

## Potato Fries Super, prefried and deep frozen

### 1. GENERAL DESCRIPTION

Potato Fries – prefried and deep frozen

Product obtained from potatoes of selected varieties. The potatoes are sorted, washed, peeled and cut in fries straight cut (14x14 mm). Then, they are blanched, dried and pre-fried in 100% vegetable oil.

To finish the products are degreased, quick-frozen, packaged and stored at -18 ° C.

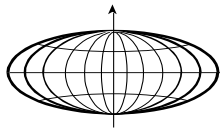
### 2. COMPOSITION

#### 2.1 Declared ingredients :

Potatoes, vegetable oil (palm), dextrose.

#### 2.2 Product composition :

Raw material	% Final Product	Ingredient declared on the packaging	Country of origin <sup>1</sup>	Details <sup>2</sup>
Potatoes	>95	<input checked="" type="checkbox"/>	EU : mainly from Belgium, France, Netherlands and Germany	
Palm oil	4	<input checked="" type="checkbox"/>	Southeast Asia, Latin America, and mainly from Malaysia	Non-hydrogenated RSPO Segregated Certificate number : CU-RSPO SCC-867788
Dextrose	<0,5	<input checked="" type="checkbox"/>	Belgium, France, Hungary, Germany, Slovakia, Spain, Romania, and Bulgaria	Possibility of not declaring it as an ingredient, in accordance with Article 20 of regulation n°1169/2011 (EU)
Diphosphate E450i	/	<input type="checkbox"/>	Czech Republic	Processing aid
Anti-foaming agent	/	<input type="checkbox"/>	E.U.	Processing aid



## 3. ALLERGENS

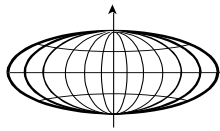
### 3.1. Allergen table

Allergens	Present in the product	Used on the same line <sup>3</sup>	Present on the site	Detail
Cereals containing gluten	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No risk of cross-contamination
Shellfish/Shellfish Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Egg/Egg Products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No risk of cross-contamination
Fish/Fish Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Peanut/Peanut derivatives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Other Nuts/Nuts derivatives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Soya/Soya Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Milk (including lactose) / Dairy Products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No risk of cross-contamination
Celery/Celery Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Mustard/Mustard Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame seeds and derivatives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sulphur dioxide and sulphites (>10mg SO <sub>2</sub> /kg)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Cross contamination possible but not above 10ppm
Lupine / Lupine derivatives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Molluscs/ Molluscs derivatives	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

List over allergens according to EU Regulation 1169/2011, Annex II.

### 3.2. Claims

Suitable for the following diets :	Yes	No	Details
Halal	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Certificate available upon request
Kasher	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Special production / must be requested
Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Ovo-lacto-vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lacto-vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Vegan	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Gluten free	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lactose free	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Organic	<input type="checkbox"/>	<input checked="" type="checkbox"/>	



## 4. LEGAL ASPECT

All our potato products are made in Belgium and comply with the applicable European legislation. They are fit for human consumption.

### 4.1. GMO statement

This product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms. This product complies with Regulation No 1829/2003 on genetically modified food and feed and No 1830/2003 / EC on the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18 / EC. It also satisfies Directive (EU) 2015/412 of the European Parliament and of the Council of 11 March 2015 amending Directive 2001/18 / EC as regards the possibility for Member States to restrict or prohibit the cultivation of organisms genetically modified organisms on their territory.

### 4.2. Contaminants

This product complies with Regulations No. 1881/2006 on the setting of maximum levels for certain contaminants in foodstuffs and No. 396/2005 setting maximum limits for pesticide residues in or on food and foodstuffs for animals of plant and animal origin.

### 4.3. Ionization

This product is not treated with ionizing radiation (Directive 1999/2/EC and 1999/3/EC) and is not produced using ionized raw materials.

### 4.4. Acrylamides

We comply with the requirements of Commission Regulation (EU) 2017/2158 of 20 November 2017 establishing mitigation measures and reference levels for the reduction of the presence of acrylamide in foodstuffs.

