

TECHICAL DATA SHEET

POM PIN

A. PRODUCT

Pom'Pin pre-browned - prefried and frozen



B. SPECIFICATIONS

1°) Processing

The Pom'Pin are produced from yellow flesh potato tubers, « Bintje » variety (*).

The potatoes are washed, steam-peeled and cut into slices. The potato slices undergo a blanching process for several minutes at a temperature of 70°C to 85°C and a cooling process before being steam cooked.

After cooking, the slices are mashed using a process that allows the removal of the maximum amount of defects. Emulsifier E471 is added for a good stabilisation of the end product.

The following ingredients are then added: potato flakes, skimmed milk powder, salt, spices and stabiliser E464. The Pom'Pin are then formed from the mash and then prefried in sunflower oil at 160°C for ± 2 minutes.

The Pom'Pin are deep-frozen at - 30°C, packed and stored at a temperature of - 20°C.

(*)Except between main crop seasons or in the event of circumstances beyond our control

2°) Quality control

a) Raw material: Upon arrival at the factory, the potatoes undergo controls including variety, percentage of dry matter, reducing sugars, etc... A good quality raw material is the basis of each production.

b) During the production process:

-Bacteriological control:

During and after production, our laboratory carries out all the necessary bacteriological tests in order to guarantee the best quality.

- Physico-chemical control:

During the whole production process the quantity of the different ingredients are controlled.

Each packaging line is equipped with a metal detector.

The dry matter and the salt content of the end product are measured as well as the quantity of physical defects (black spots, misshapen products...) and coloration faults.



- *Organoleptic control:*

Different tests are carried out in order to control appearance, colour, taste and texture of the end product. After final cooking Pom Pin must have a golden colour.

C. INGREDIENTS

Mashed potatoes, potato flakes, sunflower oil, skimmed **milk powder**, salt, emulsifier E471, stabilisers: E464-E450i, extracts of spices, antioxidant: sodium metabisulphite.

Possible traces of wheat, soya and celery.

D. COOKING INSTRUCTIONS

Household preparation

Cook from frozen

In the oven ():*

Pre-heat the oven to 200°C. Spread the Pom'Pin in one layer on a baking tray. Place in the middle of the oven and bake for about 12-15 minutes. Turn them halfway through cooking.

(*) Cooking times can vary slightly according to the type of your oven.

In the fryer:

Heat the oil to 170°C. Half-fill the basket with the Pom'Pin (max. 15 at once). Fry them in hot oil at 170°C for 4 to 5 minutes. Halfway through cooking, shake the basket, without removing it from the fryer. Drain and serve immediately.

Professional preparation

Cook from frozen

In the oven ():* for about 10 minutes at 200°C.

(*) Cooking times can be different depending on the power of your oven and the amount that you want to cook.

In the fryer: 3 to 4 minutes at 170°C.

E. STORAGE

1°) Transport - storage

Always at a temperature of - 18°C.

2°) Storage (in accordance with the instructions on the packaging)

In a star-marked frozen food compartment of a refrigerator* (- 6°C): 1 week;
or in a freezer *** (- 18°C): several months, without going past the best before date.

Do not refreeze once thawed.

3°) Expiry date

We recommend that the product is consumed within 24 months after production date.

**F. CODING: PRODUCTION DATE – EXPIRY DATE**1°) Production date (lot n°): e.g. L31022321

Composed of 8 digits. From left to right:
Number 2 indicating of the production year e.g. 3 for 2013
Number 102: production day
Number 23: packing machine
Number 21: packing hour

2°) Expiry date

24 month after production date indicated by the month and the year, e.g. 02.2015

G. ANALYTICAL SPECIFICATIONS

Pom'Pin - prefried and frozen		
CHEMICAL ANALYSES		
Dry matter	x: 40 % min. 38%	
Fat content	x: 7 %	
Free fatty acids	max. 1,5 %	
NUTRITIONAL VALUE PER 100 GR OF FROZEN PRODUCT		RI(*)
kJ	771 kJ	
kcal	184 kcal	9 %
Fats	7 g	10 %
Whereof saturated	0,7 g	4 %
Carbohydrate	26 g	10 %
Whereof sugars	1 g	1 %
Fibres	3 g	
Protein	2,7 g	5 %
Salt	0,8 g	13 %
MICROBIOLOGICAL ANALYSES		
	m*	M*
Total plate count :	10 000/g	100 000/g
Yeasts :	200/g	2 000/g
Moulds :	200/g	2 000/g
Coliforms :	100/g	1 000/g
Staphylococcus aureus :		100/g
VISUAL QUALITY		
Average weight per Pom'Pin	15 g	
Average diameter	27,5 mm	
Average length	50 mm	

(*) Reference intake of an average adult (8 400 kJ/2 000 kcal)