

1. Description

Seasoned mashed potato - frozen

The product is prepared from fresh potatoes (*Solanum tuberosum* L) peculiar to human consumption, from selected yellow potato varieties.

Subtly seasoned mash, transformed in a cylinder, crumbed with breadcrumbs

Quick frozen at -18°C

1.1. Ingredients¹

Potatoes (90%), breadcrumbs (yeast), salt, **wheat** flour, **wheat** starch, emulsifier: hydroxypropylméthylcellulose (E464), spices.

For allergens, see ingredients in **bold**.

May contain traces of milk & eggs.

Below tables indicates the presence (as added component) of the following allergens and products thereof

Allergens	Present i/t Product	Used on same line ²	Present o/t site	Detail
Cereals containing gluten	Yes	Yes	Yes	Wheat flour – Wheat starch
Shellfish/Shellfish Products	No	No	No	
Egg/Egg Products	No	Yes	Yes	Risk of cross contamination
Fish/Fish Products	No	No	No	
Peanut/Peanut derivatives	No	No	No	
Other Nuts/Nuts derivatives	No	No	No	
Soya/Soya Products	No	No	No	
Milk (including lactose) / Dairy Products	No	Yes	Yes	Risk of cross contamination
Celery/Celery Products	No	No	No	
Mustard/Mustard Products	No	No	No	
Sesame seeds and derivatives	No	No	No	
Sulphur dioxide and sulphites (>10mg SO ₂ /kg)	No	No	Yes	Cross contamination possible but not above 10ppm
Lupine / Lupine derivatives	No	No	No	
Molluscs/ Molluscs derivatives	No	No	No	

List over allergens according to the Regulation 1169/2011 Annex II.

1.2. GMO-Statement

This product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product comes into contact with genetically modified organisms.

This product is falling under the scope of the EC Regulation n° 1829/2003 on genetically modified food and feed and the EC Regulation n° 1830/2003 on the traceability and labelling of genetically modified organisms and the traceability of products derived from them and to modification of Directive 2001/18/EC.

1.3. Contaminants

All our Potato Products are manufactured in Belgium in accordance with requirements of the food regulations of the European Community and that they fit for human consumption :

Especially, Commission Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs & Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin.

1.4. Ionization

This product is not treated with ionizing radiation (Directive 1999/2/EC and 1999/3/EC) and is not produced using ionized raw materials.

2. Characteristics

2.1. Physical

	Extruded Croquette		Croquette standard		Mini Croquette round	
	Norme	Tolérance	Norme	Tolérance	Norme	Tolérance
Weight	23-27 g	± 10%	24-28 g	± 10%	17-21 g	± 10%
Length	52-60 mm	± 10%	55-65 mm	± 10%	55-65 mm	± 10%
Form defects	Max 10/1000 gr		Max 10/1000 gr		Max 10/1000 gr	

2.2. Organoleptic

Colour (frozen)	Golden Brown
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Tasting : After reconstitution according to cooking method, the Potato specialities must present following characteristics :

Texture	Smooth, crisp coating if fried
Smell & Flavour	Typical of the potatoes: not sour, not rancid A pleasant odour, typical of the potatoes

¹ Mainly fresh potatoes. However dehydrated potatoes containing the following ingredients & technical auxiliaries may be added : E471, E330, E450 & spice.

² Risk of cross-contamination of allergens from other products that is manufactured in the same premises (production of the same/adjacent line, from dust of dry raw materials, in the packaging, or equal situations, etc.).

2.3. Microbiological

	Norms	Tolerances
Total aerobic count plate/g	≤ 100.000	≤ 500.000
Staphylococcus aureus	≤ 100	≤ 1.000
Escherichia coli/g	≤ 100	≤ 1.000
Bacillus Cereus	≤ 100	≤ 1000
Listeria monocytogenes	Absent/25g	≤ 100/g
Salmonella/25g	Absent	Absent

2.4. Nutritional value (100g)

	As sold	Tolerances ³
Energy (kJ/kcal)	481/114	±25%
Fat (g)	0.3	±1.5g
of which saturates (g)	0.2	±0.8g
Carbohydrate (g)	24	±20%
of which sugars (g)	0.7	±2g
Fibre (g)	2,2	±2g
Protein (g)	2,6	±2g
Salt (g)	0.95	±0.375g

3. Shelf life

Star Marked Frozen Food Compartments * -6°C: 1 week, ** -12°C: 1 month, *** - 18°C: 24 months
Do not refreeze after thawing

4. Cooking method from frozen*

Deep frying: Fry the products in a small quantity for ± 3-4 minutes in oil that been pre-heated to 175°C
Do not shake the croquettes during baking.

*Cooking instructions are a guideline only. Ensure product is thoroughly cooked before serving.

5. Packaging

		1 Kg ⁴	2.5 Kg
EURO Pallet	EAN code	5 413081 990026	5 413081 990057
	SKU/carton	10	4
	boxes/layer	9	9
	boxes/pallet	72	72
	Pallet Height		
	Weight (Kg)	720	720

Polyethylene bags of about 50µm thickness.

³ According to guidance document of EC – December 2012

⁴ Please note that this packaging is not conform to 1169/2011 EU labelling regulations. Therefore it cannot be sold in EU after December 2014.
Potato Croquettes UKCroq14

Possible changes are not diffused in a systematic way.