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CUSTOMER DATASHEET

760.006 - Noisettes 4x2500g Farm Frites EP

DESCRIPTION:	PRE-FRIED DEEP FROZEN BALL SHAPED MASHED POTATO
SHELF LIFE:	547 days
INGREDIENTS:	Potato (94%), MB palm oil (5%), salt, stabiliser: E461, dextrose, spices.

1. SPECIFICATION UNPREPARED PRODUCT

Weight Per 10 Pieces	60-80 g
Shape Deviation (Max)	5 pcs/1000g
Small Pieces (Max)	2 pcs/1000g
Clumps; Sticked By 2 (Max)	2 pcs/1000g
Peel Rest >1.2mm (Max)	17 pcs/1000g
Dry Matter Content (Min)	24 %
Fat Content (Max)	5,4 %
Dry Matter Content (Max)	26 %

2. SPECIFICATION PREPARED PRODUCT

Usda Before(Min)	0 USDA
Usda Before(Max)	1 USDA
Usda Before(Target)	0.5 USDA

3. ORGANOLEPTIC INFORMATION

TASTE

typical mashed potatotaste
Typical fresh mashed potato taste with characteristic seasoning, without any off-flavours.

ODOUR

typical mashed potatosmell
Typical fresh mashed potato smell with characteristic seasoning, without any off-odours.

EXTERNAL TEXTURE

slightly crisp

INTERNAL TEXTURE

moist mealy, mashed potato

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

DEEP FRYER

Deep fry small quantities of noisettes in hot oil (175°C/347°F) for 3-4 minutes.

OVEN

Place noisettes on a baking sheet and place in a pre-heated oven at 230°C/450°F/Gas mark 8 for 10-15 minutes. Turn once during cooking.

SHALLOW FRY

Pre-heat a little oil in a frying pan. Add noisettes and fry over a moderate heat for 7-9 minutes, turning occasionally.

Drain on absorbent paper before serving. Do not refreeze once thawed.

STORAGE CONDITIONS

Storage: -18°C, 18 months.

Do not eat the product after expiry date.

5. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	626,0
Energy (kcal)	149,0
Fat (g)	5,4
Fat Acids Saturated (g)	2,7
Fat Acids Mono (g)	2,16
Poly Acids Unsaturated (g)	0,54
Carbohydrates (g)	21,1
Of Which Sugar < (g)	1,1
Protein (g)	2,3
Salt (g)	0,875
Fibre (g)	3,5
Transfat < (g)	0,108

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

Total Plate Count (Max)	100000 cfu/g
Coliforms (Max)	1000 cfu/g
E-Coli (Max)	10 cfu/g
Staphylococcus Aureus (Max)	100 cfu/g
Moulds & Yeast (Max)	500 cfu/g
Listeria monocytogenes	absent cfu/25g
Salmonella In 25 G	absent cfu/25g

7. ALBA-LIST (DIETARY INTOLERANCE)

Milk proteins	no	Nuts and derivatives	no
Pork and derivatives	no	Celery	no
Chicken and derivatives	no	Carrot	no
Fish and derivatives	no	Lupine	no
Shellfish & crustaceans	no	Mustard	no
Maize and derivatives	no	Mollusca	no
Cacao	no	Buckwheat	no
Pulses	no	Corn	no
Lactose	no	Nutoil	no
Egg	no	Peanuts	no
Soya proteins	no	Peanutoil	no
Soya bean oil	no	Sesame seed	no
Gluten	no	Sesame oil	no
Wheat	no	Glutaminates	no
Rye	no	Sulphites :(SO ₂ , E220-E228)>10ppm	no
Beef and derivatives	no	Coriander	no

8. FOIL INFORMATION

Item number		H4981.005
Bag content		2500 g
Demands on weight		E-mark
Dimensions	Length	440 mm
	Width	630 mm
Net weight		10 g
Kind of material		PE-Tran
EAN foil		8710679753610
Coding system		13C
Extra Print		
Holes in material		Yes
Number of colours		6
Easy Opening		Yes

9. BOX INFORMATION

Item number		H7218.000
Number of bags in box		4
Dimensions	Length	384 mm
	Width	256 mm
	Height	200 mm
Net weight		301 g
Kind of material		Pre-printed
EAN box		8710679751128
Coding system		13C
Extra Print		
Number of colours		2
Colour of tape		H3739 - Tape transparent 3M Bottom-OH/ Top+Bottom-BL
C. of tape		

10. PALLET INFORMATION

Item number		H3001
Number of layers		8
Number of boxes per pallet		72
Maximum pallet height	(Incl. pallet)	2000 mm
Actual pallet height	(Incl. pallet)	1830 mm
Kind of material		H3001 - Euro pallet EPAL used - L120xW80cm
EAN-128		08710679136338
Wrap film		Yes
Carton sheets		No
Duo Pallet		No

11. 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.

12. CONTACT AND INFORMATION

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