Clarebout FROZEN POTATO PRODUCTS	AD.KS.214- ENG  Specification	Date: 16/02/2015
CLAREBOUT – POTATOES n.v.		
Heirweg 26	Marquise Rissolées	
BE-8950 Heuvelland-Nieuwkerke	iviui quise nissolees	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>	<b></b>	

#### **GENERAL INFORMATION**

LEGAL NAME	PREFRIED AND DEEPFROZEN POTATO CUBES
INGREDIENT LIST	Potatoes 97%, palm oil 3%
TECHNICAL AIDS	Disodium diphosphate (E450i), Dextrose
CUTSIZE	12x12x12 mm
	ABSENT
ALLERGENS	According to EU directive 200/13/EC amended by directive 2003/89/EC, 2006/142, 2007/68
	ABSENT
GMO	According EU legislation 1829/2003 and 1830/2003
IONISATION	ABSENT

#### **PHYSICAL AND CHEMICAL PARAMETERS**

Parameter	Target	Unit
Dry matter	Min 26	%
Colour ( Agtron)	80-100 ( deepfrozen) 50-60 (prepared)	
Defects - Major <sup>1</sup> - Medium <sup>2</sup> - Minor <sup>3</sup>	Max. 2 Max. 8 Max.18	pieces/kg
Good shape	Min. 45%	% (on weight)
Slivers	Max. 3.5	% ( on weight)
FFA	Max. 1.5	% on fat

 $<sup>^1</sup>$  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  $^1$  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)	486 /115
Fat (g)	2.5
Of which saturates (g)	1.3
Carbohydrate (g)	19.5
Of which sugars (g)	<0.2
Fibre (g)	2.4
Protein (g)	2.5
Salt (g)	0.05

# **STORAGE INSTRUCTION**

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2 mail	
	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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