

# 300185 Foundation 10mm Chips

DATE: 08 APRIL 2024

<b>Ingredients<sup>1</sup></b>	Potatoes (96%), sunflower oil.
<b>Variety of potatoes</b>	Yellow flesh.
<b>Origin of potatoes</b>	Belgium, France, Netherlands, Germany.

**Cooking instructions**

	Frozen product (-18°C)	Defrosted product (+2°C/+4°C)
<b>Fryer<sup>2</sup></b>	3-4 minutes at 175°C/347°F	2-3 minutes at 175°C/347°F

<sup>2</sup> [www.goodfries.eu](http://www.goodfries.eu)  
 Always cook until golden yellow colour.  
 Do not overcook.  
 When cooking small amounts, reduce cooking time.

**Storage**

**Do not refreeze once thawed**

**Transport - Storage:** -18°C

**Storage:**

- ◆ Fridge (between +2°C and +4°C): **4 days**
- ◆ Ice box of the fridge \* (-6°C): **1 week**
- ◆ Freezer \*\*\* (-18°C): **Several months**  
(see printing on packing)

**Shelf life:** **24 months at -18°C**



**Product specifications**

<b>CHEMICAL ANALYSES</b>		
Dry matter	Target	32 %
<b>NUTRITIONAL VALUE PER 100 G OF FROZEN PRODUCT</b>		
		RI <sup>3</sup>
Energy content (kJ)	583	
Energy content (Kcal)	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)	2.5	
Protein (g)	2.5	5 %
Salt (g)	0.1	1 %
Sodium (mg)	40	
<sup>3</sup> Reference intake of an average adult (8 400 kJ / 2 000 kcal)		
<b>LENGTH OF THE FRENCH FRIES</b>		
Indicative values	% in number	
< 2,5 cm   Max.	2	
> 5 cm     Target	70	
> 7,5 cm   Target	15	
<b>MICROBIOLOGICAL ANALYSES</b>		
	<b>m</b>	<b>M</b>
Total plate count	10 000 CFU/g	100 000 CFU/g
Coliforms	100 CFU/g	1 000 CFU/g
<i>E. coli</i>	10 CFU/g	100 CFU/g
<i>Staphylococcus aureus</i>	10 CFU/g	100 CFU/g
Yeasts	100 CFU/g	1 000 CFU/g
Moulds	100 CFU/g	1 000 CFU/g
<i>Bacillus cereus</i>	100 CFU/g	1 000 CFU/g
<i>Listeria monocytogenes</i>	< 10 CFU/g	100 CFU/g
Salmonella	No detection on 25 g	
<b>VISUAL QUALITY</b>		
<b>Major blemishes</b>	Max.	6 pieces/kg
Dark surface (diameter > 5 mm)		
Light surface (diameter > 10 mm)		
<b>Minor blemishes</b>	Max.	18 pieces/kg
Dark surface (diameter between 3 and 5 mm)		
Light surface (diameter between 5 and 10 mm)		
<b>Burnt pieces</b>	Max.	0.5 % in weight
<b>COLOUR</b>		
Colour of the deepfrozen product	USDA "00" - "0"	
Colour of the prepared product	USDA "0" - "1"	

**NAFDA Foodservice**

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 ABN 25 002 953 942


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**Dietary**

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

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**Certifications**

[www.lutosa.com/uk/downloading](http://www.lutosa.com/uk/downloading)

BRC  
 ACG  
 FCA

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**Statements**

<b>GMO status</b>	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 <sup>4</sup> and nr 1830/2003 <sup>4</sup> .
<b>Ionization and Irradiation status</b>	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 <sup>4</sup> .
<b>Contaminants</b>	Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulations (EU) nr 2023/915 <sup>4</sup> and nr 333/2007 <sup>4</sup> .
<b>Pesticides</b>	Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 396/2005 <sup>4</sup> on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Directive 91/414/EEC <sup>4</sup> .
<b>Primary packaging</b>	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 <sup>4</sup> on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC <sup>4</sup> and 89/109/EEC <sup>4</sup> and with Regulation (EU) nr 1169/2011 <sup>4</sup> on the provision of food information to consumers.

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