



Steak Fries 10-18 mm A-Grade [PG 15662]

Prefried & Frozen

Product technical data sheet

Ingredients¹ Potatoes, palm oil.

Variety of potatoes Yellow flesh.

Origin of potatoes Belgium, France, Netherlands, Germany.

Cooking instructions

	Frozen product (-18°C)	Defrosted product (+2°C/+4°C)
Fryer²	4-5 minutes at 175°C/347°F	2-3 minutes at 175°C/347°F

² www.goodfries.eu

Always cook until golden yellow colour.

Do not overcook.

When cooking small amounts, reduce cooking time.

Storage

Do not refreeze once thawed

Transport - Storage: -18°C

Storage:

- ◆ Fridge (between +2°C and +4°C):
- ◆ Ice box of the fridge * (-6°C):
- ◆ Freezer *** (-18°C):

2 days

1 week

Several months

(see printing on packing)

Shelf life: 24 months at -18°C

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.

L9055 06 22

L9055 06 22

9 Production year: **2019**
055 Production day: **24 February**
06 Packing machine
22 Packing hour

Product specifications

CHEMICAL ANALYSES		
Dry matter	Target	29 %
NUTRITIONAL VALUE PER 100 G OF FROZEN PRODUCT		
		RI ³
Energy content (kJ)	548	
Energy content (Kcal)	130	7 %
Fats (g)	3	4 %
Whereof saturated (g)	1,5	8 %
Carbohydrate (g)	22	8 %
Whereof sugars (g)	0,5	1 %
Fibres (g)	2,5	
Protein (g)	2,5	5 %
Salt (g)	0,075	1 %
³ 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.	4	
> 5 cm Target	60	
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	
VISUAL QUALITY		
Major blemishes	Max.	6 pieces/kg
Dark surface (diameter > 5 mm)		
Light surface (diameter > 10 mm)		
Minor blemishes	Max.	15 pieces/kg
Dark surface (diameter between 3 and 5 mm)		
Light surface (diameter between 5 and 10 mm)		
Burnt pieces	Max.	0,5 % in weight
COLOUR		
Colour of the deepfrozen product	USDA "00" - "0"	
Colour of the prepared product	USDA "0" - "1"	

Dietary

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

Certificationswww.lutosa.com/uk/downloadingBRC
IFS
ACG
FCA

RSPO-SG

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