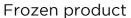


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Issued By:	Rachel Martin
Approved by:	Simon Martin



Product Description: Le Classique Roast Potatoes







Fried product

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.

Ingredients:	Potatoes (98%), Sunflower oil
Cooking Instructions:	INDUSTRIAL FAN OVEN Cooking temperature - 220°C Cooking time - 50 minutes 1. Defrost Potatoes in bag & pre heat oven to 220°C 2. Oil flat baking tray with 150ml vegetable oil & place in oven for 5 minutes. 3. Smash pots whilst in bag to rough the edges. 4. Remove heated tray from oven, pour bag onto tray. Turn potatoes to coat in hot oil. 5. Place in oven for 25 minutes. 6. Pull out & turn pots. Pour 100ml's oil over potatoes. 7. Place back in oven for 20-25 minutes or till desired crisp & colour have been reached. 8. Pull from oven. Season & serve.
Do not eat this produ	ct raw and check product is piping hot throughout before serving.

All Enquiries to | Simon Martin |

simon@thefoodheroes.com | ♥ 07444 816680



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Nutritional Values	Per 100g	As Sold	
Energy	(kJ)	456	
Energy	(kcal)	108	
Fat	(g)	1.7	
of which saturates	(g)	0.2	
Carbohydrates	(g)	20	
of which sugars	(g)	0	
Fibre	(g)	1.7	
Protein	(g)	2.3	
Salt	(g)	0.07	

PRODUCT CHARACTERISTICS*		
*Physico-chemical characteristics can be modified in function of the seasonal variations in potato crop.		
Physical quality		
Weight (g)		
<15g	(/1000g)	3-8
>120g	(/1000g)	max 1
Defects		
Gross >10 mm	(/1000g)	1
Major 6-10 mm	(/1000g)	3
Minor 3-6 mm	(/1000g)	9
Colour frozen	(USDA)	0
Colour fried	(USDA)	0-2
Chemical quality		
FFA	Max 1.5%	
Dry Matter	Min 18.5%	
Organoleptic quality		
Visual	Golden yellow to brown	
Taste	Potato	
Odour	Potato	
Texture	crispy crust	, smooth potato inside



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Microbiological quality (CFU/g)		
MICRO-ORGANISM	TARGET	MAXIMUM
Total aerobic count	<100000	1000000
Enterobacteriaceae	<100	1000
E. Coli	<10	100
Salmonella	Absent / 25 g	Absent / 25 g
Listeria monocytogenes	<10	100
Staphylococcus aureus	<100	500
Bacillus cereus	<100	1000
Yeasts	<200	3000
Moulds	<200	3000

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 SO2)	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, peeled and cut into pieces of pre-defined dimensions. The obtained pieces are then blanched, dried, pre-fried, frozen and packed.

STORAGE INSTRUCTIONS

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 [DD 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 dat	e of production.

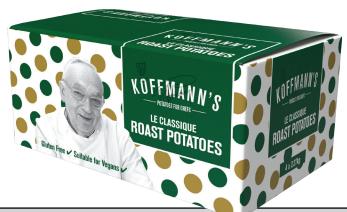


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Simon Martin



Customer sign off

Please confirm your acceptance of the specification by signing and returning a copy within 7 days. Failure to return within 7 days will be deemed as acceptance of the specification. We confirm our intake checks will include verification of labelling information and compliance with quantity and volume requirements.



Agreed by:	
Customer Name:	
Print Name:	
Signed:	
Position:	
Date:	
	For and On Behalf of The Food Heroes Marketing Ltd
Print Name:	Simon Martin
Position:	Director
Date:	11.09.23

Reason for Amendment - N/A.