



for good food

Product Datasheet

Wernsing	105601246 TK-Black Pepper Waves 14x600g
Validity period	30.09.2020 until revoked
EAN CU	4006034002030
EAN DU	4006034003792
Brand	Wernsing
Name of distributor	Wernsing Feinkost GmbH
Address of distributor	Kartoffelweg 1 D-49632 Addrup-Essen i. Oldb. Germany

General information

Article name Black pepper waves, french fries - Steak fries with peel, crinkle cut, with pepper coating, pre-baked in vegetable oil, quick-frozen.

Consumer usage and storage information

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

Do not refreeze after defrosting.

Product description A side dish made of peeled potatoes, which are cut, blanched, pre-fried in vegetable oil, coated in a spicy preparation and finally quick frozen.

Ingredient list Potatoes 80%, modified starch, sunflower oil 6%, rice flour, white pepper, black pepper, salt, spices, WHEAT FLOUR, maize starch, dextrin, maltodextrin, raising agent: diphosphates, sodium carbonate; dextrose, stabilizer: xanthan gum.

Country of origin Germany

Importer:
ALTERNATIVES FOOD CORPORATION
UNIT 54 & 65 ST. AUGUSTINE SQUARE
#17 DRT HIGHWAY, PINAGBARILAN
BALIUAG, BULACAN
PHILIPPINES

Order no.:

Cont. no.:

Organoleptic attributes

Appearance/Colour	yellowish french fries with peppercoating
Cut	approx. 8 x 25 mm
Prepared: Appearance / Colour	golden-yellow
Prepared: Smell	characteristic, fried, mild pepper note, no deviation
Prepared: Taste	characteristic, slightly fatty, mild pepper note, no deviation
Prepared: Consistency / Texture	under warm keeping conditions minimum 80 % of the fries are at least eight minutes crunchy and do not get squashy inside
Preparation	deep fry small quantities (680g) of french fries in hot oil (170 °C) for 4 minutes.

Analytical standards

Chemical-physical properties

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

Physical parameters		
Parameters	Values	Dim.
Sorting		
> 50 mm	min. 60	% (by weight)
< 30 mm	max. 3	% (by weight)
Colour		
Fried	0 - 3	U.S.D.A
Deviation max. 20 % (by weight) upwards		
Defects		
Slivers (< 5 mm)	max. 3	% (by weight)
Dark spots Ø > 3 mm	max. 3	% (by weight)
Dark spots with diameter < 3 mm and fries < 30 mm are not rated		

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

Microbiological properties

Parameters	Value	Dim.
Total plate count	<10 ⁵	cfu/g
Moulds	<10 ²	cfu/g
Coliform Bacteria	<10 ²	cfu/g
Escherichia coli	<10	cfu/g
Bacillus cereus	<10 ²	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

Nutritional properties

Nutritional values per 100 g	
Energy value	703 kJ
	168 kcal
Fat	6,5 g
of which saturates	0,5 g
Carbohydrate	23,0 g
of which sugars	0,5 g
Protein	3,0 g
Salt	1,10 g

Allergens

EU-Allergens

contained

Allergens

Cereals containing gluten and products thereof	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

BBD/use-by date	BBD on packaging
Storage temperature	Max. -18 °C
Transport temperature	Max. -18 °C
Usage and Storage information	The stated shelf life applies to the unopened original packaging.
Consumer unit (CU)	Bag
Net quantity	600 gram
Distribution unit (DU)	Carton
CU per DU	14
DU per layer	9
Layers per pallet	7
Pallet type / container	Euro-pallet
Manufacturing date:	
Best before date:	
Lot no.:	
Storage:	at minimum -18 °C

Mandatory declarable additives

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

With sugars and sweeteners No

Mandatory particulars

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

Preparation

Deep frying	Pre-heat vegetable oil in the fryer to 170 °C. Fill the basket up to the halfway mark (Important: Do not overfill!). Fry for approx. 3 minutes. Drain well.
Baking	Pre-heat the oven to 200 °C (fan oven 180 °C). Place the frozen black pepper waves in a single layer on a baking tray laid-out with pan liner. Cook in the center of the oven for 22 minutes. Slightly shake the tray halfway through.

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.

Created by: Erguec Orucoglu (Qualitymanager)

Approved by:

Signed date: