





# Sweet Potato Fries

CRISPY  
COATED

Great flavour  
*Rustic appearance*

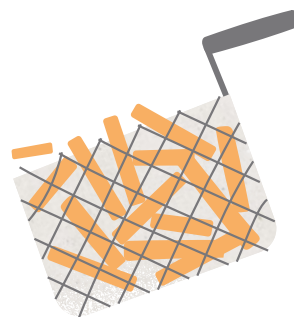
## Sweet Potato Fries 9mm

  486.004 • 5 x 2kg • 10kg/ctn

CTN/PALLET 48 • CTN/LAYER 12 • MOQ 1 pallet

TUN 8710679023713 • EAN 8710679023706

**Our sweet sensation. Extra tasty, extra crispy.**





Release date: 05-12-2023

## CUSTOMER DATASHEET

### 486.004 - Sweet Potato Fries 5x2000g Farm Frites BPHT

<b>DESCRIPTION:</b>	PRE-FRIED DEEP FROZEN SKIN ON SWEET POTATO FRIES COATED
<b>SHELF LIFE:</b>	24 months
<b>INGREDIENTS:</b>	Sweet Potato (83%), Sunflower Oil (9%), Modified Potato Starch, Rice Flour, Potato Dextrin, Salt, Raising Agents (E450i, E500ii), Paprika Extract, Stabilizer (E415).

#### 1. SPECIFICATION UNPREPARED PRODUCT

Pre-fried	Yes
Coated	Yes
Skin On	Yes
Length >100mm (Min)	6 %
Length >100mm (Max)	12 %
Length >75mm (Min)	25 %
Length >50mm (Min)	60 %
Length <25mm (Max)	8 %
Length >150mm Max	4 %
Total Defects >12mm (Max)	2 pcs/1000 g
Total Defects >6mm <12mm (Max)	4 pcs/1000 g
Total Defects >3mm <6mm (Max)	12 pcs/1000 g
Burnt Pieces (Max)	1 pcs/1000 g
Clumps - Stuck by 2 (Max)	6 pcs/1000 g
Clumps - Stuck by 3 (Max)	1 pcs/1000 g
Crumb (Max)	10.5 g/1000 g
Foreign Material (Max)	0 pcs/1000 g
Slivers (Max)	7 pcs/1000 g
Bare Spots >20% uncoated (Max)	3 pcs/1000 g
Moisture Content (Min)	63 %
Moisture Content (Max)	69 %

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## 2. ORGANOLEPTIC INFORMATION

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### TASTE

Taste  
Sweet potato

### ODOUR

Odour  
Sweet aroma

### EXTERNAL TEXTURE

External Texture  
crisp

### INTERNAL TEXTURE

Internal Texture  
moist mealy

### CRISPINESS (MIN)

17 pcs/20 pcs

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## 3. PREPARATION AND HANDLING INFORMATION

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### PREPARATION METHOD

Oven  
Preheat the (household) oven to 220°C/425°F. Place frozen product in a single layer on a baking tray with baking paper. Bake for 14:00-16:00 minutes. Turn halfway through cooking. PROFESSIONAL OVEN: Bake for 9:00 - 10:00 minutes. Turn halfway through cooking. PROFESSIONAL OVEN: Bake for 9:00 - 10:00 minutes. Turn halfway through cooking.  
Deep Fryer  
Deep fry small quantities in hot oil (175°C/347°F) for 1:30 - 2:00 minutes.  
Drain on absorbent paper before serving.  
Do not refreeze once thawed.

### STORAGE CONDITIONS

Storage: -18°C, 24 months.  
Do not eat the product after expiry date.

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## 4. NUTRITIONAL INFORMATION

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	UNPREPARED PRODUCT
Energy (kJ)	768,0
Energy (kcal)	184,0
Fat (g)	8,5
Fat Acids Saturated (g)	1,0
Fat Acids Mono (g)	3,4
Poly Acids Unsaturated (g)	4,1
Carbohydrates (g)	23,2
Of Which Sugar < (g)	9,8
Protein (g)	1,5
Salt (g)	0,43
Fibre (g)	4,2
Transfat < (g)	0,085

Nutritional information are average values per 100g product.  
This product is free of raw materials and ingredients produced from genetically manipulated organisms.

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## 5. MICROBIOLOGICAL INFORMATION

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Coliforms (Max)	1000 cfu/g
Escherichia coli (Max)	10 cfu/g
Staphylococcus aureus (Max)	100 cfu/g
Moulds / Yeast (Max)	500 cfu/g
Salmonella (Max)	absent cfu/25g
Total Plate Count (Max)	100000 cfu/g
Listeria monocytogenes (Max)	absent cfu/25g

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## 6. ALBA-LIST (DIETARY INTOLERANCE)

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Milk and Products	no	Nuts and Products	no
Pork	no	Celery and Products	no
Chicken	no	Carrot	no
Fish and Products	no	Lupin and Products	no
Crustaceans and Products	no	Mustard and Products	no
Maize	no	Molluscs and Products	no
Cacao	no	Buckwheat	no
Pulses	no	Corn	no
Lactose	no	Nutoil	no
Eggs and Products	no	Peanuts and Products	no
Soy beans and Products	no	Peanutoil	no
Soya bean oil	no	Sesam Seeds and Products	no
Cereals containing Gluten	no	Sesame oil	no
Wheat	no	Glutamate (E620-E625)	no
Rye	no	Sulphite (=>10mg/kg)	no
Beef	no	Coriander	no

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## 7. FOIL INFORMATION

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Item number			H6740.000
Bag content			2000 g
Demands on weight			Minimum
Dimensions	Length		490 mm
	Width		730 mm
Net weight			20 g
Kind of material			PE-Tran
EAN foil			8710679023706
Extra Print			
Holes in material			Yes
Number of colours			5
Easy Opening			No

## 8. BOX INFORMATION

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Item number		H7881.000
Number of bags in box		5
Dimensions	Length	388 mm
	Width	288 mm
	Height	219 mm
Net weight		440 g
Kind of material		Pre-printed
EAN box		8710679023713
Extra Print		
Number of colours		2
Colour of tape		H3188.001 - Tape Sensations Yellow 50mm-990mm
C. of tape		H3739 - Tape transparent 3M top and/or bottom

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## 9. PALLET INFORMATION

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Item number		H3009.002
Number of layers		8
Number of boxes per pallet		80
Maximum pallet height	(Incl. pallet)	2150 mm
Actual pallet height	(Incl. pallet)	2023 mm
Kind of material		H3009.002 - Block pallet heattreated - wood
EAN-128		08710679023713
Wrap film		Yes
Carton sheets		No
Duo Pallet		No

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## 10. SPECIFIC CUSTOMER REQUIREMENTS

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Customer Comments  
Legal Requirements

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## 11. DISCLAIMER

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The quality of our products may vary due to the variation in raw materials and process conditions. The values stated in this product datasheet give an indication of typical values for this product. Therefore, no right can be derived from this datasheet. All products comply to European and National legislation.  
During the start of the season (June through September) Farm Frites establishes specifications based on the quality of the raw materials.

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## 12. CONTACT AND INFORMATION

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Contact Information