

1. Description

Product obtained from calibrated potatoes (*Solanum tuberosum* L) peculiar to human consumption, from selected yellow potato varieties.

Potatoes are washed, destoned, steam-peeled (SKIN OFF) or not (SKIN ON) and cut in 8 wedges. Then, they are cooked in order to obtain an improved texture and a homogenous colour. Afterwards they are dried and pre-fried in 100% vegetable oil. Finally, the wedges are degreased, quick-frozen and stored at -18°C .

1.1. Ingredients¹

Potato (96%), vegetable oil (Palm), dextrose (wheat or maize).

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	No	No	Yes	No risk of contamination
Shellfish/Shellfish Products	No	No	No	
Egg/Egg Products	no	No	Yes	No risk of 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	No	Yes	No risk of 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 EU 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. Caractéristiques

2.1. Physical		Norms	Tolerances
Length (by weight)	Correct size (40-60 mm)	Min 60%	Min 50%
	Oversize (>75mm)	Max 5%	Max 10%
	Undersize (<25mm)	Max 5%	Max 10%
Visual Defects (number/Kg)	Gross (>10mm)	2	4
	Major (6-10 mm)	6	10
	Minor (3-6mm)	20	30
Slivers (by weight)	Piece smaller than ½ of whole piece	Max 3%	Max 5%
Clumps	Three or more pieces welded together which cannot be separated without damage	Max 3%	Max 5%
Burned pieces (by weight)		Max 0,5%	
Foreign matter		Absent	

¹ Technical auxiliaries : stabilizer : Sodium Acid Pyrophosphate (E450i), antifoam agent

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.).

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	Potato Wedges prefried & quick-frozen	Reviewed on 11/09/2014	

2.2. Chemical	Dry Matter	Free Fatty Acids
Wedges	Min 24%	Not exceed 1,5% (expressed as oleic acid)

2.3. Organoleptic

Texture	An external crisp texture and an internal in potatoes uniform baked.
Odour	A pleasant odour, typical of the potatoes
Flavour	Typical of the potatoes : not sour, not rancid
Colour (Frozen)	000-0 USDA
Colour (Fried)	Fairly uniform, bright, characteristics golden yellow . During the season, the colour of the chips may span up to ³ : 0-2 USDA / 45-75 AGTRON
Cooking method	Deep-fryer, oven or frying-pan

2.4. Microbiological

	Norms	Tolerances
Total aerobic count plate psychotrophic (22°C)/g	≤ 100.000	≤ 500.000
Staphylococcus aureus/g	≤ 100	≤ 1.000
<i>Escherichia coli</i> /g	≤ 100	≤ 1000
Bacillus cereus/g	≤ 100	≤ 1000
Listeria monocytogenes	Absent/25g	≤ 100/g
Salmonella/25g	Absent/25g	Absent/25g

2.5. Nutritional value (100g)

	Wedges	Tolerances ⁴
Energy (kJ/kcal)	548/130	±25%
Fat (g)	3,8	±1.5g
of which saturates (g)	2,1	±0.8g
Carbohydrate (g)	20	±20%
of which sugars (g)	<0,5	±2g
Fibre (g)	2,7	±2g
Protein (g)	2,7	±2g
Salt (g)	0,05	±0.375g

3. Shelf life

Refrigerator 0-4 °C : 24 hours

Freezer Compartment : 48 hours

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

Deep fat fryer : Fry in vegetable oil at 175°C until golden brown (approx. 4-6 minutes). The ratio of the food to frying oil or fat should ideally not exceed 1:10. Never fill basket more than ½ full.

Oven or grill : Preheat the oven (10 min./210°C). Bake the wedges in one layer (about 250g) during 15-20 min. Return at mid-cooking.

Frying pan : Fry the potato wedges in a pan at a medium temperature during 10-15 minutes.

Flavour with salt as required.

5. Packaging

			EURO Pallet				BLOCK Pallet				
		EAN code	SKU/carton	boxes/ layer	boxes /pallet	Pallet Height	Weight (Kg)	boxes/ layer	boxes /pallet	Pallet Height	Weight (Kg)
Wedges skin on	2,5Kg	5413081400624		4	9	72	720	12	96		
Wedges skin off	2,5Kg	5413081400631									
Wedges skin on or skin off	Bulk									1,75m	

Polyethylene bags of about 50µm thickness

³ Not more than 2 consecutive colours in the colour standards (USDA) in the same cooking.

⁴ According to guidance document of EC – December 2012