



Release date: 02-09-2022

CUSTOMER DATASHEET

782.001 - Chunky Trian. Hashbrowns 10x1000g Farm Frites BPH

DESCRIPTION:	PRE-FRIED DEEP FROZEN TRIANGLE SHAPED SHREDDED POTATO
SHELF LIFE:	18 months
INGREDIENTS:	Potato (90%), vegetable oil (9%), salt, stabiliser: E461, dextrose

1. SPECIFICATION UNPREPARED PRODUCT

Pre-fried	Yes
Shape	Triangle
Thickness (Min)	15 mm/1 pcs
Thickness (Max)	17 mm/1 pcs
Weight (Min)	530 g/10 pcs
Weight (Max)	570 g/10 pcs
Width (Min)	57 mm/1 pcs
Width (Max)	59 mm/1 pcs
Length (Min)	103 mm/1 pcs
Length (Target)	104 mm/1 pcs
Length (Max)	105 mm/1 pcs
Total Defects >3mm (Max)	4 pcs/1000 g
Total Defects <3mm (Max)	15 pcs/1000 g
Bent (Max)	2 pcs/1000 g
Damaged (Max)	2 pcs/1000 g
Moisture Content (Min)	70 %
Moisture Content (Max)	74 %

2. SPECIFICATION PREPARED PRODUCT

USDA After (Min)	1.5 USDA
USDA After (Max)	2.5 USDA
USDA Before (Min)	0 USDA
USDA Before (Max)	1 USDA

3. ORGANOLEPTIC INFORMATION

TASTE

Taste

Typical fresh potato taste with characteristic seasoning, without any off fl avours

ODOUR

Odour

Typical fresh potato smell with characteristic seasoning, without any off fl avours

EXTERNAL TEXTURE

External Texture

Slightly crisp

INTERNAL TEXTURE

Internal Texture

Moist mealy potato

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

Oven

Place hashbrowns on a baking sheet and place in a pre-heated oven at 2 25°C/435°F/Gas Mark 7 for 15-20 minutes. Turning once during cooking.

Deep Fryer

Deep fry small quantities (4 pieces) of hashbrowns in hot oil (1 75°C/347°F) for 3-4,5 minutes.

Drain on absorbent paper before serving.

Do not refreeze once thawed.

(175°C/347°F) for 3-4,5 minutes.

Drain on absorbent paper before serving.

Do not refreeze once thawed.

STORAGE CONDITIONS

Storage: -18°C, 18 months.

Do not eat the product after expiry date.

5. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	818,0
Energy (kcal)	196,0
Fat (g)	9,0
Fat Acids Saturated (g)	4,5
Fat Acids Mono (g)	3,6
Poly Acids Unsaturated (g)	0,9
Carbohydrates (g)	24,8
Of Which Sugar < (g)	0,4
Protein (g)	2,0
Salt (g)	0,925
Fibre (g)	3,7
Transfat < (g)	0,18

Nutritional information are average values per 100g product.

This product is free of raw materials and ingredients produced from genetically manipulated organisms.

6. MICROBIOLOGICAL INFORMATION

Coliforms (Max)	1000 cfu/g
Escherichia coli (Max)	10 cfu/g
Staphylococcus aureus (Max)	100 cfu/g
Moulds / Yeast (Max)	500 cfu/g
Salmonella (Max)	absent cfu/25g
Total Plate Count (Max)	100000 cfu/g
Listeria monocytogenes (Max)	absent cfu/25g

7. ALBA-LIST (DIETARY INTOLERANCE)

Milk and Products	no	Nuts and Products	no
Pork	no	Celery and Products	no
Chicken	no	Carrot	no
Fish and Products	no	Lupin and Products	no
Crustaceans and Products	no	Mustard and Products	no
Maize	no	Molluscs and Products	no
Cacao	no	Buckwheat	no
Pulses	no	Corn	no
Lactose	no	Nutoil	no
Eggs and Products	no	Peanuts and Products	no
Soy beans and Products	no	Peanutoil	no
Soya bean oil	no	Sesam Seeds and Products	no
Cereals containing Gluten	no	Sesame oil	no
Wheat	no	Glutamate (E620-E625)	no
Rye	no	Sulphite (=>10mg/kg)	no
Beef	no	Coriander	no

8. FOIL INFORMATION

Item number			H4765.003
Bag content			1000 g
Demands on weight			Minimum
Dimensions	Length		320 mm
	Width		630 mm
Net weight			11 g
Kind of material			PE-Tran
EAN foil			8710679145279
Extra Print			
Holes in material			Yes
Number of colours			6
Easy Opening			No

9. BOX INFORMATION

Item number		H7012.005
Number of bags in box		10
Dimensions	Length	387 mm
	Width	240 mm
	Height	260 mm
Net weight		420 g
Kind of material		Pre-printed
EAN box		8710679145286
Extra Print		
Number of colours		2
Colour of tape		H3739 - Tape transparent 3M top and/or bottom
C. of tape		

10. PALLET INFORMATION

Item number		H3009.002
Number of layers		7
Number of boxes per pallet		84
Maximum pallet height	(Incl. pallet)	2110 mm
Actual pallet height	(Incl. pallet)	2073 mm
Kind of material		H3009.002 - Block pallet heattreated - wood
EAN-128		08710679145286
Wrap film		Yes
Carton sheets		Yes
Duo Pallet		No

11. SPECIFIC CUSTOMER REQUIREMENTS

Customer Comments

12. 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.

During the start of the season (June through September) Farm Frites establishes specifications based on the quality of the raw materials.

13. CONTACT AND INFORMATION

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