



Release date: 20-07-2023

CUSTOMER DATASHEET

486.001 - Sweet Potato Fries 5x2000g Farm Frites EP

DESCRIPTION:	PRE-FRIED DEEP FROZEN SKIN ON SWEET POTATO FRIES COATED
SHELF LIFE:	24 months
INGREDIENTS:	Sweet Potato (83%), Sunflower Oil (9%), Modified Potato Starch, Rice Flour, Potato Dextrin, Salt, Raising Agents (E450i, E500ii), Paprika Extract, Stabilizer (E415).

1. SPECIFICATION UNPREPARED PRODUCT

Pre-fried	Yes
Coated	Yes
Skin On	Yes
Length >100mm (Min)	6 %
Length >100mm (Max)	12 %
Length >75mm (Min)	25 %
Length >50mm (Min)	60 %
Length >150mm Max	4 %
Total Defects >12mm (Max)	2 pcs/1000 g
Total Defects >6mm <12mm (Max)	4 pcs/1000 g
Total Defects >3mm <6mm (Max)	12 pcs/1000 g
Burnt Pieces (Max)	1 pcs/1000 g
Clumps - Stuck by 2 (Max)	6 pcs/1000 g
Clumps - Stuck by 3 (Max)	1 pcs/1000 g
Crumb (Max)	10.5 g/1000 g
Foreign Material (Max)	0 pcs/1000 g
Slivers (Max)	7 pcs/1000 g
Bare Spots >20% uncoated (Max)	3 pcs/1000 g
Moisture Content (Min)	63 %
Moisture Content (Max)	69 %

2. ORGANOLEPTIC INFORMATION

TASTE

Taste
Sweet potato

ODOUR

Odour
Sweet aroma

EXTERNAL TEXTURE

External Texture
crisp

INTERNAL TEXTURE

Internal Texture
moist mealy

CRISPINESS (MIN)

17 pcs/20 pcs

3. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

Oven
Preheat the (household) oven to 220°C/425°F. Place frozen product in a single layer on a baking tray with baking paper. Bake for 14:00-16:00 minutes. Turn halfway through cooking.
PROFESSIONAL OVEN: Bake for 9:00 - 10:00 minutes. Turn halfway through cooking.
Deep Fryer
Deep fry small quantities in hot oil (175°C/347°F) for 1:30 - 2:00 minutes.
Drain on absorbent paper before serving.
Do not refreeze once thawed.

STORAGE CONDITIONS

Storage: -18°C, 24 months.
Do not eat the product after expiry date.

4. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	768,0
Energy (kcal)	184,0
Fat (g)	8,5
Fat Acids Saturated (g)	1,0
Fat Acids Mono (g)	3,4
Poly Acids Unsaturated (g)	4,1
Carbohydrates (g)	23,2
Of Which Sugar < (g)	9,8
Protein (g)	1,5
Salt (g)	0,43
Fibre (g)	4,2
Transfat < (g)	0,085

Nutritional information are average values per 100g product.

This product is free of raw materials and ingredients produced from genetically manipulated organisms.

5. MICROBIOLOGICAL INFORMATION

Coliforms (Max)	1000 cfu/g
Escherichia coli (Max)	10 cfu/g
Staphylococcus aureus (Max)	100 cfu/g
Moulds / Yeast (Max)	500 cfu/g
Salmonella (Max)	absent cfu/25g
Total Plate Count (Max)	100000 cfu/g
Listeria monocytogenes (Max)	absent cfu/25g

6. ALBA-LIST (DIETARY INTOLERANCE)

Milk and Products	no	Nuts and Products	no
Pork	no	Celery and Products	no
Chicken	no	Carrot	no
Fish and Products	no	Lupin and Products	no
Crustaceans and Products	no	Mustard and Products	no
Maize	no	Molluscs and Products	no
Cacao	no	Buckwheat	no
Pulses	no	Corn	no
Lactose	no	Nutoil	no
Eggs and Products	no	Peanuts and Products	no
Soy beans and Products	no	Peanutoil	no
Soya bean oil	no	Sesam Seeds and Products	no
Cereals containing Gluten	no	Sesame oil	no
Wheat	no	Glutamate (E620-E625)	no
Rye	no	Sulphite (=>10mg/kg)	no
Beef	no	Coriander	no

7. FOIL INFORMATION

Item number	H6691.001	
Bag content	2000 g	
Demands on weight	E-mark	
Dimensions	Length	490 mm
	Width	730 mm
Net weight	18 g	
Kind of material	PE-Tran	
EAN foil	8710679019525	
Extra Print		
Holes in material	Yes	
Number of colours	5	
Easy Opening	No	

8. BOX INFORMATION

Item number	H7766.000	
Number of bags in box	5	
Dimensions	Length	388 mm
	Width	288 mm
	Height	219 mm
Net weight	365 g	
Kind of material	Pre-printed	
EAN box	8710679019532	
Extra Print		
Number of colours	2	
Colour of tape	H3188.001 - Tape Sensations Yellow 50mm-990mm	
C. of tape	H3739 - Tape transparent 3M top and/or bottom	

9. PALLET INFORMATION

Item number		H3001
Number of layers		8
Number of boxes per pallet		64
Maximum pallet height	(Incl. pallet)	2150 mm
Actual pallet height	(Incl. pallet)	1993 mm
Kind of material		H3001 - Euro pallet EPAL used - L120xW80cm
EAN-128		08710679019532
Wrap film		Yes
Carton sheets		Yes
Duo Pallet		No

10. SPECIFIC CUSTOMER REQUIREMENTS

Customer Comments

Legal Requirements

11. DISCLAIMER

The quality of our products may vary due to the variation in raw materials and process conditions. The values stated in this product datasheet give an indication of typical values for this product. Therefore, no right can be derived from this datasheet. All products comply to European and National legislation.

During the start of the season (June through September) Farm Frites establishes specifications based on the quality of the raw materials.

12. CONTACT AND INFORMATION

Contact Information Farm Frites International B.V. Molendijk 1083227 CD
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