

 Clarebout FROZEN POTATO PRODUCTS	AD.KS.214- ENG Specification	Date: 27/07/2017
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>Pomuni Noisettes</i> <i>4x2.5kg</i>	Version 1.0

GENERAL INFORMATION

LEGAL NAME	PREFRIED AND DEEFPROZEN POTATO NOISETTES
INGREDIENT LIST	Potatoes, potato flakes, vegetable oil (sunflower, rapeseed, palm), salt, stabilizer: E464, spice extracts, aroma.
CUTSIZE	noisettes
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 32	%
Weight (10 pieces)	70 +/-10	g
Diameter	25 +/- 2	Mm
FFA	Max. 1.5	% on fat

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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 (kcal/kJ)	651/155
Fat (g)	4.8
Of which saturates (g)	1.1
Carbohydrate (g)	24.2
Of which sugars (g)	1.3
Fibre (g)	2.9
Protein (g)	2.3
Salt (g)	1.3

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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	Oven
Temperature	175°C	200°C
Time	3 min	15 min