



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

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
Protein	(g)	1.5
Salt	(g)	0.03



**PRODUCT CHARACTERISTICS\***

*\*Physico-chemical characteristics can be modified in function of the seasonal variations 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, clusters, broken,...)

**Chemical quality**

FFA	Max 1.5%
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**Organoleptic quality**

Visual	Light yellow to yellow, cylindric shape
Taste	Potato
Odour	Potato
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

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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	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 SO <sub>2</sub> )	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

<b>Food Freezer ****</b>	Until best before date (at -18 °C)
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<b>Star marked frozen food compartment</b>	
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***	Until best before date (at -18 °C)
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**	1 month (at -12 °C)
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*	1 week (at -6 °C)
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<b>Ice Making Compartment</b>	3 days (at -6 °C)
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<b>Refrigerator</b>	24 hours (at 4° C)
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**“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.

For more information or to place orders: ☎ 07444 816680 | ✉ [simon@thefoodheroes.com](mailto:simon@thefoodheroes.com)