

1. Description

Flavoured mashed potatoes - Prefried and quickfrozen

The product is prepared from fresh potatoes (*Solanum tuberosum* L) peculiar to human consumption, from selected yellow potato varieties.

Individually frozen portions of flash fried prepared Duchesse.

1.1. Ingredients¹

Potatoes (>90%), vegetable oil (Palm), salt, dextrose, emulsifier: methylcellulose & hydroxypropylmethylcellulose (E461-E464), spices, onion powder.

May contain traces of gluten, eggs or milk.

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	Yes	Yes	Risk of cross contamination
Shellfish/Shellfish Products	No	No	No	
Egg/Egg Products	no	Yes	Yes	Risk of cross 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	Yes	Yes	Risk of cross 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	Norm	Tolerance
Diameter (mm)	40 mm +/- 3 mm	± 10%
Weight (by pièce)	19,5 g +/- 2 g	± 10%
Form defects (Not a smooth form)	Absent	Max 10% (by weight)

2.2. Organoleptic

Colour (frozen)	Golden Brown
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Tasting : After reconstitution according to cooking method, the Potato specialities must present following characteristics :

Texture	Smooth, crisp coating if fried
Smell & Flavour	Typical of the potatoes: not sour, not rancid A pleasant odour, typical of the potatoes

¹ Mainly fresh potatoes. However dehydrated potatoes containing the following ingredients & technical auxiliaries may be added : E471, E330, E450 & spice.

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.).

2.3. Microbiological

	Norms	Tolerances
Total aerobic count plate/g	≤ 100.000	≤ 500.000
Staphylococcus aureus	≤ 100	≤ 1.000
Escherichia coli/g	≤ 100	≤ 1.000
Bacillus Cereus	≤ 100	≤ 1000
Listeria monocytogenes	Absent/25g	≤ 100/g
Salmonella/25g	Absent	Absent

2.4. Nutritional value (100g)

	as sold	Tolerances ³
Energy (kJ /Kcal)	643/153	±25%
Fats (g)	6.4	±1.5g
of which saturates (g)	3.6	±0.8g
Available Carbohydrates (g)	21	±20%
Of which sugar (g)	0.5	±2g
Fibres (g)	2.5	±2g
Proteins (g)	1.7	±2g
Salt (g)	0,88	±0.375g

3. Shelf life

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 from frozen*

Oven: Bake for 15 minutes in a pre-heated oven at 225°C.

Deep frying: Fry the products in a small quantity for ± 3 minutes in oil that been pre-heated to 175°C

*Cooking instructions are a guideline only. Ensure product is thoroughly cooked before serving.

5. Packaging

		1 Kg	2,5 Kg
EURO Pallet	EAN code	5 413081 990019	5 413081 990125
	SKU/carton	10	4
	boxes/layer	9	9
	boxes/pallet	63	63
	Pallet Height		
	Weight (Kg)	630	630

Polyethylene bags of about 50µm thickness.