



Specification
**POMMES NOISETTES
(G53)**

Pomuni Frozen N.V.
230221
12/06/2018
1/2

Product description

Deep frozen, potato rounds prefried in sunflower oil (without dairy products). Produced from fresh potatoes.

Composition

Potatoes	88,1 %
Potato flakes	6,5
Sunflower oil	4,7
Salt	0,6
Stabilizer (E464)	0,1
Extract of spices.....	0,002

Ingredient declaration

Potatoes, potato flakes, sunflower oil, salt, stabilizer: E464, extracts of spices.

Cooking instruction

In the deep fryer:

Preheat the oil to 175°C. Put small quantities frozen pommes noisettes in the frying oil and fry during 3 minutes.

In the oven:

Preheat the oven at 200°C. Put the pommes noisettes on baking tray and heat during 15 minutes. Turn the pommes noisettes after 8 minutes.

Shelf life

Refrigerator: 48 h

★ (-6°C): 1 week

★★ (-12°C): 1 month

★★★ (-18°C): 24 month (See BBE date)

Nutritional values

	<u>Per 100 g frozen product</u>	<u>Per portion of 150 g</u>	<u>% RI*</u>
Energy.....	587 kJ / 140 kcal.....	881 kJ / 210 kcal	11 %
Fat.....	4,9 g	7,4 g	11 %
Of which saturated fat.....	0,6 g	0,8 g	4 %
Carbohydrates	21 g	31 g	11 %
Of which sugars	0,7 g	1,1 g	1 %
Dietary fibre.....	2,2 g	3,3 g	-
Proteins.....	2,2 g	3,3 g	7 %
Salt.....	0,75 g	1,1 g	19 %

*Reference intake of an average adult (8400 kJ / 2000 kcal)

Organoleptical characteristics

After cooking in a deep fryer:

Texture: Crispy outside, soft and smooth inside

Flavour: Typical taste of spiced mashed potato

Colour: Uniform golden brown

Physical characteristics

Weight (10 pieces)	70 ± 10 g
Diameter	25 ± 2 mm



Specification
**POMMES NOISETTES
(G53)**

Pomuni Frozen N.V.
230221
12/06/2018
2/2

Chemical characteristics

Dry matter > 30,0 %
Ash content 1,7 +/- 0,3 %

Microbiological characteristics

Total count < 100.000 cfu / g
Yeasts < 1.000 cfu / g
Moulds < 500 cfu / g
Enterobacteriaceae < 1.000 cfu / g
E. coli < 10 cfu / g
Staphylococcus aureus < 100 cfu / g
Salmonella sp. Absent in 25 g
Listeria monocytogenes < 100 cfu / g

Allergens

Presence of allergens according to the EC regulation 1169/2011 (EU) (+: present, -: absent):

Cereals containing gluten and products thereof ¹	-
Crustaceans and products thereof	-
Eggs and products thereof	-
Fish and products thereof	-
Peanuts and products thereof	-
Soybeans and products thereof	-
Milk and products thereof (including lactose)	-
Nuts and products thereof ²	-
Celery and products thereof	-
Mustard and products thereof	-
Sesame seeds and products thereof	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO ₂	-
Lupine and products thereof	-
Molluscs and products thereof	-

¹: Wheat, rye, barley, oats, spelt, kamut or hybridised strains

²: Almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts and Queensland nuts (*Macadamia temifolia*).

The following allergens are present in the factory:

- Cereals containing gluten and products thereof
- Milk and product thereof
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO₂

Metal detection

The packed products (≤ 5 kg) are checked on the presence of foreign metal objects with a metal detector. The functioning of the detector is checked every hour with non-ferrous metal $\leq 3,5$ mm, ferrous metal $\leq 3,0$ mm and stainless steel $\leq 4,0$ mm.

Varia

The product and all used raw materials:

- are free of genetic modified organisms (GMO free);
- are not irradiated;
- meet with the European legislation about residues of pesticides and heavy metals in food.

Company data

Pomuni Frozen N.V.
Vaartstraat 247
2520 Ranst
Belgium

Tel: +32(0)3 475 12 12
Fax: +32(0)3 475 10 18
Web: www.pomuni.com
Email: frozen@pomuni.com

Certificates: BRC & IFS