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| <br><b>Clarebout</b><br>FROZEN POTATO PRODUCTS   | AD.KS.214- ENG<br><b>Specification</b>   | Date: 27/07/2017 |
| CLAREBOUT – POTATOES n.v.<br>Heirweg 26<br>BE-8950 Heuvelland-Nieuwkerke<br>Tel. +32 57 44 69 01<br>Fax. +32 57 44 69 06<br>E-mail <a href="mailto:info@clarebout.com">info@clarebout.com</a> | <b>Marquise Bravas</b><br><b>4x2.5kg</b> | Version 1.0      |

### GENERAL INFORMATION

|                 |   |
|-----------------|---|
| LEGAL NAME      | PREFRIED AND DEEPFROZEN POTATO PRODUCT  |
| INGREDIENT LIST | Potatoes 97%, palm oil 3%.  |
| TECHNICAL AIDS  | Dextrose, Stabilizer: disodium diphosphate.   |
| CUTSIZE         | 25x32x25 mm   |
| ALLERGENS       | <b>ABSENT</b><br>According to EU directive 2000/13/EC amended by directive 2003/89/EC, 2006/142, 2007/68. |
| GMO             | <b>ABSENT</b><br>According EU legislation 1829/2003 and 1830/2003.  |
| IONISATION      | <b>ABSENT</b>   |

### PHYSICAL AND CHEMICAL PARAMETERS

| Parameter                       | Target                                  | Unit          |
|---------------------------------|---|---------------|
| Dry matter                      | Min. 26                                 | %             |
| Colour (Agtron)                 | 80-100 (deepfrozen)<br>50-60 (prepared) |               |
| Defects<br>- > 5 mm<br>- 3-5 mm | Max. 2<br>Max. 4                        | % (on weight) |
| Cut 20-40 mm                    | Min. 95                                 | % (on weight) |
| FFA                             | Max. 1.5                                | % on fat      |

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### MICROBIOLOGY

| Organism               | Maximum value | Unit |
|------------------------|---------------|------|
| Total Plate count      | 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)      | 463/110          |
| Fat (g)                | 2.5              |
| Of which saturates (g) | 1.3              |
| Carbohydrate (g)       | 18.4             |
| Of which sugars (g)    | 1.1              |
| Fibre (g)              | 2.2              |
| Protein (g)            | 2.4              |
| Salt (g)               | 0.11             |

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### STORAGE INSTRUCTION

|   | STORAGE TIME           |
|---|------------------------|
| Refrigerator                              | 24h                    |
| Ice making compartment -6°C               | 3 days                 |
| Frozen food compartment ( **) -12°C       | 1 month                |
| Food Freezer ( ***/ ****) -18°C or colder | Until Best Before date |
| <b>DO NOT REFREEZE ONCE DEFROSTED</b>     |                        |

### COOKING INSTRUCTION

| Type        | Fryer   | Oven      | Pan   |
|-------------|---------|-----------|-------|
| Temperature | 175°C   | 220°C     |       |
| Time        | 3-5 min | 15-20 min | 8 min |