

TECHNICAL DATA SHEET

BELGIAN FRIES (ST – RESTO)

A. PRODUCT

Belgian Fries (ST – RESTO) irregular cut of the aspect “homemade”
frozen

prefried &



B. SPECIFICATIONS

1°) Processing

The Belgian fries are produced from yellow flesh potato tubers, “Bintje” or similar variety (*).

The potatoes are washed, steam-peeled and controlled by an optical laser. They are then cut into chips with irregular cut of the aspect “homemade”, 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 their organoleptic stability during the conservation period. Dextrose is added.

After a short drying process, the potato chips are prefried at 170°C in palm oil for ± 1 minute and then defatted.

The Belgian Fries are then deepfrozen in 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 a good quality end product.

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 also controlled 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, palm oil, dextrose.

D. COOKING INSTRUCTIONS

Cook from frozen.

In the fryer:

Fry in hot oil at 175°C for 3 to 4 minutes. Drain and serve.

In the combi-steamer () (professional oven):*

Pre-heat the oven to 200°C. Spread the Belgian fries in one layer and cook for 10 to 15 minutes.

In the pan : 8 till 10 minutes on medium heat

(*) Times can vary slightly according to the power of your oven and the amount of product.

E. STORAGE

1°) Transport - storage

Always at a temperature of - 18°C.

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

In refrigerator : 2 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. L41020123

Composed of 8 digits. From left to right :

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

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. 02.2016.

G. ANALYTICAL SPECIFICATION

Belgian fries (ST – Resto) - prefried and frozen irregular cut of the aspect “homemade”		
CHEMICAL ANALYSES		
Dry matter	x : 30 %	
Fat content	x : 4 %	
Free fatty acids	max. 1,5 %	
NUTRITIONAL VALUE PER 100 GR OF FROZEN PRODUCT		RI(*)
kJ	563 kJ	
kcal	134 kcal	7%
Fats	3.5 g	5%
Whereof saturated	1.75 g	9%
Carbohydrate	22 g	8%
Whereof sugars	0.7 g	1%
Fibres	2.5 g	
Protein	2.3 g	5%
Salt	0.075 g	1%
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		
Major blemishes :	Max. 6 pieces per kg	
Dark surface (diameter > 5 mm)		
Light surface (diameter > 10 mm)		
Minor blemishes :	Max. 12 % in weight	
Dark surface (diameter between 3 and 5 mm)		
Light surface (diameter between 5 and 10 mm)		
Burnt pieces	Max 0,5 % in weight	
COLOUR		
Colour of the deepfrozen product : U.S.D.A. "0" - "1"		
Colour of the prepared product in the fryer : U.S.D.A. "1"		

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