

TECHNICAL DATA SHEET FRENCH FRIES X-TRA+ FOODSERVICE 100% SUNFLOWER OIL

A. PRODUCT

French fries

Cut 10x10 mm (3/8")

prefried in sunflower oil & frozen



B. SPECIFICATIONS

1°) Processing

The French fries are produced from yellow flesh potato tubers, "Fontane" or similar variety (*).

The potatoes are washed, steam-peeled and controlled by an optical laser. They are then cut into chips of 10x10 mm, calibrated and recontrolled by an optical sorter.

The chips undergo a blanching process for several minutes at a temperature of 70°C to 85°C to ensure they retain their natural colour and a good organoleptic stability during the conservation period. Dextrose is added.

After a drying process, the French fries are prefried in sunflower oil for approximately 1 minute at 170°C.

The French fries are then defatted by using air and deepfrozen in a tunnel at - 30°C for 15 minutes. After a final inspection by an optical laser, the French fries undergo a last calibration, are weighed, packed and stored at a temperature of -20°C.

The computer controlled production and packaging lines work non-stop, fully automatically, from peeling to palletisation.

(*) except between main crop seasons.

2°) Quality control

a) Raw material: Upon arrival at the factory, the potatoes undergo controls including variety, percentage of dry matter, reducing sugars, etc... 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:

At different stages of production (after peeling, after cutting and after deep-freezing), the chips with defects are eliminated automatically by electronic sorters.

Each packaging line is equipped with a metal detector.



The fat content and percentage of dry matter of the product are controlled during the whole production process and on the end product. The quality of the oil is checked during production. The quantity of physical defects and coloration faults, and the length of the chips are also monitored.

- Organoleptic control:

Different tests are carried out in order to control appearance, colour, taste and texture of the end product. After the final cooking, the French fries are crispy and have a uniform colour.

C. INGREDIENTS

Potatoes, sunflower oil, dextrose

D. COOKING INSTRUCTIONS

In the fryer:

- *Frozen product (-18°C):* Fry the potato sticks, in small quantities, in the fryer during 3-4 minutes (fat or oil at 175°C/350°F)
- *Defrozen product (+2°C - +4°C):* Fry the potato sticks, in small quantities, in the fryer during 2-3 minutes (fat or oil at 175°C/350°F)

In the combi steamer oven ():*

Preheat the oven at 200°C. Fry 10 till 15 minutes till golden colour. Return them halfway baking.

(*) Cooking times can be different depending on the type of your oven.

E. STORAGE

1°) Transport - storage

Always at a temperature of - 18°C.

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

In the refrigerator: 4 days

In 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. L31020123

Composed of 8 digits. From left to right :

Number 3 indicating the production year e.g. 3 for 2013.

Number 102: production day

Number 01: packing machine

Number 23: packing hour.

2°) Expiry date:

24 months after production date indicated by the month and the year, e.g. 04.2015.

G. ANALYTICAL SPECIFICATION

French fries X-tra⁺ Foodservice - prefried and frozen Cut 10x10 mm (3/8")		
CHEMICAL ANALYSES		
Dry matter	—	x: 35 %, min. 33%
Fat content	—	x: 4 %, max. 6%
Free fatty acids		max. 1,5 %
NUTRITIONAL VALUE PER 100 GR OF FROZEN PRODUCT		
		RI (*)
kJ	656 kJ	
kcal	156 kcal	8%
Fats	4 g	6%
Whereof saturated	0.5 g	3%
Carbohydrate	26 g	10%
Whereof sugars	1 g	1%
Fibres	2.5 g	
Protein	2,7 g	5%
Salt	0.075 g	1%
LENGTH OF THE OVEN FRENCH FRIES		
Indicative values		% in number
< 2,5 cm	Maximum	2
> 5 cm	Target	75
	Minimum	70
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		
<i>Major blemishes :</i>		
Dark surface (diameter > 5 mm)	Maximum 6 pieces per kg	
Light surface (diameter > 10 mm)		
<i>Minor blemishes :</i>		
Dark surface (diameter between 3 and 5 mm)	Maximum 10 % in weight	
Light surface (diameter between 5 and 10 mm)		
<i>Burnt pieces</i>	Maximum 0,5 % in weight	
COLOUR		
Colour of the deepfrozen product: USDA 68-78 Ag		
Colour of the prepared product = U.S.D.A. "0 - 1"		

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