



# MCCAIN POTATO POPS 5X2500G



Product Description	Seasoned shredded potatoes, formed into small cylindrical shapes. Prefried and quick frozen.
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Ingredients	Potatoes (89%), sunflower oil, dehydrated potatoes, salt, dextrose, spice extract (black pepper).
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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
1000006946	2500	W 725 x h 460	8710438113617	5 x 2.500 = 12.500	- 390 x w 261 x h 29€	8710438113624

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	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.
	Oven		220°C	10 minutes	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
	Fan Assisted Oven		200°C	10 minutes	Preheat the oven to 200°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

\* 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 (per 100g per sold product)	Energy (kJ)	741
	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 Information (Limit in CFU/g) *	Total plate count:	<= 10000/g
	E-coli:	<= 10/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
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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 SO <sub>2</sub> .	-	-

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.

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.