



Release date: 15-02-2019

CUSTOMER DATASHEET

647.003 - Mash 4x2500g Farm Frites EP

DESCRIPTION:	DEEP FROZEN MASHED POTATO
SHELF LIFE:	547 days
INGREDIENTS:	Potato (95%), rapeseed oil, SG palm oil, salt, emulsifier: E471, white pepper,flavour.

1. SPECIFICATION UNPREPARED PRODUCT

Diameter	20.5-26.5 mm
Dimensions l x w	30-35 mm
Weight Per 10 Pieces	110-130 g
Peel Rest >1<3mm (Max)	5 pcs/400g
Dry Matter Content (Min)	22.5 %
Dry Matter Content (Max)	24.5 %
Fat Content (Max)	3.8 %

2. ORGANOLEPTIC INFORMATION

TASTE

typical mashed potato taste
Smooth mash on basis of fresh potato with a typical seasoning and clear margarine flavour

ODOUR

typical mashed potato smell
typical smell of fresh potato without any off odours

INTERNAL TEXTURE

moist mealy, mashed potato

3. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

MICROWAVE:

Place 250g mash in a microwaveable bowl and cover. For a 700W oven, heat on full power for 5 minutes. Stir well after 2 minutes.

COMBISTEAMER:

Preheat the combisteamer to 100°C. Place the required quantity of frozen mash in a bowl and heat the product for 7 minutes.

PAN COOK:

Place the required quantity of frozen mashed potato in a saucepan and heat gently until thoroughly defrosted. Stir continuously until heated throughout.

Do not refreeze once thawed.

STORAGE CONDITIONS

Storage: -18°C, 18 months.

Do not eat the product after expiry date.

4. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	457,0
Energy (kcal)	110,0
Fat (g)	3,5
Fat Acids Saturated (g)	0,6265
Fat Acids Mono (g)	2,016
Poly Acids Unsaturated (g)	0,8645
Carbohydrates (g)	16,3
Of Which Sugar < (g)	0,9
Protein (g)	1,7
Salt (g)	0,65
Fibre (g)	2,7
Transfat < (g)	0,07

Nutritional information are average values per 100g product.

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

5. MICROBIOLOGICAL INFORMATION

Lysteria In 25G	absent cfu/25g
Coliforms (Max)	1000 cfu/g
E-Coli (Max)	10 cfu/g
Staphylococcus Aureus (Max)	100 cfu/g
Moulds & Yeast (Max)	500 cfu/g
Salmonella In 25 G	absent cfu/25g
Total Plate Count (Max)	100000 cfu/g

6. ALBA-LIST (DIETARY INTOLERANCE)

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

7. FOIL INFORMATION

Item number		H4620.003
Bag content		2500 g
Demands on weight		E-mark
Dimensions	Length	440 mm
	Width	630 mm
Net weight		10 g
Kind of material		PE-Tran
EAN foil		8710679115531
Extra Print		
Holes in material		Yes
Number of colours		6
Easy Opening		Yes

8. BOX INFORMATION

Item number		H7217.000
Number of bags in box		4
Dimensions	Length	384 mm
	Width	256 mm
	Height	190 mm
Net weight		298 g
Kind of material		Pre-printed
EAN box		8710679850104
Extra Print		
Number of colours		2
Colour of tape		H3739 - Tape transparent 3M top and/or bottom
C. of tape		

9. PALLET INFORMATION

Item number		H3001
Number of layers		9
Number of boxes per pallet		81
Maximum pallet height	(Incl. pallet)	2000 mm
Actual pallet height	(Incl. pallet)	1963 mm
Kind of material		H3001 - Euro pallet EPAL used - L120xW80cm
EAN-128		08710679136512
Wrap film		Yes
Carton sheets		No
Duo Pallet		No

10. SPECIFIC CUSTOMER REQUIREMENTS

Customer Comments

11. DISCLAIMER

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.

12. CONTACT AND INFORMATION

Contact Information Farm Frites International B.V. Molendijk 1083227 CD

Oudenhorn / Holland www.farmfrites.com

3227 CD Oudenhorn / Holland

www.farmfrites.com