



Customer data sheet

1. Product information

Product name	Farm Frites CrispCoat Fr10mm 4x2,5kg
Legal product name	PRE-FRIED DEEP FROZEN FRIES COATED
Material code	441.013
Validity date	06.10.2025

2. Quality system

Halal	Yes
Kosher	Yes

3. Product composition

Ingredients	Potato (91%), Sunflower Oil (4%), Modified Starches (Potato, Maize), Maltodextrin, Starches (Potato, Maize), Rice Flour, Salt, Raising Agents (E450i, E500ii), Stabilizer (E415).
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4. Diet information

Suitable for:	
Organic	No
Vegan	Yes
Vegetarian	Yes

5. Preparation Method

Deep fryer: Deep fry small quantities in hot oil (175°C/350°F) for 2:30-3:30 minutes.
Oven: Preheat the oven to 220°C/425°F. Place frozen product in a single layer. Bake for 10:00-15:00 minutes. Turn halfway through cooking.

6. Handling information

Do not refreeze once thawed.
Product remains crisp for 25 minutes under holding lamp.

7. Shelf life and storage conditions

Total shelf life	24 months
Storage: -18°C several months, see print.	

8. Allergen information

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



9. Specification unprepared product

Production Method	Pre-fried
Skinpeel indication	Skin off
Coating indication	Coated
Length >75mm Min	15.0 %
Length >75mm Max	25.0 %
Length >50mm Min	65.0 %
Length >50mm Max	75.0 %
Length <25mm Min	1.0 %
Length <25mm Max	2.0 %
Total Defects >12mm Max	1.00 PC /1,000 g
Total Defects >3mm <6mm Max	25 PC /1,000 g
Total Defects >6mm <12mm Max	5 PC /1,000 g
Slivers Min	3 PC /1,000 g
Slivers Max	7 PC /1,000 g
Cutting Defects Max	4 PC /1,000 g
Burnt Pieces Max	1 PC /1,000 g
Batterclumps >13mm Max	0 PC /1,000 g
Clumps - Stuck by 2 Max	8 PC /1,000 g
Clumps - Stuck by 3 Max	4 PC /1,000 g
Crumb Max	13.0 g /1,000 g
Green Max	1%
Coating Visibility Max	11 PC /750 g
Moisture Content Min	67.0 %
Moisture Content Max	70.0 %
Fry method	Frymaster

10. Specification prepared product

Agtron After Min	60 Agtron
Agtron After Max	70 Agtron
USDA After Min	1.0 USDA
USDA After Max	2.0 USDA
Discolored - Minor A Max	8.0 PC /750 g
Discolored - Major B Max	2.0 PC /750 g
Discolored - Critical C Max	0.2 PC /750 g
Feathering Max	4 PC /750 g
Total inclusive Mottling Max	15 PC /750 g

11. Organoleptic information

Taste	Typical potato taste
Odour	Faintly sweet odour
External texture	Crispy
Internal texture	Moist mealy
Colour	
Crispiness Min	18 PC /20 PC
Mealiness D/E Min	16 PC /20 PC
Holding time Min	5 min



12. Nutritional information

Servings per package 25
Serving size 100 g

	Average Quantity per serving	Average Quantity per 100g
Energy	616kj (146kcal)	616kj (146kcal)
Protein	2,0 g	2,0 g
Fat, total	4,1 g	4,1 g
- Saturated	0,5 g	0,5 g
- Trans	0,041 g	0,041 g
Carbohydrate	24 g	24 g
- Sugars	1,0 g	1,0 g
Fibre	2,6 g	2,6 g
Sodium	121,8 mg	121,8 mg

13. Microbiological information

		Method
Total plate count Max	10,000 CFU/g	ISO 4833
E. Coli Max	10 CFU/g	ISO 16649-1
Coliforms Max	100 CFU/g	ISO 4832
Staphylococcus Max	100 CFU/g	ISO 6888-1
Listeria Max	Not detected in 25g	AFNOR BRD-07/4-09/98 ^a
Salmonella Max	-	-
Moulds Max	500 CFU/g	ISO 21527-2
Yeast Max	500 CFU/g	ISO 21527-2

14. Primary packaging information

Material number	60657800
Content	2,500 KG
Demands on weight	Minimum
Dimensions	
Length	470 mm
Width	348 mm
Depth	55 mm
Net weight	0,012 KG
Gross weight	2,512 KG
Kind of material	Polyethylene (PE)
EAN foil	8710679020279
Holes in material	yes
Number of colours	0
Easy Opening	no

15. Secondary packaging information

Material number	70798100
Content	4x 2,500 KG
Dimensions	
Length	386 mm
Width	288 mm
Height	210 mm
Net weight	10,000 KG
Gross weight	10,383 KG
Kind of material	Corrugated board, single wall
EAN box	8710679020286
Number of colours	2
Colour of tape	Top and bottom: Transparant



16. Pallet information

Material number	80300902
Number of layers	9
Number of boxes per layer	10
Number of boxes per pallet	90
Net weight	900,000 KG
Gross weight	960,470 KG
Maximum pallet height	2,150 mm
Dimensions	
Length	1.200 mm
Width	1.000 mm
Height	2.041 mm
Pallet description	Block Heattreated Wood 13 Shelves
Kind of material	Wood, other
Wrap film	Yes
Carton sheets	No

17. Contact information

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3227 CD Oudendoorn
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18. Disclaimer

The quality of our products may vary due to seasonal variation in raw materials. The values in this product datasheet give an indication of typical values for this product. Therefore, no right can be derived from this datasheet. Farm Frites reserves the right to change the specification without notice.

19. Additional remarks

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