Agrarfrost GmbH, D-27793 Wildeshausen

# Product Specification

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

## 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 | ■ No | ☐ Yes | ☐ may contain traces |
| Peanuts and products thereof | ■ No | ☐ Yes | ☐ may contain traces |
| Fish and products thereof | ■ No | ☐ Yes | ☐ may contain traces |
| Cereals containing gluten and products thereof | ■ No | ☐ Yes | ☐ may contain traces |
| Crustaceans and products thereof | ■ No | ☐ Yes | ☐ may contain traces |
| Lupine and products thereof | ■ No | ☐ Yes | ☐ may contain traces |
| Milk and products thereof (including lactose) | ■ No | ☐ Yes | ☐ may contain traces |
| Nuts and products thereof | ■ No | ☐ Yes | ☐ may contain traces |
| Sulphur dioxide and sulphites (> 10 ppm) | ■ No | ☐ Yes | |
| Celery and products thereof | ■ No | ☐ Yes | ☐ may contain traces |
| Mustard and products thereof | ■ No | ☐ Yes | ☐ may contain traces |
| Sesame seeds and products thereof | ■ No | ☐ Yes | ☐ may contain traces |
| Soybeans and products thereof | ■ No | ☐ Yes | ☐ may contain traces |
| Molluscs and products thereof | ■ No | ☐ Yes | ☐ may contain traces |

## Nutritional Properties

| | | |
|---|---|---|
| Gluten-free | ☐ No | ■ Yes |
| Lactose-free | ☐ No | ■ Yes |

## Dietry Information

| | | |
|---|---|---|
| Halal | ☐ No | ■ Yes |
| Kosher | ■ No | ☐ Yes |
| Ovo-Lacto Vegetarian | ☐ No | ■ Yes |
| Vegan | ☐ No | ■ 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 costumer, 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.