



Release date: 25-01-2024

CUSTOMER DATASHEET

611.001 - Croquettes 10x1000g Farm Frites EP

DESCRIPTION:	DEEP FROZEN BREADED POTATO CROQUETTES
SHELF LIFE:	24 months
INGREDIENTS:	Potato (85%), breadcrumbs (flour (WHEAT), salt, yeast, colouring E160b(ii)), potato flakes, salt, flour (WHEAT), stabiliser E464, spice extracts.

1. SPECIFICATION UNPREPARED PRODUCT

Pre-fried	No
Coated	No
Skin On	No
Shape	Cilinder mash
Weight (Min)	115 g/5 pcs
Weight (Max)	135 g/5 pcs
Diameter (Min)	22 mm/5 pcs
Diameter (Max)	26 mm/5 pcs
Length (Min)	61 mm/5 pcs
Length (Target)	64 mm/5 pcs
Length (Max)	67 mm/5 pcs
Bare Spots (Max)	7 pcs/1000 g
Misshapes (Max)	4 pcs/1000 g
Dry Matter (Min)	27 %

2. SPECIFICATION PREPARED PRODUCT

USDA After (Min)	1 USDA
USDA After (Max)	2 USDA

3. ORGANOLEPTIC INFORMATION

TASTE

Taste
Typical taste of flavoured mashed potatoes

ODOUR

Odour
Aroma of slightly fried crumb and fresh mashed potato

EXTERNAL TEXTURE

External Texture
Crispy texture

INTERNAL TEXTURE

Internal Texture
Soft and fluffy texture

4. PREPARATION AND HANDLING INFORMATION

PREPARATION METHOD

Deep Fryer
Deep fry small quantities in hot oil (175°C/347°F) for 3:30-4:00 minutes.
Drain on absorbent paper before serving.
Do not refreeze once thawed.

STORAGE CONDITIONS

Storage: -18°C, 24 months.
Do not eat the product after expiry date.

5. NUTRITIONAL INFORMATION

	UNPREPARED PRODUCT
Energy (kj)	490,0
Energy (kcal)	116,0
Fat (g)	1,0
Fat Acids Saturated (g)	0,2
Fat Acids Mono (g)	
Poly Acids Unsaturated (g)	
Carbohydrates (g)	25,0
Of Which Sugar < (g)	1,3
Protein (g)	2,9
Salt (g)	1,0
Fibre (g)	2,4
Transfat < (g)	

Nutritional information are average values per 100g product.
This product is free of raw materials and ingredients produced from genetically manipulated organisms.

6. MICROBIOLOGICAL INFORMATION

Escherichia coli (Max)	10 cfu/g
Staphylococcus aureus (Max)	100 cfu/g
Moulds / Yeast (Max)	1000 cfu/g
Salmonella (Max)	Absent cfu/25g
Total Plate Count (Max)	500000 cfu/g
Listeria monocytogenes (Max)	100 cfu/g
Enterobacteriaceae (Max)	5000 cfu/g

7. ALBA-LIST (DIETARY INTOLERANCE)

Milk and Products	no	Nuts and Products	no
Pork	no	Celery and Products	no
Chicken	no	Carrot	no
Fish and Products	no	Lupin and Products	no
Crustaceans and Products	no	Mustard and Products	no
Maize	no	Molluscs and Products	no
Cacao	no	Buckwheat	no
Pulses	no	Corn	no
Lactose	no	Nutoil	no
Eggs and Products	no	Peanuts and Products	no
Soy beans and Products	no	Peanutoil	no
Soya bean oil	no	Sesam Seeds and Products	no
Cereals containing Gluten	yes	Sesame oil	no
Wheat	yes	Glutamate (E620-E625)	no
Rye	no	Sulphite (=>10mg/kg)	no
Beef	no	Coriander	no

8. FOIL INFORMATION

Item number		R00675.000
Bag content		1000 g
Demands on weight		E-mark
Dimensions	Length	300 mm
	Width	525 mm
Net weight		6 g
Kind of material		PE-Tran
EAN foil		8710679025151
Extra Print		Inline Print Text Data Foil
		Best Before End: 01/2026 Lot: L4009300 116:53
Holes in material		Yes
Number of colours		6
Easy Opening		No

9. BOX INFORMATION

Item number		R00676.000
Number of bags in box		10
Dimensions	Length	390 mm
	Width	240 mm
	Height	225 mm
Net weight		278 g
Kind of material		Pre-printed
EAN box		8710679025168
Extra Print		Inline Print Text Data Box
		611.01 CROQUETTES 10x1kg e Best Before End: 01/2026 Lot: L4009300 16:54 Barcode: 8710679025168
Number of colours		2
Colour of tape		R00004.001 - Tape Transparent
C. of tape		

10. PALLET INFORMATION

Item number		R00008
Number of layers		8
Number of boxes per pallet		72
Maximum pallet height	(Incl. pallet)	2100 mm
Actual pallet height	(Incl. pallet)	2041 mm
Kind of material		R00008 - Euro Pallet -
EAN-128		08710679025168
Wrap film		Yes
Carton sheets		No
Duo Pallet		No

11. SPECIFIC CUSTOMER REQUIREMENTS

Customer Comments

12. DISCLAIMER

The quality of our products may vary due to the variation in raw materials and process conditions. The values stated in this product datasheet give an indication of typical values for this product. Therefore, no right can be derived from this datasheet. All products comply to European and National legislation.

During the start of the season (June through September) Farm Frites establishes specifications based on the quality of the raw materials.

13. CONTACT AND INFORMATION

Contact Information Farm Frites International B.V. Molendijk 1083227 CD
Oudenhorn / Holland www.farmfrites.com