



for good food

## Product Datasheet

<b>Wernsing</b>	<b>105571294 TK-PATATE Dippers 14x600g</b>
Validity period	29.04.2021 until revoked
EAN CU	4006034002696
EAN DU	4006034009794
Brand	Wernsing
Name of distributor	Wernsing Feinkost GmbH
Address of distributor	Kartoffelweg 1 49632 Addrup-Essen/Oldb. Germany

## General information

<b>Article name</b>	Patate Dippers
<b>Descriptive name (of the food)</b>	Special-cut, clear coated, potato-parts (skin on), pre-fried in vegetable oil, quick-frozen

### Consumer usage and storage information

Shelf life	
refrigerator	1 day
*shelf (-6 °C)	1 week
**shelf (-12 °C)	1 month
***shelf (-18 °C)	see date of minimum durability

Do not refreeze after defrosting.

<b>Product description</b>	A side dish of curved potato slices (with peel), blanched and pre-fried in vegetable oil and coated in a spicy preparation.
<b>Ingredient list</b>	Potatoes, palm oil 5%, modified potato starch, rice flour, maltodextrin, salt, raising agents: diphosphates, sodium carbonates; thickener: xanthan gum.
<b>Country of origin</b>	Germany

## Organoleptic attributes

<b>Appereance/Colour</b>	yellowish, curved potato slices
<b>Prepared: Appereance / Colour</b>	golden-yellow
<b>Prepared: Smell</b>	characteristic, fried, no deviation
<b>Prepared: Taste</b>	characteristic, slightly fatty, no deviation
<b>Prepared: Consistency / Texture</b>	under warm keeping conditions minimum 80 % of the fries are at least four minutes crunchy and do not get squashy inside
<b>Preparation</b>	deep fry small quantities (680g) of dippers in hot oil (170 °C) for 3 minutes.

## Analytical standards

### Chemical-physical properties

Chemical parameters		
Parameters	Values	Dim.
Moisture	≤ 70	%
Free fatty acid (ffa)	≤ 1	%

Physical parameters		
Parameters	Values	Dim.
<b>Sorting</b>	40 - 50	mm
<b>Colour</b>		
Fried	0 - 2	U.S.D.A
Deviation not more than 20 % upwards		

These figures can differ per crop year and are subject to the availability of the correct raw material

### Microbiological properties

Parameters	Guide value	Warning value	Dim.
Total plate count	10 <sup>5</sup>	-	cfu/g
Moulds	10 <sup>2</sup>	-	cfu/g
Coliform Bacteria	10 <sup>2</sup>	-	cfu/g
Escherichia coli	10	-	cfu/g
Bacillus cereus	10 <sup>2</sup>	-	cfu/g
Coagulase positive Staphylococci	10	-	cfu/g
Salmonella	-	undetectable	per 25g

Microbiological parameters according to the guide and warning values of the LUA Sachsen.

### Methods of analysis

All analytical methods are public recognized and valid, acc. to ASU § 64 LFGB, ISO methods.

## Additional Information

### Vegan-Vegetarian-Info

Vegan

## Nutritional properties / information

**Preparation state** unprepared

**Servings per CU** 3

**Serving size** 200 gram

### Nutritional properties

Nutritional values per 100 g	
Energy value	643 kJ
	153 kcal
Fat	5,0 g
of which saturates	0,4 g
Carbohydrate	24,0 g
of which sugars	0,5 g
Protein	2,0 g
Salt	1,0 g

## Allergens

### EU-Allergens

not contained

### Allergens

Cereals containing gluten and products thereof	not contained
Crustaceans and products thereof	not contained
Eggs and products thereof	not contained
Fish and products thereof	not contained
Peanuts and products thereof	not contained
Soybeans and products thereof	not contained
Milk and products thereof (including lactose)	not contained
Nuts and products thereof	not contained
Celery and products thereof	not contained
Mustard and products thereof	not contained
Sesame seeds and products thereof	not contained
Sulphur dioxide and sulphites >10 mg/kg or >10 mg/l	not contained
Lupin and products thereof	not contained
Molluscs and products thereof	not contained

