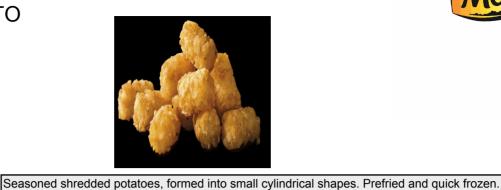


## MCCAIN POTATO POPS 5X2500G

Product Description



Ingredients		Potatoes (89%), sunflower oil, dehydrated potatoes, salt, dextrose, spice extract (black pepper).							
	Bags or poly				Outercases				
Article number	Net weight(g)	Dimensions (mm) width (w) x height (h)			Ean code		Dimensions (mm) length (I) x width (w) x height (h)		Ean code
1000006946	2500	W	725 x h 460	87104381	13617	5 x 2.500 = 12.500	_ 390 x w 261	x h 299	8710438113624
	Pallets								
Packaging Information	Outer cases per layer		Number of layers		Number of cases per pallet		Gross weight (kg)	Dimensions (cm)	
	9		6	54		675	720	Euro (120x80) x 194	
Cooking directions*	Deep fry		175°C	2 min 30 sec.		Preheat the frying oil to 175°C. Cook 1/3 basket of product for approximately 2 minutes 30 seconds.			product for
	Oven	70	220°C	10 minutes	baking	Preheat the oven to 220°C. Spread the product in one full layer on a baking tray and put it in the middle of the oven. Cook the product for approximately 10 minutes. Turn the product at the middle of the cooking			k the product for
Oven 200°C 10 minutes baking tray and put it			to 200°C. Spread the product in one full layer on a ut it in the middle of the oven. Cook the product for minutes. Turn the product at the middle of the cooking						

<sup>\*</sup> For best results, cook from frozen state using recommended time and temperature. Always cook until golden yellow and crisp Do not overcook. When cooking small amounts, reduce cooking time.

Nutritional values	Energy (kJ)	741
(per 100g per sold product)	Energy (Kcal)	177
	Fat (g)	8
	Saturates(g)	0.9
	Mono-unsaturates(g)	3.2
	Poly-unsaturates(g)	3.9
	Carbohydrates (g)	22.5
	Sugar (g)	0.5
	Fibres g)	2.5
	Proteins total (g)	2.5
	Salt (g)	0.8

Microbiological	l otal plate count:	<= 10000/g
Information	E-coli:	<= 10/g
(Limit in CFU/g) *	Staphylococcus aureus:	<= 10/g
-	Moulds and Yeasts:	<= 100/g
	Salmonella:	absent/25g
	Listeria monocytogenes:	<= 10/g
	Bacillus cereus:	<= 100/g

Storage conditions / shelf life	*** - 18°C	24 months

Allergen	Present in product	Possible cross contamination
Celery and products thereof	-	-
Cereals containing gluten and products thereof	-	+
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fish and products thereof	-	-
Lupin and products thereof	-	-
Milk and products thereof (including lactose)	-	+
Molluscs and products thereof	-	-
Mustard and products thereof	-	-
Nuts and products thereof	-	-
Peanuts and products thereof	-	-
Sesame seeds and products thereof	-	-
Soybeans and products thereof	-	-
Sulphur dioxide and sulphites at concentrations of	-	-
more than 10 mg/kg or 10 mg/litre expressed as SO2.		

Issued date: 20-09-2018

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.

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

<sup>\*</sup> 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.