

Potato FLAKES 5 mm [PG 36813]

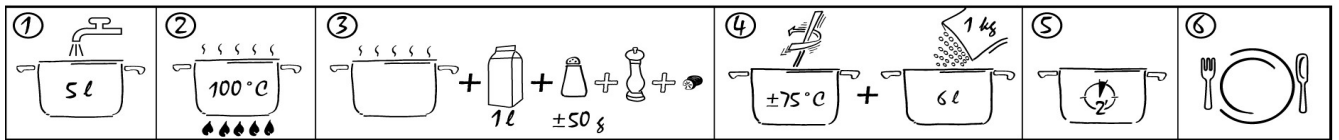
CODE 30

Product technical data sheet



Ingredients¹	Potatoes. <i>May contain traces of milk, sulphite.</i>
Variety of potatoes	Yellow flesh.
Origin of potatoes	Belgium, France, Netherlands, Germany.

Cooking instructions



For 1 kg potato flakes - Warm preparation: • Bring 5 l of water to the boil (100°C/212° F) • Remove the pan from the heat and add 50 g of salt and 1 l of milk at room temperature to achieve the ideal temperature (75°C-80°C/167°F-176°F) • Stir the liquid (whisk) and add 1 kg of flakes (sprinkled) • Allow to hydrate for approximately 2 minutes • Stir gently and serve.

Storage

Transport - Storage: **In a dry place** (preferably between +10° C and +15° C)

Storage: **In a dry place** (preferably between +10° C and +15° C)
In accordance with the instructions on the packaging

Shelf life: **18 months in a dry place** (preferably between +10° C and +15° C)
Under protective atmosphere

¹Major 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 ₂ > 10 mg/kg		x	x	

Traceability

Production date (batch code composed of 8 digits):

e.g.

L0055 35 22

0 Production year: 2020
 055 Production day: 24 February
 35 Packing machine
 22 Packing hour

Product specifications

NUTRITIONAL VALUE PER 100 G OF DRY PRODUCT		
Energy content (kJ)	1478	RI ³
Energy content (Kcal)	349	17 %
Fats (g)	1	1 %
Whereof saturated (g)	0.1	1 %
Carbohydrate (g)	73	28 %
Whereof sugars (g)	1.5	2 %
Fibres (g)	8	
Protein (g)	8	16 %
Salt (g)	0.045	1 %
³ Reference intake of an average adult (8 400 kJ / 2 000 kcal)		
CHEMICAL ANALYSES		
Humidity:	< 8 %	
MICROBIOLOGICAL ANALYSES		
	m	M
Total plate count	10 000 / g	100 000 / g
Coliforms	100 / g	1 000 / g
<i>E. coli</i>	10 / g	100 / g
<i>Staphylococcus aureus</i>	10 / g	100 / g
Yeasts	100 / g	1 000 / g
Moulds	100 / g	1 000 / g
<i>Bacillus cereus</i>	100 / g	1 000 / g
<i>Listeria monocytogenes</i>	< 10 / g	100 / g
Salmonella	Absence on 25 g	
PHYSICAL STANDARDS		
Granulometry on sieve (with sieve openings of 1 mm and 5 mm):		
< 1 mm	Max.	35 %
> 5 mm	Max.	5 %
Typical potato colour: Yellow		
Defects (black spots, peels...) Ø ≥ 1 mm: Max. 10/100 g		

Dietary

	Yes	No
Vegetarian	x	
Lacto-Vegetarian	x	
Vegan		x
Halal	x	
Kosher		x

Certifications
www.lutosa.com/uk/downloading

BRC
 IFS
 ACG
 FCA

Statements

GMO status	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 ⁴ and nr 1830/2003 ⁴ .
Ionization and Irradiation status	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 ⁴ .
Contaminants	Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulations (EU) nr 1881/2006 ⁴ and nr 333/2007 ⁴ .
Pesticides	Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 396/2005 ⁴ on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Directive 91/414/EEC ⁴ .
Primary packaging	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 ⁴ on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC ⁴ and 89/109/EEC ⁴ and with Regulation (EU) nr 1169/2011 ⁴ on the provision of food information to consumers.

⁴All regulations and directives are available on the following website

http://europa.eu/eu-law/legislation/index_en.htm

Lutosa SA

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