



MCCAIN POTATO WEDGES SKIN-ON



Product Description	Potato wedges with skin, prefried and quick frozen/WE - Wedges
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Ingredients	Potatoes (95%), Sunflower oil (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
106300	2500	W 732 x h 425	08710438024500	4 x 2,500 = 10	L 396 x w 263 x h 202	38710438024517

Packaging Information	Pallets					
	Outer cases per layer	Number of layers	Number of cases per pallet	Net weight (kg)	Gross weight (kg)	Dimensions (cm)
	9	9	81	810	857	Euro (120x80) x 196

Cooking directions*	Deep fry		175 C	3 minutes	Preheat the frying oil to 175 C. Cook 1/2 basket of product for approximately 3 minutes.
	Oven		225 C	20 - 25 minutes	Spread the product in one layer on a baking tray and put the tray in the middle of the oven. Turn the product after approximately 14 minutes.
	Shallow Fry				Preheat a little bit of oil on medium heat. Cook the product until golden yellow and crisp, turning frequently.
	Fan Assisted Oven		200 C	20 - 25 minutes	Spread the product in one layer on a baking tray and put the tray in the middle of the oven. Turn the product after approximately 14 minutes.

* 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)	583
	Energy (Kcal)	139
	Fat (g)	5
	Saturated fatty acids (g)	0,6
	Mono-unsaturated fatty acids (g)	2
	Poly-unsaturated fatty acids (g)	2,5
	Carbohydrates (g)	19,5
	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

Remarks: Checklist 14-01-2014 : Packaging modification : foil + case :
 After out of stock old foil, case :
 - use new foil : 6000010627 size : 732mmx440mmx32µm,
 - use of new case : 6000011329, printed case, same dimensions as previous one.
 PIR-document will be modified as soon as packaging is out of stock (around 12th May).

Issued date: 14-05-2014

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.