## MCCAIN SPECIAL **CHOICE ROSTI** TALER POMMES **PAILLASSONS** 6X1.5KG

Storage conditions / shelf life





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Product Description		Shredded potatoes with a light onion flavour, formed into rounds. Prefried and quick frozen					
Ingred	ients	Potatoes (88%), Sunflow	ver oil (9%), Dehydrate	ed potatoes, Sa	lt, Onion powder (0,3%)		
		Bags or poly		Outercases			
Article number	Net weight(g)	Dimensions (mm) width (w) x height (h)	Ean code	Net weight (kg)	Dimensions (mm) length (I) x width (w) x height (h)	Ean code	
135600	1500	W 725 x h 371	8710438218411	6 x 1,500 =	_ 396 x w 263 x h 232	871043800025	

	Pallets					
Packaging Information	Outer cases per layer	Number of layers	Number of cases per pallet	Net weight (kg)	Gross weight (kg)	Dimensions (cm)
	9	8	72	648	702	Euro (120x80) x 196

Cooking directions*	Deep fry	<b>III</b>	175°C	3:30 - 4 minute	Preheat the frying oil to 175°C. Cook 1/3 basket of product for 3:30 to 4 minutes.
	Fan Assisted Oven	<b>×</b> ,	200°C	14 minutes	Preheat the oven to 200°C. Spread the product in one layer on a baking tray and put the tray in the middle of the oven. Cook the product for approximately 14 minutes.

<sup>\*</sup> For best results, cook from frozen state using recommended time and temperature. For best results, cook from frozen state using recommended time and temperature. Always cook until golden yellow colour and crisp. Do not overcook. When cooking small amounts, reduce cooking time. Do not overcook. When cooking small amounts, reduce cooking time.

Nutritional values	Energy (kJ)	778	Microbiological
(per 100g per sold product)	Energy (Kcal)	186	Information
	Fat (g)	9	(Limit in CFU/g) *
	Saturates(g)	1	
	Mono-unsaturates(g)	3,6	
	Poly-unsaturates(g)	4,4	
	Carbohydrates (g)	22	
	Sugar (g)	0,5	
	Fibres g)	3,5	
	Proteins total (g)	2,5	
	Salt (g)	0,7	

24 months

\*\*\* - 18°C

Microbiological	Total plate count:	<= 10000/g
Information	E-coli:	<= 10/g
(Limit in CFU/g) *	Staphylococcus aureus:	<= 10/g
	Moulds and Yeasts:	<= 100/g
	Salmonella:	absent/25g
	Listeria monocytogenes:	<= 10/g
	Bacillus cereus:	<= 100/g

Allergen	Present in product	Possible cross contamination
Celery and products thereof		
Cereals containing gluten and products thereof		+
Crustaceans and products thereof	- 1	
Eggs and products thereof		
Fish and products thereof		
Lupin and products thereof		
Milk and products thereof (including lactose)		+
Molluscs and products thereof		
Mustard and products thereof		
Nuts and products thereof		
Peanuts and products thereof		
Sesame seeds and products thereof		
Soybeans and products thereof		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.		

Issued date: 11-01-2018

Warranty: McCain Foods hereby warrants that this product is produced in accordance with good manufacturing practices and supplied in accordance with all the relevant European Legislations.

Mc Cain Foods ensures that the information contained in this document are correct on the date of issue

\* In accordance with the regulation CE N° 2073/2005, we apply on our frozen potato products the hygiene criteria; criteria indicating the good working of the manufacturing process. Exceed these criteria require corrective measures to maintain the hygiene of the process.

NETTUNO ALIMENTARISDA