



Specification

Version 03-12/2014

Date 15.12.14

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Item.Nr 23494 Notation Pommes Williams slightly prebaked

Description: Croquettes formed like a pear, rough surface, free of burnt remnants or broken pieces, slightly pre-baked in vegetable oil, deep frozen.

Ingredients: Potatoes 71 %, palm oil , WHEAT FLOUR, water, iodised salt, potato starch, yeast, sugar, MALT FLOUR, dextrose, FULL MILK POWDERED, spice extracts, yeast extract, spice.

Preparation: Deep fryer: heat the oil to 170 -180°C and fry the deep frozen Pommes Williams for approx. 5 minutes until golden brown. Fill the deep fryer with one layer only at a time.  
 Do not refreeze after thawing!

Sensory properties: Smell and taste: typically like potatoes with a mild deep fried touch, slightly seasoned, without any off smell or taste.  
 Consistency: outside crispy, inside fluffy potato mash, not sticky or chewy.

BBD & Storage: 18 months, store at least at - 18 °C.

Specific values			lower limit	standard value	upper limit	QU
Physical	Diameter	ca.		40,000		mm
	Length	ca.		57,000		mm
	Unit weight		33,000	36,000	39,000	g
	Frying behaviour	at 170 °C			0,000	Stk
Chemical	Moisture	ca.		59,000		%
	Fat content	ca.		10,000		%
	Free fatty acids				1,000	%
	Peroxide Value				10,000	mml
	Salt content	ca.		0,700		%
Microbiological	Total bact. count			10.000,000	100.000,000	/g
	Enterobacteriaceae			100,000	1.000,000	/g
	E. coli			10,000	100,000	/g
	Yeast			100,000	1.000,000	/g
	Moulds			100,000	1.000,000	/g
	koag. pos. Staph.			10,000	100,000	/g
	Bacillus cereus			100,000	1.000,000	/g
	L. monocytogenes			10,000	100,000	/g
Salmon. neg. in				25,000	g	

Nutritional values		deep-frozen 100g		GDA		prepared 100g		GDA	
					%				%
Energy		181,56	kcal	9,08	%	0,00	kcal	0,00	%
		760,20	KJ	9,08	%	0,00	kJ	0,00	%
		2,10	BE			0,00	BE		
Protein		2,50	%	5,00	%		%	0,00	%
Carbohydrate		25,20	%	9,33	%		%	0,00	%
Sugar		0,62	%	0,69	%		%	0,00	%
Fat		7,30	%	10,43	%		%	0,00	%
SFA		1,52	%	7,60	%		%	0,00	%
Dietary fiber		2,40	%	9,60	%		%	0,00	%
Sodium		0,37	%	15,42	%		%	0,00	%
Salt		0,93	%	15,42	%	0,00	%	0,00	%
Dry matter		39,00	%				%		

Nutritional values		deep-frozen 100g		GDA		prepared 100g		GDA	
					%				%
Energy			kcal		%		kcal		%
			KJ		%		KJ		%
				BE				BE	
Protein			%		%		%		%
Carbohydrate			%		%		%		%
Sugar			%		%		%		%
Fat			%		%		%		%
SFA			%		%		%		%
Dietary fiber			%		%		%		%
Sodium			%		%		%		%
Salt			%		%		%		%
Dry matter			%				%		



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Nutritional values		deep-frozen	100g	GDA	prepared	100g	GDA
			kcal	%		kcal	%
	Energy		KJ	%		kJ	%
			BE			BE	
	Protein		%	%		%	%
	Carbohydrate		%	%		%	%
	Sugar		%	%		%	%
	Fat		%	%		%	%
	SFA		%	%		%	%
	Dietary fiber		%	%		%	%
	Sodium		%	%		%	%
	Salt		%	%		%	%
	Dry matter		%			%	

Allergens	Ingredients	Info	incl	quantum	
				QU	
	Gluten & Products	Wheat flour, malt flour	<input checked="" type="checkbox"/>		
	Crustacea/Shellfish		<input type="checkbox"/>		
	Eggs & Eggproducts		<input type="checkbox"/>		
	Fish & Fishproducts		<input type="checkbox"/>		
	Peanuts & Products		<input type="checkbox"/>		
	Soya & Soyaproducts		<input type="checkbox"/>		
	Milk & Milkproducts	Full milk powdered	<input checked="" type="checkbox"/>		
	Nuts & Nutproducts		<input type="checkbox"/>		
	Sesame seed & Prod.		<input type="checkbox"/>		
	Sulphite > 10mg/kg	in finished product < 10 mg/kg	<input type="checkbox"/>		
	Celery		<input type="checkbox"/>		
	Mustard & Products		<input type="checkbox"/>		
	Lupines & Products		<input type="checkbox"/>		
	Mollusca		<input type="checkbox"/>		

**GMO** In terms of the regulation (EC) No 1829/2003 on genetically modified food and feed and the regulation (EC) No. 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms this product does not contain genetically modified organisms and is not produced with genetically modified raw materials.

[end]