



**TECHNICAL SHEET**  
**FROZEN PRE-FRIED FRENCH FRIES**

Date:  
12/11/2021

Brand *Pizzoli*

Commercial size *2500g*

**INTERNAL CODE**

505001

**EAN 13 CODE**

8002411101019

**ITF 14 CODE**

18002411101016

**SALE DENOMINATION**

Frozen French fries.

**TRADE/COMMERCIAL DENOMINATION**

Pizzoli patate "Patatine".

**PRODUCT DEFINITION:**

Potato sticks cut 9x9 mm pre-fried and frozen I.Q.F.

**RAW MATERIAL:**

Prepared with yellow or light yellow flesh potatoes of varieties generally used for industrial transformation process.

**INGREDIENTS:**


Potatoes, sunflower oil(4,4%), dextrose.

Gluten free.

**ALLERGENS:**

By filling in the following table, beyond all the product ingredients, could be taken into consideration also herbs, additives, herbs supports or technological supporting. Here is indicated the presence/absence of every allergen. In case of presence is specified the involved component and eventually the ingredient which contains that component.

Allergen	Presence (Yes/No)	In case of presence		Possibility of cross contamination (Yes/No)
		Component	Ingredient in which a component is present	
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof	NO			NO
Crustaceans and products thereof	NO			NO
Eggs and products thereof	NO			NO
Fish and products thereof	NO			NO
Peanuts and products thereof	NO			NO
Soybeans and products thereof	NO			NO
Milk and products thereof (including lactose)	NO			NO
Nuts, namely Almond ( <i>Amygdalus communis</i> L.), Hazelnut ( <i>Corylus avellana</i> ), Walnut ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan nut ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut ( <i>Bertholletia excelsa</i> ), Pistachio nut ( <i>Pistacia vera</i> ), Macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ) and products thereof	NO			NO

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Allergen	Presence (Yes/No)	In case of presence		Possibility of cross contamination (Yes/No)
		Component	Ingredient in which a component is present	
Celery and products thereof	NO			NO
Mustard and products thereof	NO			NO
Sesame seeds and products thereof	NO			NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	NO			NO
Lupine and products thereof	NO			NO
Molluscs and products thereof	NO			NO

### **INDUSTRIAL PROCESS**

Peeling.  
 Sorting.  
 Cutting.  
 Calibration.  
 Sorting.  
 Blanching.  
 Drying.  
 Pre-frying.  
 Frosting.  
 Freezing.  
 Packing.  
 Metal detection.  
 Storage.

### **QUALITATIVE FEATURES**

#### **Organoleptic Features**

Aspect: Free French fries.  
Colour: Characteristic golden.  
Smell: Characteristic, without extraneous smells.  
Taste: Typical of baked potato, without extraneous aftertaste.  
Consistency: Crunchy in surface, but not dry, filled inside.

#### **Goods Features**

A score is given on 1000 g of product, by counting the blemished units. The sticks with minor blemish must be inferior to 25, those with major or gross defects should be inferior to 6 and 2 respectively.


#### **Defect definition**

Minor blemish: Spots, residual of peel, others defect with higher dimension between 3 and 6 mm  
 Mayor blemish: Spots, residual of peel, others defect with higher dimension between 6 and 10 mm  
 Gross blemish: Spots, residual of peel, others defect with higher dimension over 10 mm

Length <2.5 mm Maximum 2.5% w/w  
 Length >50 mm Minimum 55% w/w

#### **Chemical-Physical Features**

Dry matter Minimum 28 %  
 Fat (4,4 +/- 1,5) g/100 g

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Pesticide residual or other substances: under current EU and Italian regulations.

### **Microbiologic Features**

CMT	(cfu/g)	≤ 100.000
Coliformi totali	(cfu/g)	≤ 300
E. coli	(cfu/g)	≤ 10
Staf aureus	(cfu/g)	≤ 100
Listeria monocytogenes	(cfu/g)	≤ 10
Salmonella	(cfu/25g)	Absent

### **NUTRITIONAL VALUES**

Average values per 100 g of quick frozen product	
Energy	580 kJ 138 kcal
Fat	4,6 g
of which saturates	0,4 g
Carbohydrate	20 g
of which sugars	0,3 g
Protein	1,9 g
Salt	0,07 g

### **PREPARATION**

Deep-Fryer: Max 175°C – 4/5 min.

Oven: 220°C (200°C in a fan oven) – 18/20 min.

Always cook until golden yellow colour and crisp. Do not overcook.

When cooking small amounts, reduce cooking time.

### **SHELF LIFE**

Preserved at – 18° C: 24 months.

### **STORAGE CONDITIONS**

Max. -18°C.

Do not refreeze once thawed and use within 1 day.

### **PACKING AND LABELLING**

Packing materials and packing system adopted are suitable to protect the product, without changing its organoleptic features, under current regulations. The labelling is compliant with current Italian legislation.

#### **Sale Packaging:**

Container	<b>Pillow pack</b>	Dimensions (mm)	
Material	<b>LDPE</b>	Length	<b>280</b>
Net weight	<b>2500 g</b>	Width	<b>440</b>
Tare	<b>20 g</b>	Height	<b>55</b>

#### **Pallet**

Pallet	<b>Europallet</b>	Case dimension	<b>390x260x240 mm</b>
Pack/case	<b>4</b>	Case gross weight	<b>10,4 kg</b>
Case/layer	<b>9</b>	Total weight	<b>770 kg</b>
Layer/pallet	<b>8</b>	Total height	<b>207 cm</b>
Case/pallet	<b>72</b>	Pallet stabilization	<b>Stretch film</b>

### **HACCP**

In all the phases of the food process Pizzoli S.p.A. adopts a self-monitoring plan based on HACCP method as provided for in force legislation regarding the hygiene of the food products.