

	AD.KS.214- ENG Specification	Date : 29/05/2017
	Marquise Pommes Sautées 7mm	Version : 1.0

GENERAL INFORMATION

LEGAL NAME	PREFRIED AND DEEPFROZEN POTATO SLICES
INGREDIENT LIST	Potatoes, palm oil.
TECHNICAL AIDS	Dextrose, Stabilizer: disodium diphosphate.
CUTSIZE	7 mm ± 1mm
ALLERGENS	ABSENT According to EU directive 2000/13/EC amended by directive 2003/89/EC, 2006/142, 2007/68.
GMO	ABSENT According EU legislation 1829/2003 and 1830/2003.
IONISATION	ABSENT

PHYSICAL AND CHEMICAL PARAMETERS

Parameter	Target	Unit
Dry matter	Min. 26	%
Colour (Agtron)	80-100 (deepfrozen) 50-70 (prepared)	
Defects - Major ¹ - Medium ² - Minor ³	Max. 3 Max. 8 Max. 16	pieces/kg
Diameter	Min. 80	% (on weight)
Slivers	Max. 1.5	% (on weight)

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FFA	Max. 1.5	% on fat
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MICROBIOLOGY

Organism	Maximum value	Unit
Total Plate count	100.000	/g
Total coliforms	1000	/g
Escherichia coli	10	/g
Listeria monocytogenes	100	/g
Salmonella	Absent	/25g
Staphylococcus aureus	100	/g
Yeast and fungi	1000	/g

NUTRITIONAL VALUES

Nutrient	Per 100g as sold
Energy (kJ/kcal)	531/126
Fat (g)	2.6
Of which saturates (g)	1.3
Carbohydrate (g)	22.2
Of which sugars (g)	0.6
Fibre (g)	2.4
Protein (g)	2.3
Salt (g)	0.11

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STORAGE INSTRUCTION

	STORAGE TIME
Refrigerator	24h
Ice making compartment -6°C	3 days
Frozen food compartment (**) -12°C	1 month
Food Freezer (***/ ****) -18°C or colder	Until Best Before date
DO NOT REFREEZE ONCE DEFROSTED	

COOKING INSTRUCTION

Type	Fryer	Oven	Pan
Temperature	175°C	220°C	/
Time	3-5 min	15-20 min	8-10 min