

Tradistyle Frites



Product Description	French fries, prefried and quick frozen/11 - 11 mm
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Ingredients	Potatoes (95.5%), Sunflower Oil (4.5%)
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Article number	Bags or poly			Outercases		
	Net weight (g)	Dimensions (mm) width (w) x height (h)	Ean code	Net weight (kg)	Dimensions (mm) length (l) x width (w) x height (h)	Ean code
177600	2500	W 738 x h 450	08710438060256	5 x 2.500 = 12.5	L 396 x w 263 x h 272	08710438060263

Packaging Information	Pallets					
	Outer cases per layer	Number of layers	Number of cases per pallet	Net weight (kg)	Gross weight (kg)	Dimensions (cm)
	9	6	54	675	727	Euro (120x80) x 178

Cooking directions*	Deep fry		175 C	3 minutes	Cook 1/2 basket of frozen product for approximately 3 minutes.
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* For best results, cook from frozen state using recommended time and temperature. Always cook until golden yellow colour and crisp. Do not overcook. When cooking small amounts, reduce cooking time.

Nutritional values (per 100 grs frozen)	Energy (KJ)	577
	Energy (Kcal)	138
	Fat (g)	4.5
	Saturated fatty acids (g)	0.5
	Mono-unsaturated fatty acids (g)	1.8
	Poly-unsaturated fatty acids (g)	2.2
	Carbohydrates (g)	20.5
	Sugar (g)	0.5
	Fibres (g)	3
	Proteins total (g)	2.5
	Salt (g)	0.04

Microbiological Information (Limit in cfu/g) *	Total plate count:	< 500000/g
	Enterobacteriaceae:	< 100/g
	E-coli:	< 10/g
	Staphylococcus aureus:	< 100/g
	Moulds:	< 1000/g
	Yeasts:	< 1000/g
	Salmonella:	absent/25g
	Listeria monocytogenes:	< 100/g
	An.Sulphite Red. Spores:	< 100/g
Bacillus cereus:	< 1000/g	

Storage conditions / shelf life	*** - 18°C	18 months
	** - 12°C	1 month
	* - 6°C	1 week
	+ 4°C	4 days

Issued date: 08-05-2014

Warranty: McCain Foods hereby warrants that this product is produced in accordance with good manufacturing practices and supplied in accordance with all the relevant European Legislations.

McCain Foods ensures that the information contained in this document are correct on the date of issue

* In accordance with the regulation CE N° 2073/2005, we apply on our frozen potato products the hygiene criteria; criteria indicating the good working of the manufacturing process. Exceed these criteria require corrective measures to maintain the hygiene of the process.