

Release date: 10-06-2022

CUSTOMER DATASHEET

547.002 - Croquettes Cutted 4x2500g Farm Frites EP

DEEP FROZEN BREADED POTATO CROQUETTES	
547 days	
Potato (83%), flour (WHEAT), potato flakes, flour (rice), salt, starch (WHEA	
T), stabilizer (E461), onion powder, yeast, paprika powder, turmeric, dextr	
ose, nutmeg, natural flavour, garlic, yeast extract.	
tract.	

1. SPECIFICATION UNPREPARED PRODUCT

Pre-fried	No
	INU
Shape	Cilinder mash
Weight (Min)	230 g/10 pcs
Weight (Max)	270 g/10 pcs
Length (Min)	51 mm/10 pcs
Length (Target)	54 mm/10 pcs
Length (Max)	57 mm/10 pcs
Total Defects (Max)	20 %
2. SPECIFICATION PREPARED PRODUCT	
USDA After (Min)	1 USDA
USDA After (Max)	3 USDA

0 USDA

1 USDA

3. ORGANOLEPTIC INFORMATION

TASTE

USDA Before (Min)

USDA Before (Max)

Taste Potato, hint of onion and nutmeg

ODOUR

Odour Potato, hint of onion and nutmeg

EXTERNAL TEXTURE

External Texture Crunchy exterior

INTERNAL TEXTURE

Internal Texture Soft potato interior

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

Deep Fryer Deep fry small quantities in hot oil (175°C/347°F) for 3:00-5:00 minutes. Drain on absorbent paper before serving. Do not refreeze once thawed.

STORAGE CONDITIONS

Storage: -18°C, 18 months. Do not eat the product after expiry date.

5. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	492,0
Energy (kcal)	116,0
Fat (g)	
Fat Acids Saturated (g)	
Fat Acids Mono (g)	
Poly Acids Unsaturated (g)	
Carbohydrates (g)	24,0
Of Which Sugar < (g)	1,2
Protein (g)	2,8
Salt (g)	0,9
Fibre (g)	2,2
Transfat < (g)	

Nutritional information are average values per 100g product. This product is free of raw materials and ingredients produced from genetically manipulated organisms.

6. MICROBIOLOGICAL INFORMATION

Escherichia coli (Max)
Staphylococcus aureus (Max)
Salmonella (Max)
Total Plate Count (Max)
Listeria monocytogenes (Max)
Enterobacteriaceae (Max)

100 cfu/g 1000 cfu/g absent cfu/25g 1000000 cfu/g 100 cfu/g 1000 cfu/g

7. 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	yes	Sesame oil	no
Wheat	no	Glutaminate (E620-E625)	no
Rye	no	Sulphite (=>10mg/kg)	no
Beef	no	Coriander	no

8. FOIL INFORMATION

Item number Bag content Demands on weight Dimensions	Length	R00627.000 2500 g E-mark 450 mm
Dimonologia	Width	630 mm
Net weight Kind of material EAN foil Extra Print		11 g PE-Tran 8710679020361 Inline Print Text Data Foil BEST BEFORE END: MM-YYYY; PRODUCTION DATE: DD- MM-YYYY; Lot: L[Y][DDD][FFF] [X] [HH]:[NN]
Holes in material		Yes
Number of colours		6
Easy Opening		No

9. BOX INFORMATION

Item number		R00628.000
Number of bags in box		4
Dimensions	Length	384 mm
	Width	256 mm
	Height	210 mm
Net weight		274 g
Kind of material		Pre-printed
EAN box		8710679020378
Extra Print		Inline Print Text Data Box
		547.002 CROQUETTES; 4 x 2,5kg e; 4 x 5,5lb; BEST BEFORE
		END: MM-YYYY; PRODUCTION DATE: DD-MM-YYYY; FRM
		KNHP 2,5 1 E72; EAN Barcode; Lot: L[Y][DDD][FFF] [X]
		[HH]:[NN]
Number of colours		2
Colour of tape		R00004 - Tape transparent
C. of tape		

10. PALLET INFORMATION

Item number		R00008
Number of layers		8
Number of boxes per pallet		72
Maximum pallet height	(Incl. pallet)	2000 mm
Actual pallet height	(Incl. pallet)	1921 mm
Kind of material		R00008 - Euro Pallet -
EAN-128		08710679020378
Wrap film		Yes
Carton sheets		No
Duo Pallet		No

11. SPECIFIC CUSTOMER REQUIREMENTS

Customer Comments

12. 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.

13. CONTACT AND INFORMATION

Contact InformationFarm Frites International B.V.Molendijk 1083227 CD Oudenhoorn / Hollandwww.farmfrites.com