


|  | PRODUCT SPECIFICATION |   |
|---|-----------------------|---|
|   | <b>Product</b>        | Simply Crrrisp - Straight Cut Fries skin on 19x19mm |
|   | <b>Date</b>           | 15.04.2022  |

PRODUCT DESCRIPTION

COATED SKIN-ON FRIES WITH A CUTSIZE OF 19X19 MM, PRE-FRIED AND FROZEN.



Frozen Product



Fried product


Ingredients

Potatoes, Sunflower oil, Rice flour, Potato starch, Dextrine, Salt, Turmeric.

Cooking Instructions

Fryer:  
Cooking temperature                      175 °C  
Cooking time                                4 - 5 min  
Preheat the oil and fill the basket up to the halfway mark. Deep-fry for the required amount of time until the product is golden yellow. Do not overcook. Reduce the cooking time when smaller quantities are prepared. Drain well before serving.

Do not eat this product raw and check product is piping hot throughout before serving. More information is available on [www.goodfries.eu](http://www.goodfries.eu)

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#### Nutritional values (per 100g)

|                        | As Sold |
|------------------------|---------|
| Energy (kJ)            | 429     |
| Energy (kcal)          | 102     |
| Fat (g)                | 2,4     |
| of which saturates (g) | 0       |
| Carbohydrates (g)      | 16      |
| of which sugars (g)    | 0       |
| Fibre (g)              | 3,4     |
| Protein (g)            | 2,4     |
| Salt (g)               | 0,30    |



#### PRODUCT CHARACTERISTICS\*

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

#### Physical quality

##### Length (mm)

|                      |        |
|----------------------|--------|
| > 75 mm (% by count) | Min 15 |
| > 50 mm (% by count) | Min 65 |
| < 25 mm (% by count) | Max 1  |


##### Defects

|                              |        |
|------------------------------|--------|
| Gross >10 mm Ø (/1000g)      | Max 1  |
| Major 6-10 mm Ø (/1000g)     | Max 4  |
| Minor 3-6 mm Ø (/1000g)      | Max 18 |
| <b>Slivers: count /1000g</b> | Max 12 |
| <b>Clumps: count /1000g</b>  | Max 3  |
| <b>Colour frozen (USDA)</b>  | Max 1  |
| <b>Colour fried (USDA)</b>   | 0 - 2  |

#### Chemical quality

|                   |          |
|-------------------|----------|
| <b>Dry matter</b> | Min 27%  |
| FFA               | Max 1.5% |


#### Organoleptic quality

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|         |   |
|---------|---|
| Visual  | Yellow to golden yellow with a brown skin |
| Taste   | Potato                                    |
| Odour   | Potato                                    |
| Texture | Crispy crust, smooth potato inside        |

|  |
|--|
| <b>Microbiological quality (CFU/g)</b> |
|--|


| 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          | 500           |
| <i>Bacillus cereus</i>        | <100          | 1000          |
| Yeasts                        | <200          | 3000          |
| Moulds                        | <200          | 3000          |

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#### 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                      | NO                                    | NO                      | NO                           |
| Crustaceans and products thereof  | NO                      | NO                                    | NO                      | NO                           |
| Eggs and products thereof   | NO                      | NO                                    | NO                      | 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   | NO                      | NO                                    | NO                      | 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 <sub>2</sub> )  | NO                      | NO                                    | YES*                    | 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                           |

*\*Only applicable for Tilburg*

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## PROCESS DESCRIPTION

After a thorough quality check upon reception and a possible storage under controlled conditions, our potatoes are graded, washed and cut into pieces of pre-defined dimensions. The obtained pieces are then blanched, coated, dried, pre-fried, frozen and packed.

## STORAGE INSTRUCTIONS

### Food Freezer\*\*\*\*

Until best before date (at -18 °C)

### Star marked frozen food compartment

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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 24 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.*

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