

## CUSTOMER DATASHEET

### 164.002 - Fries 11mm 4x2500g Farm Frites BPHT

<b>DESCRIPTION:</b>	PRE-FRIED DEEP FROZEN FRIES
<b>SHELF LIFE:</b>	24 months
<b>INGREDIENTS:</b>	Potato (96,1 %), vegetable oil (3,9 %).

#### 1. SPECIFICATION UNPREPARED PRODUCT

Pre-fried	Yes
Coated	No
Skin On	No
Length >75mm (Min)	15 %
Length >50mm (Min)	65 %
Length <25mm (Max)	2 %
Total Defects >12mm (Max)	1 pcs/1000 g
Total Defects >6mm <12mm (Max)	5 pcs/1000 g
Total Defects >3mm <6mm (Max)	25 pcs/1000 g
Burnt Pieces (Max)	1 pcs/1000 g
Clumps - Stuck by 2 (Max)	6 pcs/1000 g
Cutting Defects (Max)	4 pcs/1000 g
Green (Max)	1 %
Slivers (Max)	11 pcs/1000 g
Moisture Content (Min)	69 %
Moisture Content (Max)	71 %

#### 2. SPECIFICATION PREPARED PRODUCT

Agtron After (Max)	75 Agtron
Agtron After (Min)	65 Agtron
USDA After (Min)	0.5 USDA
USDA After (Max)	1.5 USDA
Discolored - Minor A (Target)	6 pcs/750 g
Discolored - Minor A (Max)	8 pcs/750 g
Discolored - Major B (Target)	1 pcs/750 g
Discolored - Major B (Max)	2 pcs/750 g
Discolored - Critical C (Target)	0 pcs/750 g
Discolored - Critical C (Max)	0.2 pcs/750 g
Total inclusive Mottling (Target)	12 pcs/750 g
Total inclusive Mottling (Max)	15 pcs/750 g
Feathering (Max)	4 pcs/750 g

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### 3. ORGANOLEPTIC INFORMATION

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#### TASTE

Taste  
typical potato taste

#### ODOUR

Odour  
faintly sweet odour

#### EXTERNAL TEXTURE

External Texture  
slightly crisp

#### INTERNAL TEXTURE

Internal Texture  
moist mealy

#### MEALINESS D/E (MIN)

16 pcs/20 pcs

#### CRISPINESS (MIN)

15 pcs/20 pcs

#### CRISPINESS HOLDING TIME

3 min

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### 4. PREPARATION AND HANDLING INFORMATION

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#### PREPARATION METHOD

Deep Fryer Fry small quantities in hot oil (175°C) for 3 - 4 minutes.  
Wok Frying  
Preheat suitable oil (f.e. sunflower-, soya bean, rape-seed, palm oil) in wokpan until 160°C. Prepare small portions of the frozen product in 8-10 minutes until goldenbrown and crisp. Make sure the product is surrounded by boiling oil.  
Drain on absorbent paper before serving.  
Do not refreeze once thawed.

#### STORAGE CONDITIONS

Storage: -18°C, 24 months.  
Do not eat the product after expiry date.

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## 5. NUTRITIONAL INFORMATION

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	UNPREPARED PRODUCT
Energy (kj)	583,0
Energy (kcal)	139,0
Fat (g)	3,9
Fat Acids Saturated (g)	1,95
Fat Acids Mono (g)	1,56
Poly Acids Unsaturated (g)	0,39
Carbohydrates (g)	22,5
Of Which Sugar < (g)	1,0
Protein (g)	1,9
Salt (g)	0,1
Fibre (g)	3,0
Transfat < (g)	0,078

Nutritional information are average values per 100g product.

This product is free of raw materials and ingredients produced from genetically manipulated organisms.

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## 6. MICROBIOLOGICAL INFORMATION

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Coliforms (Max)	1000 cfu/g
Escherichia coli (Max)	10 cfu/g
Staphylococcus aureus (Max)	100 cfu/g
Moulds / Yeast (Max)	500 cfu/g
Salmonella (Max)	absent cfu/25g
Total Plate Count (Max)	100000 cfu/g
Listeria monocytogenes (Max)	absent cfu/25g

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## 7. ALBA-LIST (DIETARY INTOLERANCE)

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Milk and Products	no	Nuts and Products	no
Pork	no	Celery and Products	no
Chicken	no	Carrot	no
Fish and Products	no	Lupin and Products	no
Crustaceans and Products	no	Mustard and Products	no
Maize	no	Molluscs and Products	no
Cacao	no	Buckwheat	no
Pulses	no	Corn	no
Lactose	no	Nutoil	no
Eggs and Products	no	Peanuts and Products	no
Soy beans and Products	no	Peanutoil	no
Soya bean oil	no	Sesam Seeds and Products	no
Cereals containing Gluten	no	Sesame oil	no
Wheat	no	Glutamate (E620-E625)	no
Rye	no	Sulphite (=>10mg/kg)	no
Beef	no	Coriander	no

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## 8. FOIL INFORMATION

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Item number		H6578.000
Bag content		2500 g
Demands on weight		Minimum
Dimensions	Length	470 mm
	Width	730 mm
Net weight		13 g
Kind of material		PE-Tran
EAN foil		8710679152536
Extra Print		
Holes in material		Yes
Number of colours		0
Easy Opening		No

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## 9. BOX INFORMATION

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Item number		H7324.000
Number of bags in box		4
Dimensions	Length	378 mm
	Width	280 mm
	Height	190 mm
Net weight		403 g
Kind of material		Pre-printed
EAN box		8710679152543
Extra Print		
Number of colours		2
Colour of tape		H3739 - Tape transparent 3M top and/or bottom
C. of tape		

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## 10. PALLET INFORMATION

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Item number		H3009.002
Number of layers		10
Number of boxes per pallet		100
Maximum pallet height	(Incl. pallet)	2340 mm
Actual pallet height	(Incl. pallet)	2198 mm
Kind of material		H3009.002 - Block pallet heattreated - wood
EAN-128		08710679152543
Wrap film		Yes
Carton sheets		No
Duo Pallet		No

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## 11. SPECIFIC CUSTOMER REQUIREMENTS

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Customer Comments

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## 12. DISCLAIMER

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The quality of our products may vary due to the variation in raw materials and process conditions. The values stated in this product datasheet give an indication of typical values for this product. Therefore, no right can be derived from this datasheet. All products comply to European and National legislation.

During the start of the season (June through September) Farm Frites establishes specifications based on the quality of the raw materials.

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### **13. CONTACT AND INFORMATION**

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