

---

## CUSTOMER DATASHEET

---

### 440.011 - Crispy Coated Fries 7mm 5x2500g Farm Frites EP

---

<b>DESCRIPTION:</b>	PRE-FRIED DEEP FROZEN FRIES CLEAR COATED
<b>SHELF LIFE:</b>	24 months
<b>INGREDIENTS:</b>	Potato (90%), Sunflower Oil (5%), Modified Starches (Potato, Maize), Maltode xtrin, Starches (Potato, Maize), Rice Flour, Salt, Raising Agents (E450i, E5 00ii), Stabiliser (E415).

---

#### 1. SPECIFICATION UNPREPARED PRODUCT

---

Pre-fried	Yes
Coated	Yes
Skin On	No
Length >75mm (Min)	15 %
Length >50mm (Min)	65 %
Length <25mm (Max)	2 %
Total Defects >12mm (Max)	2 pcs/1000 g
Total Defects >6mm <12mm (Max)	7 pcs/1000 g
Total Defects >3mm <6mm (Max)	30 pcs/1000 g
Burnt Pieces (Max)	1 pcs/1000 g
Clumps - Stuck by 2 (Max)	8 pcs/1000 g
Clumps - Stuck by 3 (Max)	4 pcs/1000 g
Crumb (Max)	13 g/1000 g
Cutting Defects (Max)	4 pcs/1000 g
Green (Max)	1 %
Slivers (Max)	7 pcs/1000 g
Slivers (Min)	3 pcs/1000 g
Bare Spots - Major (Max)	2 pcs/1000 g
Bare Spots - Minor (Max)	8 pcs/1000 g
Batterclumbs >13mm (Max)	0 pcs/1000 g
Moisture Content (Min)	64 %
Moisture Content (Max)	69 %

---

## 2. SPECIFICATION PREPARED PRODUCT

---

Agtron After (Max)	70 Agtron
Agtron After (Min)	60 Agtron
USDA After (Min)	1 USDA
USDA After (Max)	2 USDA
Discolored - Minor A (Target)	8 pcs/750 g
Discolored - Minor A (Max)	10 pcs/750 g
Discolored - Major B (Target)	3 pcs/750 g
Discolored - Major B (Max)	4 pcs/750 g
Discolored - Critical C (Target)	0 pcs/750 g
Discolored - Critical C (Max)	0.2 pcs/750 g
Total inclusive Mottling (Target)	15 pcs/750 g
Total inclusive Mottling (Max)	18 pcs/750 g
Feathering (Max)	10 pcs/750 g

---

## 3. ORGANOLEPTIC INFORMATION

---

### TASTE

Taste  
typical potato taste

### ODOUR

Odour  
faintly sweet odour

### EXTERNAL TEXTURE

External Texture  
crisp

### INTERNAL TEXTURE

Internal Texture  
moist mealy

### MEALINESS D/E (MIN)

16 pcs/20 pcs

### CRISPINESS (MIN)

18 pcs/20 pcs

### CRISPINESS HOLDING TIME

5 min

---

## 4. PREPARATION AND HANDLING INFORMATION

---

### PREPARATION METHOD

Oven  
Preheat the oven to 220°C/425°F. Place frozen product in a single layer on a baking tray with baking paper. Bake for 8:00-13:00 minutes. Turn half way through cooking.

Deep Fryer  
Deep fry small quantities in hot oil (175°C/347°F) for 2:15 - 3:15 minutes.  
Drain on absorbent paper before serving.  
Do not refreeze once thawed.  
Product remains crisp for 25 minutes under holding lamp.

### STORAGE CONDITIONS

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

---

## 5. NUTRITIONAL INFORMATION

---

	<b>UNPREPARED PRODUCT</b>
Energy (kj)	666,0
Energy (kcal)	158,0
Fat (g)	4,9
Fat Acids Saturated (g)	0,6
Fat Acids Mono (g)	2,0
Poly Acids Unsaturated (g)	2,3
Carbohydrates (g)	25,2
Of Which Sugar < (g)	1,1
Protein (g)	2,1
Salt (g)	0,35
Fibre (g)	2,8
Transfat < (g)	0,049

Nutritional information are average values per 100g product.

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

---

## 6. MICROBIOLOGICAL INFORMATION

---

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

---

## 7. ALBA-LIST (DIETARY INTOLERANCE)

---

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

---

## 8. FOIL INFORMATION

---

Item number		H6445.000
Bag content		2500 g
Demands on weight		E-mark
Dimensions	Length	490 mm
	Width	730 mm
Net weight		13 g
Kind of material		PE-Tran
EAN foil		8710679006006
Extra Print		
Holes in material		Yes
Number of colours		5
Easy Opening		Yes

---

## 9. BOX INFORMATION

---

Item number		H7707.000
Number of bags in box		5
Dimensions	Length	388 mm
	Width	288 mm
	Height	251 mm
Net weight		340 g
Kind of material		Pre-printed
EAN box		8710679017804
Extra Print		
Number of colours		2
Colour of tape		H3180.000 - Tape Grey - white text 50mm-990m-Chefs Special
C. of tape		H3739 - Tape transparent 3M top and/or bottom

---

## 10. PALLET INFORMATION

---

Item number		H3001
Number of layers		6
Number of boxes per pallet		48
Maximum pallet height	(Incl. pallet)	2150 mm
Actual pallet height	(Incl. pallet)	1723 mm
Kind of material		H3001 - Euro pallet EPAL used - L120xW80cm
EAN-128		08710679017804
Wrap film		Yes
Carton sheets		Yes
Duo Pallet		No

---

## 11. SPECIFIC CUSTOMER REQUIREMENTS

---

Customer Comments

---

## 12. DISCLAIMER

---

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.

---

## 13. CONTACT AND INFORMATION

---

Contact Information Farm Frites International B.V. Molendijk 1083227 CD  
Oudendoorn / Holland [www.farmfrites.com](http://www.farmfrites.com)

---