



## Shoestrings 7-7 mm (1/4") Foodservice [PG 15520]

### Coated Xtra Crispy - Prefried & Frozen

#### Product technical data sheet

<b>Ingredients<sup>1</sup></b>	Potatoes (87%), palm oil, modified potato starch, rice flour, modified tapioca starch, salt, raising agents E450i-E500ii, thickener E415. <i>May contain traces of: Celery, Milk, Sulphite.</i>
--------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

<b>Variety of potatoes</b>	Yellow flesh.
----------------------------	---------------

<b>Origin of potatoes</b>	Belgium, France, Netherlands, Germany.
---------------------------	----------------------------------------

#### Cooking instructions

	Frozen product (-18°C)
<b>Fryer<sup>2</sup></b>	2-3 minutes at 175°C/347°F
	<i>Alternative cooking instructions</i>
<b>Oven<sup>5</sup></b>	8-12 minutes at 200°C/392°F

<sup>2</sup> [www.goodfries.eu](http://www.goodfries.eu)

<sup>5</sup> 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:**

- ◆ Ice box of the fridge \* (-6°C):
- ◆ Freezer \*\*\* (-18°C):

**1 week**

**Several months**

(see printing on packing)

**Shelf life: 24 months at -18°C**

#### <sup>1</sup>Major 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 <sub>2</sub> > 10 mg/kg		x	x	

**Traceability**
**Production date** (batch code composed of 8 digits):

e.g.

**L6055** 61 22

**L6055 61 22**
**6** Production year:

**2016**
**055** Production day:

**24 February**
**61** Packing machine

**22** Packing hour

**Product specifications**

CHEMICAL ANALYSES				
Dry matter	Target	37 %	Min.	- %
Fat content	Target	6 %	Max.	- %
Free fatty acidity			Max.	1,5 %
NUTRITIONAL VALUE PER 100 G OF FROZEN PRODUCT				
				RI <sup>3</sup>
Energy content (kJ)		740		
Energy content (Kcal)		176		9 %
Fats (g)		6		9 %
Whereof saturated (g)		3		15 %
Carbohydrate (g)		27		10 %
Whereof sugars (g)		0,5		1 %
Fibres (g)		2,3		
Protein (g)		2,4		5 %
Salt (g)		0,5		8 %
<sup>3</sup> 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.	2		
> 5cm	Target	70		
	Min.	65		
MICROBIOLOGICAL ANALYSES				
		<b>m</b>	<b>M</b>	
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				
<b>Major blemishes</b>		Max. 6 pieces per kg		
Dark surface (diameter > 5 mm)				
Light surface (diameter > 10 mm)				
<b>Minor blemishes</b>		Max. 10% in weight		
Dark surface (diameter between 3 and 5 mm)				
Light surface (diameter between 5 and 10 mm)				
<b>Burnt pieces</b>		Max. 0,5% in weight		
COLOUR				
Colour of the deepfrozen product		USDA "0"		
Colour of the prepared product		USDA "0" - "1"		

---

**Dietary**

	Yes	No
Vegetarian	<b>x</b>	
Lacto-Vegetarian	<b>x</b>	
Vegan		<b>x</b>
Halal	<b>x</b>	
Kosher		<b>x</b>

---

**Certifications**[www.lutosa.com/uk/downloading](http://www.lutosa.com/uk/downloading)

ISO 9001

BRC

IFS

BELAC (ISO 17025)

ACG

GMP

RSPO

---

**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<sup>4</sup> and nr 1830/2003<sup>4</sup>.

**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<sup>4</sup>.

**Contaminants**

Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulations (EU) nr 1881/2006<sup>4</sup> and nr 333/2007<sup>4</sup>.

**Pesticides**

Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 396/2005<sup>4</sup> on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Directive 91/414/EEC<sup>4</sup>.

**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<sup>4</sup> on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC<sup>4</sup> and 89/109/EEC<sup>4</sup> and with Regulation (EU) nr 1169/2011<sup>4</sup> on the provision of food information to consumers.

<sup>4</sup>All regulations and directives are available on the following website

[http://europa.eu/eu-law/legislation/index\\_en.htm](http://europa.eu/eu-law/legislation/index_en.htm)