

| Issue Date:  | 22.09.22       |
|--------------|----------------|
| Doc Ref:     | 302166         |
| Revision:    | 1              |
| Supersedes:  | All previous   |
| Issued By:   | Rachael Martin |
| Approved by: | Simon Martin   |



## Product Description: Mashed Potatoes





Frozen product

Cooked 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, Water.   |  |  |
|--|--|--|--|
|  |  |  |  |
| 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 adviced 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. |  |  |  |

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| Nutritional Values                    | Per 100g           |   | As Sold           |                    |
|---------------------------------------|--------------------|---|-------------------|--------------------|
| Energy                                | (kJ)               |   | 332               |                    |
| Energy                                | (kcal)             |   | 79                |                    |
| Fat                                   | (g)                |   | 0                 |                    |
| of which saturates                    | (g)                |   | 0                 |                    |
| Carbohydrates                         | (g)                |   | 16                |                    |
| of which sugars                       | (g)                |   | 0                 |                    |
| Fibre                                 | (g)                |   | 2.0               | NUTRI-SCORE        |
| Protein                               | (g)                |   | 1.5               | ABCDE              |
| Salt                                  | (g)                |   | 0.03              |                    |
| PRODUCT CHARACTERISTICS*              |                    |   |                   |                    |
| *Physico-chemical characteristics can | be modified in fur | nction of the                           | seasonal variatio | ns in potato crop. |
| Physical quality                      |                    |   |                   |                    |
| Weight / piece                        | (g)                |   | 5 ± 2             |                    |
|                                       |                    |   |                   |                    |
| Thickness                             | (mm)               |   | 46 ± 5            |                    |
| Colour frozen                         | (USDA)             |   | 00 - 0            |                    |
| Colour baked                          | (USDA)             |   | N/A               |                    |
| Defects                               | Max 20%            | (includes                               | misformed, clus   | sters, broken,)    |
| Chemical quality                      |                    |   |                   |                    |
| FFA                                   | Max 1.5%           |   |                   |                    |
| Organoleptic quality                  |                    |   |                   |                    |
| Visual                                | Light yell         | Light yellow to yellow, cylindric shape |                   |                    |
|                                       |                    |   |                   |                    |
| Taste                                 |                    | Potato                                  |                   |                    |
| Odour                                 |                    | Potato                                  |                   |                    |
| Texture                               | Smooth p           | ootato mas                              | sh<br>————        |                    |
| Microbiological quality (CFU/g)       |                    |   |                   |                    |
| MICRO-ORGANISM                        | TAR                |   |                   | AXIMUM             |
| Total aerobic count                   | <100               |   |                   | 00000              |
| Enterobacteriaceae                    | <10                |   |                   | 1000               |
| E. Coli                               | <1                 | 10                                      |                   | 100                |
| Salmonella                            | Absent             | :/25 g                                  | Abse              | ent / 25 g         |
| Listeria monocytogenes                | <1                 | 10                                      |                   | 100                |
| Staphylococcus aureus                 | <10                | 00                                      |                   | 1000               |
| Bacillus cereus                       | <10                | 00                                      |                   | 1000               |

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| Presence of allergens according to EU Regulation 1169/2011 and its amendments |                         |   |                         |                              |
|---|-------------------------|---|-------------------------|------------------------------|
|   | Present in the product? | Produced on<br>the same<br>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   | NO                      | 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 SO2)   | 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                           |



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## 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 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. |   |  |







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## 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:          | 22.09.22   |

Reason for Amendment - N/A.

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