

	AD.KS.214- ENG Specification	Date: 01/02/2019
	Marquise Gastro Steak 4x2,5kg	Version 1.0

GENERAL INFORMATION

LEGAL NAME	PREFRIED AND DEEPFROZEN FRENCH FRIES
INGREDIENT LIST	Potatoes, palm oil.
TECHNICAL AIDS	Dextrose, Stabilizer: disodium Diphosphate (E450i).
CUTSIZE	10x20 mm
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 29	%
Colour (Agtron)	80-100 (deepfrozen) 40-55 (Prepared)	
Defects - Major ¹ - Medium ² - Minor ³	Max. 2 Max. 4 Max. 15	pieces/kg

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Length - L > 50mm - L < 30mm	Min. 70 Max. 5	% Pieces/kg
Slivers	Max. 1.5	% (on weight)
FFA	Max. 1.5	% on fat

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2

MICROBIOLOGY

Organism	Maximum value	Unit
Total Plate Account	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)	539/128
Fat (g)	3.4
Of which saturates (g)	1.7

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Carbohydrate (g)	21.1
Of which sugars (g)	0.2
Fibre (g)	2.3
Protein (g)	2.1
Salt (g)	0.07

STORAGE INSTRUCTION

	STORAGE TIME
Refrigerator	24h
Frozen Food compartment (*) - 6°C	1 week
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
Temperature	175 °C
Time	Approx. 3-5 min. or until they are crispy and golden