Clarebout FROZEN POTATO PRODUCTS	AD.KS.214- ENG Specification	Date: 01/06/2023
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	***8924 – Chef's Exc. PF 3/8 Coating Crunch***	Version 1.0

GENERAL INFORMATION

LEGAL NAME	**COATED, PREFRIED AND DEEPFROZEN FRENCH FRIES**
INGREDIENT LIST	Potatoes, sunflower oil, coating 2% [modified potato starch, rice flour, salt, dextrin, raising agent (disodium diphosphate, sodium bicarbonate), thickener (xanthan gum), dextrose, maltodextrin, natural flavour (turmeric), natural flavour (preparation of paprika)].
TECHNICAL AIDS	Stabiliser: disodium diphosphate.
CUTSIZE	10x10mm (+-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. 30	%
Defects* **- Major[1]** **- Medium[2]** **- Minor[3]**	 Max. 2 Max. 4 Max. 15	 pieces/kg
Length* **- L > 70 mm** **- L > 50mm** **- L < 30mm**	 Min. 25 Min. 80 Max. 3	 % (on weight) % (on weight) pieces/kg
Slivers*	Max. 1.5	% (on weight)
FFA	Max. 1.5	% on fat

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

[1] Major : dark spot > 10 mm, blue spot and peel > 15 mm, dark green
[1] Medium : dark spot 6-10 mm, blue spot and peel 10-15mm, medium green
[1] Minor : dark spot 3-6 mm, blue spot and peel 6-10 mm, light green

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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)	547 / 130
Fat (g)	3.1
Of which saturates (g)	0.4
Carbohydrate (g)	22
Of which sugars (g)	< 0.5
Fibre (g)	2.0
Protein (g)	2.5
Salt (g)	0.28

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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	Airfryer
Portion	500 g	1 layer	500 g
Temperature	175°C	200°C	200°C
Time	3-5 min	15-20 min	12-15 min

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