



**F64**

#### Commercial Product Specification

Product : **Private Reserve Fries 9x9 | ALL**

Revised : 31 December 2021

#### Ingredients Statement

Potatoes, Sunflower Oil, Salt.

#### Nutrition Information per 100g frozen

Energy kJ	591
Energy kcal	141
Fat	4.8
of which Saturated fat	0.6
Carbohydrates	20
of which sugars	<0,5
Fibres	1.8
Protein	3.4
Salt	0.55

#### 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.



± 3:30 min. 175°C



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### Packaging

Primary : 2.5 KG  
Secondary : 10.0 KG

### Ean number

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8711571006644

<b>318</b>	96 cases (12 cases x 8 layers)
<b>BLOK</b>	

<b>317</b>	72 cases (9 cases x 8 layers)
<b>EURO</b>	

### Flavour

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

### Texture

The cooked product has a slightly 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