

 Clarebout FROZEN POTATO PRODUCTS	AD.KS.214- ENG Specification	Date: 27/02/2017
CLAREBOUT – POTATOES n.v. Heirweg 26 BE-8950 Heuvelland-Nieuwkerke Tel. +32 57 44 69 01 Fax. +32 57 44 69 06 E-mail info@clarebout.com	<i>Chef's Selections by Caterforce 15/15 Fries</i>	Version 1.0

GENERAL INFORMATION

LEGAL NAME	PREFRIED AND DEEPFROZEN FRENCH FRIES
INGREDIENT LIST	Potatoes, palm oil
TECHNICAL AIDS	Disodium diphosphate (E450i), dextrose
CUTSIZE	15x15 mm
ALLERGENS	ABSENT According to EU directive 2000/13/EC amended by directive 2003/89/EC, 2006/142, 2007/68
GMO	ABSENT According EU legislation 1829/2003 and 1830/2003
IONISATION	ABSENT

PHYSICAL AND CHEMICAL PARAMETERS

Parameter	Target	Unit
Dry matter	Min 29	%
Colour (Agtron)	80-100 (deepfrozen) 60-80 (Prepared)	
Defects - Major ¹ - Medium ² - Minor ³	Max. 2 Max. 4 Max. 12	pieces/kg
Length - L > 50mm - L < 30mm	Min. 70 Max. 5	% Pieces/kg
Slivers	Max. 1.5	%(on weight)
FFA	Max. 1.5	% on fat

¹ Major : dark spot > 10 mm, bleu spot and peel > 15 mm, dark green

² Medium : dark spot 6-10 mm, bleu spot and peel 10-15mm, medium green

³ Minor : dark spot 3-6 mm, bleu spot and peel 6-10 mm, light green

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MICROBIOLOGY

Organism	Maximum value	Unit
Total Plate Acount	100.000	/g
Total coliforms	1000	/g
Escherichia coli	10	/g
Listeria monocytogenes	100	/g
Salmonella	Absent	/25g
Staphylococcus aureus	100	/g
Yeast and fungi	1000	/g


NUTRITIONAL VALUES

Nutrient	Per 100g as sold
Energy (kJ/kcal)	530/126
Fat (g)	3.1
Of which saturates (g)	1.6
Carbohydrate (g)	21.1
Of which sugars (g)	0.3
Fibre (g)	2.2
Protein (g)	2.3
Salt (g)	0.1

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STORAGE INSTRUCTION

	STORAGE TIME
Refrigerator	24h
Ice making compartment	3 days
Frozen Food compartment (*) - 6°C	1 week
Frozen food compartment (**) -12°C	1 month
Food Freezer (***/ ****) -18°C or colder	Until Best Before date
DO NOT REFREEZE ONCE DEFROSTED	

COOKING INSTRUCTION

Type	Fryer cooking
Temperature	175°C
Time	3-5 min or until crisp and golden

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