



Product Specification

Product Name:	Fredditalia French fries, straight cut, 9x9 mm 4 x 2,5kg	Version:	1
Article No.:	10613 (0)	Issued by:	C. Pekeler
		Issued on:	27.03.2024

Name of the Food (Legal/Customary/Descriptive)

French fries - Potato Chips, 9 x 9 mm cut, quick-frozen

Product Description

French fries, straight cut, quick frozen, for preparing in the deep fryer.
Raw material cut size: 10 x 10 mm

Minimum shelf life / Storage conditions

Minimum shelf life:	730 days	Remaining shelf life:	365 days
Storage conditions:	-18 °C		

Special Storage Conditions:

Fridge	1 day
* -6 °C	1 week
** -12 °C	1 month
*** -18 °C	see minimum durability date
Once defrosted do not refreeze.	

Ingredient List (incl. allergens)

Ingredients: 95 % Potatoes, sunflower oil.

Allergens

Eggs and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Peanuts and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Fish and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Cereals containing gluten and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Crustaceans and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Lupine and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Milk and products thereof (including lactose)	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Nuts and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Sulphur dioxide and sulphites (> 10 ppm)	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Celery and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Mustard and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Sesame seeds and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Soybeans and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Molluscs and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces

Nutritional Properties

Gluten-free	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes
Lactose-free	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes

Dietry Information

Halal	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes
Kosher	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes
Ovo-Lacto Vegetarian	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes
Vegan	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes

Additional Mandatory Particulars

Average Nutritional Values per 100 g

Energy:	618 kJ / 147 kcal
Fat:	5.0 g
of which saturated fatty acids:	0.6 g
Carbohydrate:	22 g
of which sugars:	0.5 g
Dietary fibre:	2.0 g
Protein:	2.5 g
Salt:	0.06 g

Sensory Description

Appearance in raw condition:	even light yellow colour
Appearance in prepared condition:	even golden yellow colour
Smell:	typical smell of fried potatoes
Taste:	typical taste of fried potatoes
Texture:	crisp surface, soft core, not mushy

Chemical / Physical Values

Dark spots (> 3 mm):	max. 1 % (analysis according to German standard regulation)
Length specification (% per weight):	min. 15 % > 75 mm, min. 75 % > 50 mm, max. 2 % < 30 mm
Water content:	max. 72 %
Fat content:	approx. 5 %
FFA-value (in deep-frying oil):	max. 1.0 %
Colour (raw):	approx. 83 Agtron
Colour (prepared):	approx. 65 Agtron

Microbiological Values

Limit values	
Total aerobic plate count:	10 ⁵ cfu/g
Enterobacteriaceae:	10 ³ cfu/g
E.coli:	10 ¹ cfu/g
Staph. aureus:	10 ² cfu/g
Salmonella:	negative/25g

Packaging

Bag content:	2.5 kg
Carton:	4 bags à 2.5 kg

Coding

Lot number = production date: day/month/year/packing machine/time

Example: 20.04.2019 E 10:42

Best before date: day/month/year

Example: 20.04.2021

Preparation

Preparation in the deep fryer:

Fill the fryer-basket half way with deep frozen product. Deep fry for approx. 3.5 minutes with oil at 170 - 175 °C until a golden yellow colour. Avoid over-frying. When preparing smaller quantities, the cooking time should be reduced.

Responsible Food Business Operator

FREDDITALIA INTERNATIONAL SPA

Via dei Rigattieri

I 58043 Castiglione della Pescaia (Grosseto)

Other Agreements

Legal Requirements

The product complies with all relevant EU / German legislation.

The product is not subject to GMO labelling and traceability requirements as laid down in Regulation (EC) No 1829/2003 on genetically modified food and feed, and Regulation (EC) No 1830/2003 concerning the traceability and labelling of genetically modified organisms.

The indicated specific product details are a product description.

When using natural ingredients deviations in the composition might occur. Our efforts are to compensate this by using appropriate measures to maintain product quality - without accepting any legal demands.

The wording on the package may differ as desired by the customer, because the information in the specification describe our declaration advice.

Quality Assurance:	Product Development:
27.03.2024 i. A. F. Steuber	02.04.2024 i. A. M. Düsing

Note: This document has been electronically checked and is valid without signature.