	PRODUCT SPECIFICATION	
	Product	Koffmann's Potatoes for Chefs Mashed Pomme de Terre with Butter
	Date	11.03.2022

PRODUCT DESCRIPTION

POTATO MASH, IN PORTIONS, FROZEN



Frozen Product



Cooked Product

Ingredients

Potatoes, MILK, BUTTER fat, Salt, White pepper.

Cooking Instructions

Microwave

Watts 700 W

Cooking time 3 + 3 min


Put 250g of frozen product in the microwave on a non-metallic plate and cover. Choose the advised settings and cook the product. Add 2 table spoons of water or milk and stir halfway cooking time. Leave standing for 1 min and ensure mash is piping hot before serving.

Do not eat this product raw and check product is piping hot throughout before serving.

For more information or to place orders:

☎ 07444 816680 | ✉ simon@thefoodheroes.com

📍 thefoodheroes.com | 🐦 [@thefoodheroes](https://twitter.com/thefoodheroes) | 📷 [thefoodheroesfamily](https://www.instagram.com/thefoodheroesfamily)

	PRODUCT SPECIFICATION	
	Product	Koffmann's Potatoes for Chefs Mashed Pomme de Terre with Butter
	Date	11.03.2022

Nutritional values (per 100g)

	As Sold
Energy (kJ)	436
Energy (kcal)	104
Fat (g)	3,1
of which saturates (g)	1,9
Carbohydrates (g)	16
of which sugars (g)	0
Fibre (g)	1,9
Protein (g)	2,0
Salt (g)	0,51



PRODUCT CHARACTERISTICS*

**Physico-chemical characteristics can be modified in function of the seasonal variations in potato crop.*

Physical quality

Weight / piece (g)	14 ± 2
Thickness (mm)	20 ± 2
Length (mm)	46 ± 3
Colour frozen (USDA)	00 - 0
Colour baked (USDA)	n.a.
Defects	Max 20% (includes misformed, clusters, broken,...)

Chemical quality

FFA	Max 1.5%
-----	----------


Organoleptic quality

Visual	Light yellow to yellow, rectangular shape
Taste	Potato, milk, butter
Odour	Potato, milk, butter

For more information or to place orders:

☎ 07444 816680 | ✉ simon@thefoodheroes.com

📍 thefoodheroes.com | 🌐 @thefoodheroes | 📷 [thefoodheroesfamily](https://www.instagram.com/thefoodheroesfamily)

	PRODUCT SPECIFICATION	
	Product	Koffmann's Potatoes for Chefs Mashed Pomme de Terre with Butter
	Date	11.03.2022

Texture


Smooth potato mash

Microbiological quality (CFU/g)

MICRO-ORGANISM	TARGET	MAXIMUM
Total aerobic count	<100000	1000000
<i>Enterobacteriaceae</i>	<100	1000
<i>E. coli</i>	<10	100
<i>Salmonella</i>	Absent / 25 g	Absent / 25 g
<i>Listeria monocytogenes</i>	<10	100
<i>Staphylococcus aureus</i>	<100	1000
<i>Bacillus cereus</i>	<100	1000

For more information or to place orders:

☎ 07444 816680 | ✉ simon@thefoodheroes.com📍 thefoodheroes.com | 🐦 [@thefoodheroes](https://twitter.com/thefoodheroes) | 📷 [thefoodheroesfamily](https://www.instagram.com/thefoodheroesfamily)

	PRODUCT SPECIFICATION	
	Product	Koffmann's Potatoes for Chefs Mashed Pomme de Terre with Butter
	Date	11.03.2022


Presence of allergens according to EU Regulation 1169/2011 and its amendments

	Present in the product?	Produced on the same production line?	Present in the factory?	Risk of cross-contamination?
Cereals containing gluten and products thereof	NO	YES	YES	NO
Crustaceans and products thereof	NO	NO	NO	NO
Eggs and products thereof	NO	YES	YES	NO
Fish and products thereof	NO	NO	NO	NO
Peanuts and products thereof	NO	NO	NO	NO
Soybeans and products thereof	NO	NO	NO	NO
Milk and products thereof	YES	YES	YES	NO
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia and Queensland nuts) and products thereof	NO	NO	NO	NO
Mustard and products thereof	NO	NO	NO	NO
Sesame seeds and products thereof	NO	NO	NO	NO
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/l SO ₂)	NO	NO	NO	NO
Lupine and products thereof	NO	NO	NO	NO
Molluscs and products thereof	NO	NO	NO	NO
Celery and products thereof	NO	NO	NO	NO

For more information or to place orders:

☎ 07444 816680 | ✉ simon@thefoodheroes.com

📍 thefoodheroes.com | 🐦 [@thefoodheroes](https://twitter.com/thefoodheroes) | 📷 [thefoodheroesfamily](https://www.instagram.com/thefoodheroesfamily)

	PRODUCT SPECIFICATION	
	Product	Koffmann's Potatoes for Chefs Mashed Pomme de Terre with Butter
	Date	11.03.2022

PROCESS DESCRIPTION

After a thorough quality check upon reception and a possible storage under controlled conditions, our potatoes are sorted, washed, steam-peeled, cut, steam-cooked and mashed. The obtained potato mash is mixed with other ingredients, and the final mix is formed into a shape of standardized dimensions which are quick frozen and packed.

STORAGE INSTRUCTIONS

Food Freezer****

Until best before date (at -18 °C)

Star marked frozen food compartment

Until best before date (at -18 °C)

**

1 month (at -12 °C)

*

1 week (at -6 °C)

Ice Making Compartment

3 days (at -6 °C)

Refrigerator

24 hours (at 4° C)

“DO NOT REFREEZE ONCE THAWED”

CODING EXPIRY DATE

Lot n° : XXX YY DDD HH :HH

XXX : packaging line

YY : last digits of production year (2021 = 21)

DDD : production date (Julian date code)

HH:HH : packaging hour

Expiry date

Maximum 18 months from date of production.

ADDITIONAL INFORMATION

The products are not genetically modified and do not contain any genetically modified raw materials (in accordance with regulation (EG) No. 1829/2003 and No. 1830/2003 and its amendments). The heavy metal and pesticide content are in line with the European legislation.

Any changes are not systematically communicated.

For more information or to place orders:

☎ 07444 816680 | ✉ simon@thefoodheroes.com

📍 thefoodheroes.com | 🌐 @thefoodheroes | 📷 [thefoodheroesfamily](https://www.instagram.com/thefoodheroesfamily)