



for good food

## Product Datasheet

<b>Wernsing</b>	<b>118700254 P.Pockets w.cream cheese&amp;herbs</b>
Validity period	08.12.2021 until revoked
EAN CU	4006034003112
EAN DU	4006034003143
Brand	Wernsing
Name of distributor	Wernsing Feinkost GmbH
Address of distributor	Kartoffelweg 1 D-49632 Addrup-Essen i. Oldb. Germany

## General information

**Article name** Potato Pockes with cream cheese and herbs filling  
Pre-fried in sunflower 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!

**Product description** A ready-to-serve meal (or side dish) made of sound and ripe potatoes filled with a fresh cheese and herbs filling. The fresh grated potatoes are blanched and the pockets are prefried. - quick frozen -

**Ingredient list** Potatoes 67 %, FRESH CHEESE 13 %, sunflower oil 6 %, starch, potato flakes (dried potatoes, spices), herbs, CREAM, iodized salt (salt, potassium iodate), rape seed oil, MILK protein, WHEY protein (contains MILK), dextrose, salt, spices.

**Country of origin** Germany

## Organoleptic attributes

**Prepared: Appearance / Colour** elongated pockets with irregular edge formation, with distinct potato rasps, pre-fried to a golden-yellow to brownish colour. Filling has a light colour and clearly visible herbs.

**Prepared: Smell** pleasant roasting scent like fried potatoes, slightly savoury, no deviation

**Prepared: Taste** like potatoes with a characteristic roast grade, distinct taste of cream cheese, slightly savoury and salty, no deviation

**Prepared: Consistency / Texture** crunchy surface, creamy filling

## Analytical standards

**Chemical-physical properties** Free fatty acid (ffa):  $\leq 1$  %

**Microbiological properties**

Parameters	Guide value	Warning value	Dim.
Escherichia coli	$10^2$	$10^3$	cfu/g
Coagulase positive Staphylococci	$10^2$	$10^3$	cfu/g
Bacillus cereus	$5 \times 10^2$	$10^3$	cfu/g
Salmonella	-	undetectable	per 25g
Listeria monocytogenes	-	$10^2$	cfu/g

Microbiological parameters according to the guide and warning values of the German Society for Hygiene and Microbiology (DGHM).

**Methods of analysis**

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

## Additional Information

**Vegan-Vegetarian-Info**

Lacto-vegetarian

**Claim**

100 % sunflower oil

## Nutritional properties / information

**Preparation state**

unprepared

**Nutritional properties**

Nutritional values per 100 g	
Energy value	810 kJ
	194 kcal
Fat	10,5 g
of which saturates	3,0 g
Carbohydrate	21,0 g
of which sugars	2,0 g
Protein	3,0 g
Salt	1,2 g

## Allergens

**EU-Allergens**

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)	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

**Shelf life**

18 Month(s)

**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

<b>Distribution unit (DU)</b>	Carton
<b>CU per DU</b>	16
<b>DU per layer</b>	9
<b>Layers per pallet</b>	6
<b>Pallet type / container</b>	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

<b>Baking</b>	<p>Oven: Pre-heat the oven to 200 °C/392 °F (fan oven 180 °C/356 °F). Place the potato pockets in a single layer on a baking tray laid-out with pan liner. Cook in the center of the oven for approx. 17-19 minutes ( fan oven approx. 16-18 minutes). Turn over after approx. 8 minutes.</p> <p>Hot air fryer (approx. 2000 W): Pre-heat the hot air fryer for 1 minute to 170-175 °C. Fill the basket with a few (approx. 5) frozen Potato Pockets. Cook at 170 -175 °C for 10-12 minutes until they are golden yellow and crispy.</p>
<b>Pan frying</b>	<p>Frying pan: Add a little fat to a non-stick frying pan and place it over a medium heat. Add a few defrosted Potato Pockets to the pan (approx. 5). Fry the Potato Pockets over a medium to low heat for at least 6 minutes, turning frequently, until they are golden yellow and crispy.</p>
<b>Barbecuing</b>	<p>BBQ: Place the frozen or defrosted Potato Pockets onto the hot grill. Avoid direct heat. Grill the Potato Pockets while turning frequently until they are golden yellow and crispy.</p>

The following instructions are guidelines only. Please follow the instructions of the device manufacturer. Cook the product until a golden yellow colour. Avoid excessive browning. When preparing smaller quantities, please reduce the cooking time, in order to avoid excessive browning.

Notice on defrosting: Warm up the frozen Potato Pockets in the microwave (30 seconds at 800 to 900 W per pocket). Alternatively, let the frozen Potato Pockets defrost for 30 minutes at room temperature.

**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.