

	<p style="text-align: center;">AD.KS.214- ENG Specification</p>	<p>Date: 21/06/2018</p>
<p>CLAREBOUT – POTATOES n.v. Heirweg 26 BE-8950 Heuvelland-Nieuwkerke Tel. +32 57 44 69 01 Fax. +32 57 44 69 06 E-mail info@clarebout.com</p>	<p style="text-align: center;"><i>Pomuni Noisettes</i> <i>4x2.5kg</i></p>	<p>Version 1.0</p>

GENERAL INFORMATION

LEGAL NAME	PREFRIED AND DEEPFROZEN POTATO PRODUCT
INGREDIENT LIST	Potatoes, potato flakes, vegetable oil, salt, stabilizer (E464), extracts of spices.
CUTSIZE	Noisettes
ALLERGENS	ABSENT According to EU directive 2000/13/EC amended by directive 2003/89/EC, 2006/142, 2007/68
GMO	ABSENT According EU legislation 1829/2003 and 1830/2003
IONISATION	ABSENT

PHYSICAL AND CHEMICAL PARAMETERS

PARAMETER	TARGET
Weight/10 pieces	70 ± 10 g
Diameter	25 ± 2 mm
Dry matter	Min. 32 %

	<p style="text-align: center;">AD.KS.214- ENG Specification</p>	<p>Date: 21/06/2018</p>
<p>CLAREBOUT – POTATOES n.v. Heirweg 26 BE-8950 Heuvelland-Nieuwkerke Tel. +32 57 44 69 01 Fax. +32 57 44 69 06 E-mail info@clarebout.com</p>	<p style="text-align: center;"><i>Pomuni Noisettes</i> <i>4x2.5kg</i></p>	<p>Version 1.0</p>

MICROBIOLOGY

ORGANISM	MAXIMUM VALUE	UNIT
Total Plate count	100.000	/g
Total coliforms	1000	/g
Escherichia coli	10	/g
Listeria monocytogenes	100	/g
Salmonella	Absent	/25g
Staphylococcus aureus	100	/g
Yeast and fungi	1000	/g

STORAGE INSTRUCTION

	STORAGE TIME
Refrigerator	24h
Frozen Food compartment (*) -6°C	1 week
Frozen food compartment (**) -12°C	1 month
Food Freezer (*** / ****) -18°C or colder	Until Best Before date
DO NOT REFREEZE ONCE DEFROSTED	

	<p>AD.KS.214- ENG Specification</p>	<p>Date: 21/06/2018</p>
<p>CLAREBOUT – POTATOES n.v. Heirweg 26 BE-8950 Heuvelland-Nieuwkerke Tel. +32 57 44 69 01 Fax. +32 57 44 69 06 E-mail info@clarebout.com</p>	<p><i>Pomuni Noisettes</i> <i>4x2.5kg</i></p>	<p>Version 1.0</p>

COOKING INSTRUCTION

Type	Fryer	Oven
Temperature	175°C	200°C
Time	3 min or until they are golden and crispy	15 min or until they are golden and crispy