Clarebout FROZEN POTATO PRODUCTS	AD.KS.214- ENG Specification	Date: 07/03/2025
CLAREBOUT – POTATOES n.v. **Heirweg 26** **BE-8950 Heuvelland-Nieuwkerke** Tel. +32 57 44 69 01 Fax. +32 57 44 69 06 E-mail info@clarebout.com	***Coated wedges 1/8 Skin on***	Version 1.0

GENERAL INFORMATION

LEGAL NAME	**SEASONED, PREFRIED AND DEEPFROZEN FRENCH FRIES**
INGREDIENT LIST	Potatoes 91%, Sunflower oil 5%, coating 4% [salt, modified potato starch, rice flour, garlic powder, onion powder, spices (paprika, pepper), dextrin, spice extract (paprika)] .
TECHNICAL AIDS	In product : Stabilizer: disodium diphosphate. In coating : raising agent (disodium pyrophosphate (E450i), sodium bicarbonate (E500ii)), thickener (xanthan gum (E415))
CUTSIZE	1/8 of a potato with skin
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. 28	%
Defects > 5 mm	Max. 8	pieces/kg
Length*		
- L > 70mm	Max. 25	% (on weight)
- L > 50mm	Min. 63	% (on weight)
- L < 30mm	Max. 12	% (on weight)
Slivers*	Max. 1.0	% (on weight)
FFA	Max. 1.5	% on fat

*Physico-chemical characteristics can be modified in function of the seasonal variations in potato crop

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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 coagulase +	100	/g
Yeast and fungi	1000	/g

NUTRITIONAL VALUES

Nutrient	Per 100g as sold
Energy (kJ/kcal)	543/129
Fat (g)	3.2
Of which saturates (g)	0.4
Carbohydrate (g)	21.1
Of which sugars (g)	0.5
Fibre (g)	3.0
Protein (g)	2.5
Salt (g)	0.9

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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**	**Oven**	**Air fryer**
Portion	500g	A layer	500g
Temperature	175°C	200°C	200°C
Time	3-5 min.	15-20 min.	15-20 min.