

MCCAIN I  
CUBETTONI  
5X2,5KG






Product Description	Natural potato cubes, blanched and quick frozen.
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Ingredients	Potatoes (minimum 99%), Salt
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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
121340	2500	W 737 x h 390	8710438048704	5 x 2,500 = 12,500	- 393 x w 263 x h 225	8710438048711

Packaging Information	Pallets					
	Outer cases per layer	Number of layers	Number of cases per pallet	Net weight (kg)	Gross weight (kg)	Dimensions (cm)
	9	7	63	788	840	Euro (120x80) x 173

Cooking directions*	Combi Steamer		100°C	10 minutes	Cook at 100°C for approximately 10 minutes
	Fan Assisted Oven		225°C	25 minutes	Preheat the oven to 225°C. Arrange potatoes in a baking tin without defrosting, adding fat and herbs or spices and bake for approximately 25 minutes until the product achieve a golden yellow color. Turn the potatoes
	Bolling Pot			6 - 9 minutes	Cook for 6 to 9 minutes

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

Nutritional values (per 100g per sold product)	Energy (kJ)	355
	Energy (Kcal)	84
	Fat (g)	0,2
	Saturates(g)	0,1
	Mono-unsaturates(g)	0
	Poly-unsaturates(g)	0,1
	Carbohydrates (g)	18
	Sugar (g)	1
	Fibres (g)	2
	Proteins total (g)	1,5
	Salt (g)	0,1

Microbiological Information (Limit in CFU/g) *	Total plate count:	<= 50000/g
	Enterobacteriaceae:	<= 100/g
	E-coli:	<= 10/g
	Staphylococcus aureus:	<= 100/g
	Moulds:	<= 1000/g
	Yeasts:	<= 1000/g
	Salmonella:	absent/25g
	Listeria monocytogenes:	<= 100/g
Bacillus cereus:	<= 1000/g	

Storage conditions / shelf life	*** - 18°C	18 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: 29-11-2017

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.

13.02.19  
 NETTUNO ALIMENTI S.p.A.  
