



Plain Mash [PG 15617]

Frozen

Product technical data sheet

Ingredients¹	Potatoes, emulsifier E471, stabiliser E450i, spice (turmeric). <i>May contain traces of: Wheat, Milk, Sulphite.</i>
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Variety of potatoes	Yellow flesh.
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Origin of potatoes	Belgium, France, Netherlands, Germany.
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Cooking instructions

	Frozen product (-18°C)		
	Household preparation		Professional preparation
	+ 400 ml milk + choice of spices		
Microwave⁵ <i>(for 1 kg frozen product)</i>	1000 W	10-12 minutes	10-16 minutes
	750 W	12-14 minutes	
	650 W	14-16 minutes	
Saucepan <i>(for 1 kg frozen product)</i>	10-12 minutes on a medium heat		8-10 minutes
Oven combi-steamer⁵ <i>(for 2,5 kg frozen product)</i>	-		+ choice of spices
			10-12 min. at 100°C/212°F (position 'steam')

⁵ Cooking times can vary slightly according to the power of your oven and the amount that you want to cook.

Storage	Do not refreeze once thawed
	Transport - Storage: -18°C
	Storage:
	♦ Fridge (0-2°C): ♦ Ice box of the fridge * (-6°C): ♦ Freezer *** (-18°C):
	24 hours
	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)]
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	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.

L7055 25 22

L7055 25 22

7 Production year: **2017**
055 Production day: **24 February**

25 Packing machine

22 Packing hour

Product specifications

CHEMICAL ANALYSES				
Dry matter	Target	20 %	Min.	17 %
NUTRITIONAL VALUE PER 100 G OF FROZEN PRODUCT				
				RI ³
Energy content (kJ)		344		
Energy content (Kcal)		81		4 %
Fats (g)		0,3		0 %
Whereof saturated (g)		0,2		1 %
Carbohydrate (g)		17		7 %
Whereof sugars (g)		0,3		0 %
Fibres (g)		1,6		
Protein (g)		1,8		4 %
Salt (g)		0,025		0 %
³ Reference intake of an average adult (8 400 kJ / 2 000 kcal)				
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				
Average diameter		12 mm		
Visual defects (diameter > 1 mm)		Max. 10/500 g		

Dietary

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

Certificationswww.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 1829/2003⁴ and nr 1830/2003⁴.

**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/EC⁴.

Contaminants

Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulations (EU) nr 1881/2006⁴ and nr 333/2007⁴.

Pesticides

Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 396/2005⁴ on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Directive 91/414/EEC⁴.

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 1935/2004⁴ on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC⁴ and 89/109/EEC⁴ and with Regulation (EU) nr 1169/2011⁴ 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