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## CUSTOMER DATASHEET

### 931.003 - Sweet Potato Fries 9mm 10x1000g Farm Frites EP

<b>DESCRIPTION:</b>	SWEET POTATO FRIES
<b>SHELF LIFE:</b>	547 days
<b>INGREDIENTS:</b>	Sweet Potato (90%), Sunflower Oil, Water, Modified Potato Starch, Rice Flour, Potato Dextrin, Salt, Raising Agents (E450i, E500ii), Paprika Extract, Xanthan Gum.

#### 1. SPECIFICATION UNPREPARED PRODUCT

pre-fried:	yes
Coated	yes
skin on	yes
burnt pieces (max)	1 pcs/1000g
[Frozen - Stuck Together]	4 pcs/1000g
Dark Patches >12mm (Max)	2 pcs/1000g
Bare Spots >20% uncoated (Max)	3 pcs/1000g
Bare Fries >60% uncoated (Max)	1 pcs/1000g

#### 2. SPECIFICATION PREPARED PRODUCT

Colour	sweet potato colour card
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#### 3. ORGANOLEPTIC INFORMATION

##### TASTE

Sweet potato

##### ODOUR

Sweet aroma

##### APPEARANCE

Skin on sweet potato fries

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## 4. PREPARATION AND HANDLING INFORMATION

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### PREPARATION METHOD

#### Oven

Place chips on a baking tray allowing space between chips. Cook in the centre of a pre-heated (household) oven at 220°C for 14-16 minutes. Turn halfway through cooking.

#### PROFESSIONAL OVEN:

9-10 minutes at 220 °C. Turn halfway through cooking.

#### Deep Fryer:

Preheat oil to 175°C Remove all packaging. Place required amount of fries in fryer and cook for 1 ½ - 2 minutes. Drain on kitchen paper and serve.

All appliances vary, the following are guidelines only.

For best results cook from frozen. Ensure food is piping hot before serving.

#### Handling:

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.

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## 5. NUTRITIONAL INFORMATION

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	<b>UNPREPARED PRODUCT</b>
Energy (kj)	900,0
Energy (kcal)	215,0
Fat (g)	12,7
Fat Acids Saturated (g)	1,8
Fat Acids Mono (g)	
Poly Acids Unsaturated (g)	
Carbohydrates (g)	22,0
Of Which Sugar < (g)	7,8
Protein (g)	1,7
Salt (g)	0,47
Fibre (g)	3,0
Transfat < (g)	0,13

Nutritional information are average values per 100g product.

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

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## 6. MICROBIOLOGICAL INFORMATION

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Enterobacteriaceae (Max)	1000 cfu/g
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## 7. ALBA-LIST (DIETARY INTOLERANCE)

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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

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## 8. FOIL INFORMATION

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Item number		R00518.000
Bag content		1000 g
Demands on weight		E-mark
Dimensions	Length	340 mm
	Width	630 mm
Net weight		15 g
Kind of material		PE-Tran
EAN foil		8710679161460
Extra Print		Inline Print Text Data Foil Inline Print Logo Description Foil
Holes in material		Yes
Number of colours		6
Easy Opening		No

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## 9. BOX INFORMATION

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Item number		R00519.000
Number of bags in box		10
Dimensions	Length	389 mm
	Width	290 mm
	Height	260 mm
Net weight		360 g
Kind of material		Pre-printed
EAN box		8710679161477
Extra Print		Inline Print Text Data Box Inline Print Logo Description Box
Number of colours		2
Colour of tape		R00004 - Tape transparant
C. of tape		

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## 10. PALLET INFORMATION

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Item number		R00008
Number of layers		6
Number of boxes per pallet		48
Maximum pallet height	(Incl. pallet)	2000 mm
Actual pallet height	(Incl. pallet)	1777 mm
Kind of material		R00008 - Euro Pallet -
EAN-128		08710679161484
Wrap film		Yes
Carton sheets		No
Duo Pallet		No

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## 11. SPECIFIC CUSTOMER REQUIREMENTS

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Customer Comments

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## 12. DISCLAIMER

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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.

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## 13. CONTACT AND INFORMATION

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Contact Information Farm Frites International B.V.

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