Clarebout FROZEN POTATO PRODUCTS	AD.KS.214- ENG Specification	Date: 16/02/2015
CLAREBOUT – POTATOES n.v.		
Heirweg 26	Marquise Crinkle	
BE-8950 Heuvelland-Nieuwkerke	warquise Critikie	Version 1.0
Tel. +32 57 44 69 01	4 0 51	
Fax. +32 57 44 69 06	4x2.5kg	
E-mail <u>info@clarebout.com</u>		

GENERAL INFORMATION

LEGAL NAME	PREFRIED AND DEEPFROZEN FRENCH FRIES
INGREDIENT LIST	Potatoes 96%, palm oil 4%
TECHNICAL AIDS	Disodium diphosphate (E450i), dextrose
CUTSIZE	12x12 mm
ALLERGENS	ABSENT According to EU directive 200/13/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 28	%
Colour (Agtron)	80-100 (deepfrozen)	
	50-60 (Prepared)	
Defects		
- Major ¹	Max. 2	
- Medium²	Max. 4	pieces/kg
- Minor³	Max.18	
Length		
- L > 50mm	Min.50	%
- L < 30mm	Max.8	Pieces/kg
Slivers	Max. 1	% (on weight)
FFA	Max. 1.5	% on fat

 $^{^1}$ Major : dark spot > 10 mm, bleu spot and peel > 15 mm, dark green 1 Medium : dark spot 6-10 mm, bleu spot and peel 10-15mm, medium green

 $^{^{\}rm 1}\,{\rm Minor}$: 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)	556 /132
Fat (g)	3.8
Of which saturates (g)	1.9
Carbohydrate (g)	20.9
Of which sugars (g)	1.7
Fibre (g)	2.3
Protein (g)	2.4
Salt (g)	0.09

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STORAGE INSTRUCTION

	STORAGE TIME
Refrigerator	24h
Ice making compartiment	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

Туре	Industrial fryer	
Amount	450g	
Temperature	175°C	
Time	+/- 3 min or until they are golden and crispy	

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