

TECHNICAL DATA SHEET

POTATO CROQUETTES (CUT ENDS)

A. PRODUCT

Potato Croquettes - frozen (cut ends)



B. SPECIFICATIONS

1°) Processing

The Potato Croquettes 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 obtained mash is then cooled in order to remove the risk of the product breaking up during final cooking.

The following ingredients are then added and mixed: potato flakes, skimmed milk powder, salt, spices, stabilizer E464. The potato croquettes are then formed from the mash, coated and covered with breadcrumbs.

They are then deepfrozen at - 30°C, packed and stored at -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 (misshapen products...) and coloration defaults.



- Organoleptic control:

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

C. INGREDIENTS

Mashed potatoes, breadcrumbs (**wheat** flour, yeast, paprika powder, curcuma powder), potato flakes, skimmed **milk** powder, salt, **wheat** flour, proteins of rice, extracts of spices, emulsifier E471, stabilisers: E451 - E464 - E450i - E466, antioxidant: sodium metabisulphite.

Possible traces of soya and celery.

D. COOKING INSTRUCTIONS

Household preparation

Cook from frozen.

In the fryer:

Heat the oil to 180°C. Half-fill the basket with the potato croquettes (max. 10 at once). Fry them for 4 minutes. Halfway through cooking, shake the basket, without removing it from the fryer. Drain and serve immediately.

Before frying again, please ensure that the temperature of the oil has reached 180°C.

In the frying pan (alternative preparation):

Heat a little oil and fry the potato croquettes for 7 to 10 minutes on low heat, turning them occasionally.

Professional preparation

Cook from frozen.

In the fryer: 3 to 4 minutes at 180°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 the production date.

F. CODING PRODUCTION DATE - EXPIRY DATE

1°) Production date (lot n°): e.g. L41020723

Composed of 8 digits. From left to right:



Number 4 indicating the production year e.g. 4 for 2014

Number 102: production day

Number 07: packing machine

Number 23: packing hour

2°) Expiry date:

24 months after production date indicated by the month and the year, e.g. 02.2016.

G. ANALYTICAL SPECIFICATIONS

Potato croquettes - frozen (cut ends)		
CHEMICAL ANALYSES		
Dry matter (without breadcrumbs)	–	x: 25 %
Total dry matter	–	x: 32 %
Breadcrumbs	–	x: 10 %
NUTRITIONAL VALUE PER 100 GR OF FROZEN PRODUCT		
		RI(*)
kJ	511 kJ	
kcal	121 kcal	6 %
Fats	0,5 g	1 %
Whereof saturated	0,2 g	1 %
Carbohydrate	25,- g	9 %
Whereof sugars	1 g	1 %
Fibres	2 g	
Protein	3,- g	6 %
Salt	0,8 g	13 %
MICROBIOLOGICAL ANALYSES		
	m*	M*
Nombre standard de germes :	100 000/g	1 000 000/g
Levures :	100/g	1 000/g
Moisissures :	100/g	1 000/g
Coliformes :	1 000/g	10 000/g
Staphylocoques aureus :		100/g
VISUAL QUALITY		
Average weight per croquette	25,- g	
Average diameter	25 mm	
Average length	60 mm	

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