

1. Description

Potato fries: cut size 7/7 (=Shoestring) with peel (=skin-on).

Product obtained from potatoes (*Solanum tuberosum* L) peculiar to human consumption.

Potatoes are washed, destoned and cut in fries straight cut (with smooth surfaces). 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 fries are degreased, quick-frozen and stored at -18°C.

1.1. Ingredients¹

Potato (95%), vegetable oil (Palm 5%).

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. Characteristics

2.1. Physical

	Cut	Shoestring Skin-on
		6-8mm
Chip Length (by weight) (Tolerance -5%)	>50mm	70%
	of which >75mm	20%
	< 25mm	Max 5%
Visual Defects	Gross (>10mm)	2/500g
	Major (6-10mm)	6/500g
	Minor (3-6mm)	20/500g
Slivers	Very thin unit	30/Kg
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.).

2.2. Chemical

	Shoestring Skin-on
Dry Matter	Min 31%
Free Fatty Acids	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 and from the peel: not sour, not rancid
Colour after frying	Fairly uniform, bright, characteristic golden yellow : 0-2USDA / 45-75 AGTRON During the season, the colour of the chips may span up to 3.
Cooking method	Deep-fryer, oven

2.4. Microbiological	Norms	Tolerances
Total aerobic count plate psychotrophic (22°C)/g	≤ 100 000	≤ 500 000
Staphylococcus aureus/g	≤ 100	≤ 1000
Escherichia coli/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)	Shoestring Skin-on	Tolerances ³
Energy (kJ/kcal)	638/152	±25%
Fat (g)	4,9	±1.5g
of which saturates (g)	2,7	±0.8g
Carbohydrate (g)	23	±20%
of which sugars (g)	<0,5	±2g
Fibre (g)	3,3	±2g
Protein (g)	2,3	±2g
Salt (g)	0,04	±0.375g

3. Shelf life

Refrigerator 0-4 °C : 2 – 3 days

Star Marked Frozen Food Compartments * –6°C : 1 week, ** –12°C : 1 month, *** – 18°C : until the expiry date

Do not refreeze after thawing

4. Cooking method

	Shoestring	
Deep fat fryer	175°C 3-4min	The ratio of the food to frying oil or fat should ideally not exceed 1:10. Never fill basket more than ½ full. Always cook until a golden yellow colour.
Oven or grill	210°C 10-15 min	Preheat the oven (10min/210°C). Bake the fries in one layer. Return at mid-cooking.

5. Packaging

Polyethylene bags of about 50µm thickness

³ According to guidance document of EC – December 2012
MySkin on Shoestring Fries Mydibel UK19