%
Fats (g) 3.5 5 %					%		
Whereof saturated (g) 0.4 2 %					%		
Carbohydrate (g) 23 9 %					%		
	Whereof sugars (g) 0.5 1 %					%	
Fibres (g)	C 1.51						
Protein (g)				2.5		5	%
Salt (g)				0.1		1	%
Sodium (m	g)			40			
³ Reference in	take of an average adu	lt (8 400 kJ / 2 000 kcal))				
		LENGTH OF TH	E FREN	ICH FRIES			
Indicative v	values	% in number					
< 2,5 cm	Max.	2					
> 5 cm	Target	70					
> 7,5 cm	Target	15					
		MICROBIOLOG	ICAL A	NALYSES			
L					m		M,
Total plate	count				CFU/g		000 CFU/g
Coliforms					O CFU/g	1	. 000 CFU/g
l					100 CFU/g		
	occus aureus				CFU/g		100 CFU/g
Yeasts					O CFU/g		. 000 CFU/g
	Moulds 100 CFU/g 1 000 CFU						
Bacillus cereus					O CFU/g	1	. 000 CFU/g
	nocytogenes				CFU/g		100 CFU/g
Salmonella	Salmonella No detection on 25 g						
Naiou blou	···iala a a	VISUAL	<u>QUALI</u>			-i/l	
Major bler				Max.	6	pieces/kg	
	ce (diameter > 5 m	•					
Light Surra	ce (diameter > 10 i	nm)					
Minor bler	mishes			Max.	18	pieces/kg	
Dark surface (diameter between 3 and 5 mm)							
Light surface (diameter between 5 and 10 mm)							
Burnt piec	Burnt pieces Max. 0.5 % in weight						
		COL	OUR				
Colour of t	he deepfrozen pro	duct	USDA	"00" - "0"			
Colour of the prepared product USDA "0" - "1"							



















Dietary

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

Certifications

www.lutosa.com/uk/downloading

BRC

ACG

FCA

Sta		

GMO status	Lutosa SA certifies that the product mentioned in this technical data sheet 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 1829/2003 ⁴ and nr 1830/2003 ⁴ .
Ionization and Irradiation status	Lutosa SA certifies that the product mentioned in this technical data sheet has not been ionized or irradiated at any point during the manufacturing process in accordance with Directive 1999/2/EC ⁴ .
Contaminants	Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulations (EU) nr 2023/915 ⁴ and nr 333/2007 ⁴ .
Pesticides	Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 396/2005 ⁴ on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Directive 91/414/EEC ⁴ .
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 ⁴ on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC ⁴ and 89/109/EEC ⁴ and with Regulation (EU) nr 1169/2011 ⁴ on the provision of food information to consumers.















