

## TECHNICAL DATA SHEET

### COATED FRENCH FRIES SKIN-ON FOODSERVICE 10-10 MM (X-TRA CRISPY)

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#### A. PRODUCT

Coated French fries Skin-on

Cut 10x10 mm (3/8")

prefried (palm oil) & frozen



#### B. SPECIFICATIONS

##### 1°) Processing

The French fries are produced from yellow flesh potato tubers, "Bintje" or similar variety (\*).

The potatoes are washed and controlled by an optical laser. They are then cut into chips of 10x10 mm, calibrated and recontrolled by an optical sorter.

The chips undergo a blanching process for several minutes at a temperature of 70°C to 85°C to ensure they retain their natural colour and a good organoleptic stability during the conservation period.

After a drying process, the French fries are coated and prefried in palm oil for approximately 2 minutes at 170°C.

The French fries are then defatted by using air and deepfrozen in a tunnel at - 30°C for 15 minutes. After a final inspection by an optical laser, the French fries undergo a last calibration, are weighed, packed and stored at a temperature of -20°C.

The computer controlled production and packaging lines work non-stop, fully automatically, from peeling to palletisation.

(\*) except between main crop seasons.

##### 2°) Quality control

a) Raw material: Upon arrival at the factory, the potatoes undergo controls including variety, percentage of dry matter, reducing sugars, etc... Good quality raw material is the basis of each production.

b) During the production process:

- *Bacteriological control*:

During and after production, our laboratory carries out all the necessary bacteriological tests in order to guarantee the best quality.



*- Physico-chemical control:*

At different stages of production (after cutting and after deep-freezing), the chips with defects are eliminated automatically by electronic sorters.

Each packaging line is equipped with a metal detector.

The fat content and percentage of dry matter of the product are controlled during the whole production process and on the end product. The quality of the oil is checked during production. The quantity of physical defects and coloration faults, and the length of the chips are also monitored.

*- Organoleptic control:*

Different tests are carried out in order to control appearance, colour, taste and texture of the end product. After the final cooking, the French fries are crispy and have a uniform colour.

### C. INGREDIENTS

Potatoes (90%), palm oil, modified potato starch, rice flour, modified tapioca starch, salt, rising agents (E450i, E500ii), thickener: E415.

*Possible traces of milk and celery.*

### D. EXCLUSIVELY PROFESSIONAL COOKING INSTRUCTIONS

Cook from frozen

*In the fryer:* 2 to 3 minutes at 175°C/350°F. Drain and serve.

*In the oven (alternative preparation) (\*):* 8 to 12 minutes at 200°C.

(\*) Cooking times can be different depending on the power of your oven and the amount that you want to cook.

### E. STORAGE

#### 1°) Transport - storage

Always at a temperature of - 18°C.

#### 2°) Storage (in accordance with the instructions on the packaging):

In star-marked frozen food compartment of a refrigerator \* (- 6°C): 1 week;  
or in a freezer \*\*\* (- 18°C): several months, without going past the best before date.

Do not refreeze once thawed.

#### 3°) Expiry date

We recommend that the product is consumed within 24 months after production date.

### F. CODING PRODUCTION DATE - EXPIRY DATE

#### 1°) Production date (lot n°): e.g. L41020123

Composed of 8 digits. From left to right :  
Number 3 indicating the production year e.g. 4 for 2014.  
Number 102: production day  
Number 01: packing machine  
Number 23: packing hour.



2°) Expiry date :

24 months after production date indicated by the month and the year, e.g. 03.2016.

G. ANALYTICAL SPECIFICATION

**French fries Skin-on Foodservice (X-tra crispy) - prefried and frozen  
Cut 10x10 mm (3/8")**

<b>CHEMICAL ANALYSES</b>			
Dry matter		— x: 35 %	
Fat content		— x: 5 %	
Free fatty acids		max. 1,5 %	
<b>NUTRITIONAL VALUE PER 100 GR OF FROZEN PRODUCT</b>			RI (*)
kJ		672 kJ	
kcal		160 kcal	8 %
Fats		5 g	7 %
Whereof saturated		2,5 g	13 %
Carbohydrate		25 g	10 %
Whereof sugars		0,5 g	1 %
Fibres		2,4 g	
Protein		2,5 g	5 %
Salt		0,3 g	5 %
<b>LENGTH OF THE OVEN FRENCH FRIES</b>			
Indicative values			% in number
< 2,5 cm	Maximum		2
> 5 cm	Target		75
	Minimum		70
<b>MICROBIOLOGICAL ANALYSES</b>			
		<b>m*</b>	<b>M*</b>
Total plate count	:	10 000/g	100 000/g
Yeasts	:	200/g	2 000/g
Moulds	:	200/g	2 000/g
Coliforms	:	100/g	1 000/g
Staphylococcus aureus	:		100/g
<b>VISUAL QUALITY</b>			
<i>Major blemishes :</i>			
Dark surface (diameter > 5 mm)			Maximum 8 pieces per kg
Light surface (diameter > 10 mm)			
<i>Burnt pieces</i>			Maximum 0,5 % in weight
<b>COLOUR</b>			
Colour of the deepfrozen product: USDA « 0 »			
Colour of the prepared product: USDA « 0 » - « 1 »			

(\*) Reference intake of an average adult (8 400 kJ / 2 000 kcal)