

 Clarebout FROZEN POTATO PRODUCTS	AD.KS.214- ENG Specification	Date: 03/05/2017
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>Wedges Skin ON</i> <i>4x2.5kg</i>	Version 1.0

GENERAL INFORMATION

LEGAL NAME	PREFRIED AND DEEPFROZEN POTATO WEDGES
INGREDIENT LIST	Potatoes 97%, palm oil 3%.
TECHNICAL AIDS	Disodium diphosphate (E450i), Dextrose
CUTSIZE	1/6 of a potato (skin on)
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 26	%
Defects > 5mm	Max. 8	pieces/kg
Length - L > 70mm - L 40-70 mm - L < 40mm	Max.25 Min. 63 Max.12	%
Slivers	Max. 1	% (on weight)
FFA	Max. 1.5	% on fat

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MICROBIOLOGY

Organism	Maximum value	Unit
Total Plate count	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)	518/123
Fat (g)	3.1
Of which saturates (g)	1.6
Carbohydrate (g)	20.0
Of which sugars (g)	<0.2
Fibre (g)	2.4
Protein (g)	2.6
Salt (g)	0.09

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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
Amount	450g
Temperature	175°C
Time	4-6 min or until they are golden and crispy