



PRODUCT SPECIFICATION

General information

Product number:	11004 - palm
Product description:	Fries with a cut size of 10x10 mm (\pm 1 mm), pre-fried and frozen
Quality:	04-45
Ingredients:	Potatoes (96,9%), Palm oil (3,1%)
Potato variety:	Fontane, Challenger, Bintje or equivalent

Process description

It all starts with potatoes at the quality control, where the potatoes are selected. After peeling, cutting into pieces, blanching and drying, they are pre-fried in palm oil, cooled, frozen and packed.

Specification of the pre-fried product

	Min	Target	Max
Length (by weight)			
< 25 mm		3 %	5 %
> 50 mm (incl. > 75 mm)	35 %	45 %	
Defects and tolerances			
Critical defects > 12 mm \emptyset		2 pcs/kg	6 pcs/kg
Major defects 6 - 12 mm \emptyset		8 pcs/kg	15 pcs/kg
Minor defects 3 - 6 mm \emptyset		30 pcs/kg	50 pcs/kg
Green		1 pcs/kg	10 pcs/kg
Slivers		18 pcs/kg	20 pcs/kg
Burnt pieces		0 pcs/kg	3 pcs/kg
Cutting defects		2 pcs/kg	6 pcs/kg
Frozen - stuck together		4 pcs/kg	6 pcs/kg
Feathering > 3 mm		18 pcs/kg	20 pcs/kg
Moisture			
		72 %	74 %
Color (pre-fried and prepared product)			
USDA before frying (pre-fried product)	00	0,5	1
USDA after frying (prepared product)	0	1	3
Sugar ends		10 pcs/kg	15 pcs/kg

Organoleptic information

The product has got a typical potato taste with a sweet odor. The external structure is crispy and the internal is uniform and mealy.



Nutritional information (per 100 g of frozen product, based on average values)

Energy (kJ / kcal)	526 / 125
Fat (g)	3,1
Of which saturated (g)	1,6
Of which monounsaturated (g)	1,3
Of which polyunsaturated (g)	0,3
Trans fatty acids (g)	<0,1
Carbohydrate (g)	20,8
Of which sugars (g)	0
Fibers (g)	1,8
Protein (g)	2,4
Salt (g)	0,13

Microbiological quality

	Target	Tolerance
Total aerobic psychrotrophic plate count	10 ⁴ cfu/g	10 ⁵ cfu/g
Coliforms	10 cfu/g	10 ² cfu/g
<i>Escherichia coli</i>	<10 cfu/g	10 cfu/g
<i>Staphylococcus aureus</i>	10 ² cfu/g	10 ³ cfu/g
Yeasts	10 ² cfu/g	10 ³ cfu/g
Moulds	10 ² cfu/g	10 ³ cfu/g
<i>Salmonella spp.</i>	absent/25g	absent/25g
<i>Listeria monocytogenes</i>	absent/25g	10 ² cfu/g

GMO status

The potato products are non-genetically manipulated and these are based on raw materials which are not genetically modified, according to the EU regulation No. 1829/2003 & No. 1830/2003.

Preparation instructions

Fry small quantities for approximately 3-4 minutes in pre-heated oil (175 °C / 350 °F).
Do not overfill the frying basket (max. halfway).
Always cook until a light golden yellow color.
Drain on absorbent paper before serving.

Storage instructions

4 days at -4 °C, 1 month at -12 °C and several months at -18 °C (expiry date see print).
Do not refreeze once defrosted.



Allergens

According to EU regulation No. 1169/2011

Cereals containing gluten and products thereof	NO
Crustaceans and products thereof	NO
Eggs and products thereof	NO
Fish and products thereof	NO
Peanuts and products thereof	NO
Soybeans and products thereof	NO
Milk and products thereof (including lactose)	NO
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof	NO
Celery and products thereof	NO
Mustard and products thereof	NO
Sesame seeds and products thereof	NO
Sulphur dioxide and sulphites (> 10 mg/kg or >10mg/litre SO ₂)	NO
Lupin and products thereof	NO
Molluscs and products thereof	NO

Quality Management System

IFS, self-inspection system, halal. Certificates available upon request.

Disclaimer

The quality of our products may vary due to the variation in raw materials and process conditions. The values stated in this product datasheet give an indication of typical values for this product. Therefore, no right can be derived from this datasheet. All products comply to European and National legislation. Bart's Potato Company reserves the right to make changes to the specification without prior notice to its customers. During the start of the season (June to September), Bart's Potato Company establishes specifications based on the quality of the raw materials

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