## Packaging Transport Storage

<b>BBD/use-by date</b>	BBD on packaging
<b>Shelf life</b>	2 years Year(s)
<b>Storage temperature</b>	Max. -18 °C
<b>Transport temperature</b>	Max. -18 °C
<b>Usage and Storage information</b>	The stated shelf life applies to the unopened original packaging.
<b>Consumer unit (CU)</b>	Bag
<b>Net quantity</b>	600 gram
<b>Distribution unit (DU)</b>	Carton
<b>CU per DU</b>	14
<b>DU per layer</b>	9
<b>Layers per pallet</b>	7
<b>Pallet type / container</b>	IPPC Euro-pallet

## Mandatory declarable additives

<b>Preservative(s)</b>	No	<b>Antioxidant(s)</b>	No
<b>Flavour enhancer(s)</b>	No	<b>Colour(s)</b>	No
<b>Phosphate(s)</b>	No	<b>Nitrate</b>	No
<b>Nitrite curing salt</b>	No	<b>Nitrite curing salt and nitrates</b>	No
<b>Waxed (fruits)</b>	No	<b>Blackened (olives)</b>	No
<b>Sulphurated &gt;10 ppm</b>	No	<b>With sweetener</b>	No
<b>With sweeteners</b>	No	<b>With sugar and sweetener</b>	No
<b>With sugar and sweeteners</b>	No	<b>With sugars and sweetener</b>	No
<b>With sugars and sweeteners</b>	No		

## Mandatory particulars

<b>Frozen</b>	Yes	<b>Packaged in a protective atmosphere</b>	No
<b>Defrosted</b>	No	<b>Contains nanoparticles</b>	No
<b>Source of phenylalanine (aspartame)</b>	No	<b>Contains GMO's</b>	No
<b>High caffeine content</b>	No	<b>Contains caffeine</b>	No
<b>Contains liquorice</b>	No	<b>With added plant sterols / stanols</b>	No
<b>Irradiated/treated with ionising radiation</b>	No	<b>Substitution of ingredients</b>	No
<b>Contains taurine</b>	No	<b>Contains quinine</b>	No
<b>May have an adverse effect on activity and attention in children</b>	No	<b>Excessive consumption may produce laxative effects</b>	No

## Preparation

### Deep frying

Pre-heat vegetable oil to 170-175°C (338-347°F). Fill the basket up to the halfway mark (Importat. Do not Overfill!). Fry for approx. 4 minutes. Drain well.

### Baking

**Oven:** Pre-heat the oven to 200°C / 392 °F (fan oven 180°C/356°F). Place the frozen Patate Dippers in a single layer on a baking tray laid-out with pan liner. Cook in the center of the oven for 20 minutes (fan oven 16 minutes). Turn over after approx. 8 minutes.

**Hot air fryer (approx. 2000):** Pre-heat the hot airfryer for 1 minute to 170-175°C. Fill the basket up to the halfway mark. Cook the Patate Dippers at 170°C to 175°C for at least 10 minutes. Slightly shake the tray halfway through.

The following instructions are guidelines only. Please follow the instructions of the device manufacturer. Cook the Patate Dippers until a golden yellow colour. Avoid excessive browning.

When preparing smaller quantities, please reduce the cooking time, in order to avoid excessive browning.

## Others

### Information about genetically modified organisms (GMOs - according to regulation VO EU 1829/2003 and 1830/2003):

All ingredients, including all food additives and savours, are neither genetically modified organisms, nor they include or are produced out of them. Excluded are accidentally or technical unavoidable admixture, below the legal threshold value, regarding to the relevant ingredient.

### The product corresponds in its composition and labeling completely to all valid and applicable food regulations of Europe and Germany.

This document has been created electronically and is therefore valid without signature.

This specification replaces all previous versions.