



LWS64

Commercial Product Specification

Product : **Potato Dippers | ALL**

Revised : 09 April 2021

Ingredients Statement

Potatoes (88%), Coating (7%) [Modified Potato Starch, Rice Flour, Salt, Raising agents (E450, E500), Potato Starch, Thickener (E415), Spice extract (Turmeric), Dextrose], Sunflower Oil (5%).

Nutrition Information per 100g frozen

Energy kj	600
Energy kcal	143
Fat	4.8
of which Saturated fat	0.6
Carbohydrates	22
of which sugars	<0,5
Fibres	2
Protein	1.9
Salt	0.5

Allergy information

Cereals containing gluten	<input type="checkbox"/>
Crustaceans	<input type="checkbox"/>
Eggs	<input type="checkbox"/>
Fish	<input type="checkbox"/>
Peanuts	<input type="checkbox"/>
Soybeans	<input type="checkbox"/>
Milk	<input type="checkbox"/>
Nuts	<input type="checkbox"/>
Celery	<input type="checkbox"/>
Mustard	<input type="checkbox"/>
Sesame seeds	<input type="checkbox"/>
Sulphur dioxide	<input type="checkbox"/>
Molluscs	<input type="checkbox"/>
Lupin	<input type="checkbox"/>

Cooking instructions

Cooking appliances may vary, therefore cooking times may need to be adjusted from the guidelines as labeled on-pack. For best results always cook from frozen. If allowed to defrost the product (store below 7 °C), adjust cooking time accordingly (shorter times). Do not overcook.



± 3:00 min. 175°C



± 10-14 min. 200°C



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Packaging

Primary : 2.5 KG

Secondary : 10.0 KG

Ean number

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95001	45 cases (9 cases x 5 layers)
EURO	
62488	72 cases (12 cases x 6 layers)
BLOK	
55149	84 cases (12 cases x 7 layers)
BLOK	
55147	63 cases (9 cases x 7 layers)
EURO	

Flavour

The cooked product will have a fresh full potato flavour, with no off-flavours present.

Texture

The cooked product has a crisp bite, with a uniform smooth slightly firm internal texture

Colour description

Frozen product overall even creamy

Cooked product overall light golden yellow

Extraneous Material

There is a zero target for extraneous vegetable matter and/or foreign material

Storage times

* -6°C 1 week

** -12°C 1 month

*** / **** -18°C 18 months

Do not re-freeze after defrosting