



## Sweet potato straightcut 10-10 mm (3/8") [SAP 33315]

Coated - Prefried & Frozen

Product technical data sheet

**Ingredient list<sup>1</sup>** Sweet potatoes, canola oil, modified potato starch, rice flour, dextrin, salt, leavening E450i-E500ii, colouring: paprika extract, thickening E415.

**Variety of potatoes** Beauregard or similar.

**Origin of potatoes** United States.

### Cooking instructions

	Frozen product (-18°C)
Fryer <sup>2</sup>	2-3 minutes at 175°C/347°F
Oven <sup>5</sup>	18-25 minutes at 220°C/428°F

<sup>2</sup> [www.goodfries.eu](http://www.goodfries.eu)

<sup>5</sup> Cooking times can vary slightly according to the power of your oven and the amount that you want to cook.

### Storage conditions

**Do not refreeze once thawed**

Transport - Storage: **-18°C**

Storage:

◆ Freezer \*\*\* (-18°C):

**Several months**

(see printing on packing)

Shelf life: **24 months at -18°C**

**<sup>1</sup>Major allergens** [in accordance with Regulation (EU) n° 1169/2011 on the provision of food information to consumers (FIC)]

	Present in product		Risk of cross contamination	
	Yes	No	Yes	No
Cereals containing gluten and products thereof		x		x
Crustaceans and products thereof		x		x
Molluscs and products thereof		x		x
Eggs and products thereof		x		x
Fish and products thereof		x		x
Peanuts and products thereof		x		x
Soya and products thereof		x		x
Milk and dairy products		x		x
Nuts and products thereof		x		x
Celery and products thereof		x		x
Mustard and products thereof		x		x
Lupin and products thereof		x		x
Sesame seeds and products thereof		x		x
Added Sulphur Dioxide expressed as SO <sub>2</sub> > 10 mg/kg		x		x

<b>Traceability</b>	<b>Production date</b> (batch code composed of 8 digits):	e.g. <b>L7055 21 22</b>
	<b>7</b> Production year:	<b>2017</b>
	<b>055</b> Production day:	<b>24 February</b>
	<b>2</b> Packing machine	
	<b>1</b> Sweet potato batch	
	<b>22</b> Packing hour	

**Product specifications**

CHEMICAL ANALYSES		
Free fatty acidity	Max.	1,5 %
NUTRITIONAL VALUE PER 100 G OF FROZEN PRODUCT		
		RI <sup>2</sup>
Energy content (kJ)	761	
Energy content (Kcal)	182	9 %
Fats (g)	8	11 %
Whereof saturated (g)	0,6	3 %
Carbohydrate (g)	23	9 %
Whereof sugars (g)	5	6 %
Fibres (g)	2	
Protein (g)	3,4	7 %
Salt (g)	0,5	8 %
<sup>2</sup> Reference intake of an average adult (8 400 kJ / 2 000 kcal)		
LENGTH OF THE FRENCH FRIES		
Indicative values	% in number	
< 2,5 cm   Max.	10	
> 5cm       Min.	60	
> 7,5 cm   Min.	5	
MICROBIOLOGICAL ANALYSES		
	<b>m</b>	<b>M</b>
Total plate count	50 000 / g	100 000 / g
Coliforms	300 / g	1 000 / g
<i>E. coli</i>	10 / g	100 / g
<i>Staphylococcus aureus</i>		100 / g
Yeasts	100 / g	1 000 / g
Moulds	100 / g	1 000 / g
<i>Listeria monocytogenes</i>		100 / g
Salmonella	Absence	Absence
VISUAL QUALITY		
<b>Major blemishes</b>	Max.	6 pieces/kg
Dark surface (diameter > 5 mm)		
Light surface (diameter > 10 mm)		
<b>Minor blemishes</b>	Max.	23 pieces/kg
Dark surface (diameter between 3 and 5 mm)		
Light surface (diameter between 5 and 10 mm)		

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**Dietary**

	Yes	No
Vegetarian	<b>x</b>	
Lacto-Vegetarian	<b>x</b>	
Vegan	<b>x</b>	
Halal		<b>x</b>
Kosher	<b>x</b>	

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**Certifications**

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**Statements**

<b>GMO status</b>	Lutosa SA certifies that the product mentioned in this technical data sheet does not contain Genetically Modified Organisms (GMO) and is not concerned with the modification of legislation relative to the labelling of genetically modified foods according to Regulations (EU) nr 1829/2003 <sup>4</sup> and nr 1830/2003 <sup>3</sup> .
<b>Ionization and Irradiation status</b>	Lutosa SA certifies that the product mentioned in this technical data sheet has not been ionized or irradiated at any point during the manufacturing process in accordance with Directive 1999/2/EC <sup>3</sup> .
<b>Contaminants</b>	Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulations (EU) nr 1881/2006 <sup>3</sup> and nr 333/2007 <sup>3</sup> .
<b>Pesticides</b>	Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 396/2005 <sup>2</sup> on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Directive 91/414/EEC <sup>3</sup> .
<b>Primary packaging</b>	Lutosa SA certifies that the primary packaging used for the conditioning of the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 1935/2004 <sup>3</sup> on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC <sup>3</sup> and 89/109/EEC <sup>3</sup> and with Regulation (EU) nr 1169/2011 <sup>3</sup> on the provision of food information to consumers.

<sup>3</sup>All regulations and directives are available on the following website[http://europa.eu/eu-law/legislation/index\\_en.htm](http://europa.eu/eu-law/legislation/index_en.htm)