

 Clarebout FROZEN POTATO PRODUCTS	AD.KS.214- ENG Specification	Date: 7/11/2016
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>Chef's Excellence Sweet Potato Fries</i>	Version 1.0

GENERAL INFORMATION

LEGAL NAME	BATTERED, PREFRIED AND DEEPFROZEN SWEET POTATO FRIES
INGREDIENT LIST	Sweet potatoes (88%), Sunflower Oil (7%), Batter (5%) [Rice flour, salt, potato dextrin, raising agents (E450, E500), stabilizer (E415), dextrose (maize), spice extracts (paprika, turmeric, sunflower seed oil)]
TECHNICAL AIDS	Disodium diphosphate (E450i)
CUTSIZE	11 x 11 mm (+/-1mm)
ALLERGENS	ABSENT According to EU directive 2000/13/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 27	%
Defects - Major ¹ - Medium ² - Minor ³	Max. 2 Max. 4 Max.18	pieces/kg
Length - L > 50mm - L < 30mm	Min.60 Max.8	% Pieces/kg
Slivers	Max. 1.5	% (on weight)
FFA	Max. 1.5	% on fat

¹ Major : dark spot > 10 mm, bleu spot and peel > 15 mm, dark green

² Medium : dark spot 6-10 mm, bleu spot and peel 10-15mm, medium green

³ 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 Account	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)	595 / 142
Fat (g)	6.8
Of which saturates (g)	0.8
Carbohydrate (g)	16.5
Of which sugars (g)	10.0
Fibre (g)	3.7
Protein (g)	1.9
Salt (g)	0.33

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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	Oven cooking	Fryer
Amount	300g	450g
Temperature	220°C	175°C
Time	20-25 min	+/- 3 min

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