	PRODUCT SPECIFICATION	
	<b>Product</b>	Ever Crrisp - Sweet Potato Fries 12x12mm
	<b>Date</b>	15.04.2022

## PRODUCT DESCRIPTION



Frozen Product



Oven baked product

## Ingredients

Sweet potatoes, Sunflower oil, Modified potato starch, Potato starch, Rice flour, Dextrine, Salt, Raising agent: Sodium Bicarbonate, Raising agent: Disodium Diphosphate, Spice extract, Thickener: Xanthan gum.

## Cooking Instructions

### Fan Oven:

Cooking temperature 180°C (350°F)

Cooking time 20 - 25 min

Preheat the oven. Spread the frozen product in a single layer on a baking tray. Turn the product halfway through cooking time and do not overcook. Reduce cooking time when preparing smaller quantities. Always use a baking paper.

### Fryer:

Cooking temperature 180°C (350°F)

Cooking time 2,5 - 3 min

Preheat the oil and fill the basket up to the halfway mark. Deep-fry for the required amount of time. Do not overcook. Reduce the cooking time when smaller quantities are prepared. Drain well before serving.


### Airfryer:

Cooking temperature 180°C (350°F)

Cooking time 11 - 13 min

Preheat the airfryer. Fill the basket with 500g of product (or no more indicated then the maximum). Bake the product for the required amount of time and turn halfway through cooking time. Reduce cooking time when preparing smaller quantities. Do not overcook.

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)	589
Energy (kcal)	141
Fat (g)	4,7
of which saturates (g)	0,6
Carbohydrates (g)	21
of which sugars (g)	11
Fibre (g)	3,7
Protein (g)	1,7
Salt (g)	0,12



#### 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 20
> 50 mm (% by count)	Min 75
< 25 mm (% by count)	Max 2

##### Defects


Gross >10 mm Ø (/1000g)	Max 3
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

#### Chemical quality

<b>Dry matter</b>	Min 30%
FFA	Max 1.5%

#### Organoleptic quality

Visual	Orange
Taste	Sweet potato


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Odour  
Texture

Sweet potato  
Crispy crust, smooth potato inside

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	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 sweet potatoes are graded, washed, peeled, and cut into pieces of pre-defined dimensions. The obtained pieces are then dried, battered, pre-fried, frozen and packed.

## STORAGE INSTRUCTIONS

<b>Food Freezer****</b>	Until best before date (at -18 °C)
<b>Star marked frozen food compartment</b>	
***	Until best before date (at -18 °C)
**	1 month (at -12 °C)
*	1 week (at -6 °C)
<b>Ice Making Compartment</b>	3 days (at -6 °C)
<b>Refrigerator</b>	24 hours (at 4° C)
<b>“DO NOT REFREEZE ONCE THAWED”</b>	

## 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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