

 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>Chef's Excellence 9/16</i> <i>4x2.5kg</i>	Version 1.0

GENERAL INFORMATION

LEGAL NAME	PREFRIED AND DEEPFROZEN POTATO PRODUCT
INGREDIENT LIST	Potatoes 96%, sunflower oil 4%.
TECHNICAL AIDS	Dextrose, Stabilizer: disodium diphosphate.
CUTSIZE	14x14 mm
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. 30	%
Defects		
- Major ¹	Max. 2	
- Medium ²	Max. 4	pieces/kg
- Minor ³	Max. 12	
Length		
- L > 70mm	Min. 30	%
- L > 50mm	Min. 80	%
- L < 30mm	Max. 5	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 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)	542/129
Fat (g)	3.5
Of which saturates (g)	0.4
Carbohydrate (g)	20.9
Of which sugars (g)	0.2
Fibre (g)	2.3
Protein (g)	2.3
Salt (g)	0.12

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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
DO NOT REFREEZE ONCE DEFROSTED	

COOKING INSTRUCTION

Type	Fryer
Temperature	175°C
Time	3-5 min

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