

TECHNICAL DATA SHEET MOJO POTATOES

A. PRODUCT

Potato slices - skin on

Flat cut 9.5 mm



B. SPECIFICATIONS

1°) Processing

The potato slices are produced from yellow flesh potato tubers, « Bintje » or similar variety (*). The potatoes are washed and cut in slices. The slices undergo a blanching process of some minutes at a temperature of 70° C to 85° C and a cooling process to ensure their natural colour and taste during the conservation period.

After a drying process, the potato slices are prefried in vegetable oil at 160° C, and then deepfrozen in tunnel at - 30° C during 15 minutes. After final inspection, the potato slices are then automatically packed and stored at a temperature of -20°C.

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

(*) Except between main crop seasons

2°) Quality control

a) Raw material : Upon arrival in the factory, the potatoes undergo control such as variety, percentage of dry matter, reducing sugars, etc... Good quality raw material is the basis of a good quality end product.

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 peeling, 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 percentage of dry matter of the product as well as the quality of the oil are controlled during the whole production process. The quantity of physical defects and coloration faults are monitored.



- *Organoleptic control* :

Different tests are carried out in order to control appearance, taste, colour and texture of the end product.

C. INGREDIENTS

Potatoes, palm oil.

D. COOKING INSTRUCTIONS

In the fryer :

Fry for 3 to 4 minutes in oil at 175 °C

In the oven(*):

Preheat to 200°C. Spread in one layer and cook them 10 to 12 minutes.

In the pan:

Heat a sufficient quantity of oil during 2 to 3 minutes.

Add the potato slices and cook 8 to 10 min. turning them regularly.

(*)Cooking times can vary slightly according to the type of your oven.

E. STORAGE

1°) Transport - storage

Always at a temperature of - 18°C.

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

In refrigerator: 2 days.

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. L31022307

Composed of 8 digits. From left to right:

Number 3 indicating the production year e.g. 3 for 2013

Number 102: production day

Number 23: packing machine

Number 07: packing hour

2°) Expiry date:

24 months after production date indicated by the month and the year, e.g. 03.2015.

G. ANALYTICAL SPECIFICATIONS

Potato slices - prefried and frozen		
Flat cut		
CHEMICAL ANALYSES		
Dry matter	— x : 30 %, min 27 %	
Fat content	— x : 3 %, max 6 %	
Fat acidity	max 1,5 %	
NUTRITIONAL VALUE PER 100 GR OF FROZEN PRODUCT		RI(*)
kJ	546 kJ	
kcal	130 kcal	6 %
Fats	3g	4 %
whereof saturated	1.5 g	8 %
Carbohydrate	22 g	8 %
whereof sugars	0.5 g	1 %
Fibres	2.5 g	
Protein	2,4 g	5 %
Salt	0.075 g	1 %
MICROBIOLOGICAL ANALYSES		
	m*	M*
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
VISUAL QUALITY		
<i>Thickness</i>	+-9 mm	
<i>Major blemishes :</i>	Max 6 pieces per kilo	
Dark surface (diameter > 5 mm)		
Light surface (diameter > 10 mm)		
<i>Burnt pieces</i>	Max 1 piece per kilo	
COLOUR		
Colour of the prepared product after 3 min frying at 180°C ; 55 A +- 10A		

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