### 4.5. Certifications



International Standard  
for Food Safety



Global Standard for  
Food Security



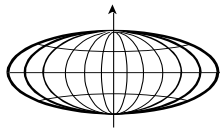
Self-checking  
system - Certificate  
for Hygiene,  
Traceability and  
Food Safety



Certificate for food  
safety in the use of  
by-products for  
animal feed



Compliant with the  
requirements of the  
Muslim community



## 5. NUTRITIONAL INFORMATION

### 5.1. Nutritional values

	Per 100g	Tolerances <sup>4</sup>	Per portion of 85g	RI <sup>5</sup> (%) for a portion of 85g
Energy (kJ)	538	±25%	458	5%
Energy (kcal)	128	±25%	109	5%
Fat (g)	3,7	±1,5g	3,1	4%
of which saturates (g)	2,1	±0.8g	1,8	9%
Carbohydrate (g)	20	±20%	17	7%
of which sugars (g)	<0,5	±2g	<0,5	<1%
Fibre (g)	2,8	±2g	2,4	/
Protein (g)	2,3	±2g	2	4%
Salt (g)	0,03	±0.375g	0,03	<1%
Sodium (mg)	12	±150mg	10	/

Values obtained from averages of test results performed by an accredited laboratory.

## 6. PHYSICO-CHEMICAL PROPERTIES

### 6.1. Physical characteristics

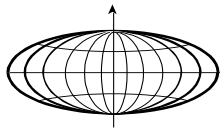
	Target	Tolerance
Burnt pieces (by weight)	Absent	Max 0,5%
Foreign bodies	Absent	/
Color (after cooking according to the method of preparation)	0-2 USDA 50-70 AGTRON	/

### 6.2. Chemical characteristics

	Norm
Dry matter	Min 26%

### 6.3. Characteristic of the cut

	Cut	Norms
		13-15mm
Length (% by weight) Tolerance : 5%	>50mm	70%
	Of which >75mm	15%
	< 25mm	Max 5%
Visual defects <sup>6</sup>	Critical (>10mm)	2/Kg
	Major (6-10mm)	6/Kg
	Minor (3-6mm)	20/Kg
Slivers	Very thin unit	20/Kg



## 7. SENSORIAL PROPERTIES<sup>7</sup>

After cooking according to the method of preparation, the product must have the following characteristics:

Color	Golden yellow.
Texture	An external crisp texture and an internal in potatoes uniform baked.
Flavor	Pleasant, typical of the baked potatoes.

## 8. MICROBIOLOGICAL PROPERTIES

	Norms	Tolerances	Internal / External analysis	Method
Mesophilic aerobic total flora 30°C	≤ 100.000/g	≤ 500.000/g	Internal	Enumeration of the microbial population by incubation on selective culture medium Test 3M Petrifilm
Escherichia coli	≤ 100/g	≤ 1.000/g		
Staphylococcus aureus	≤ 100/g	≤ 1.000/g	External	AFNOR 3M-01/9-04/03
Bacillus Cereus	≤ 100/g	≤ 1.000/g	External	NF EN ISO 7932
Listeria monocytogenes	Absent/25g	≤ 100/g	External	AFNOR BRD 07/4-09/98
Salmonella	Absent/25g	Absent/25g	External	AFNOR BRD 07/11-12/05

## 9. METHOD OF PREPARATION

Oven	Place the fries in a single layer on a baking tray. Bake for 15-20 minutes in a preheated oven at 210°C. Turn halfway through cooking.
Deep fryer	Dip the fries in small quantities in oil at 175°C for 4 to 5 minutes. Drain well before serving. Always cook until golden yellow.

Cooking times may vary slightly depending on the type of equipment and portions.

## 10. SHELF LIFE AND STORAGE

### 10.1. Conditions on production site

	Temperature storage	Shelf life
After packing	-18°C	24 months

### 10.2. Conditions at the consumer

Refrigerator 0-4°C : 2 – 3 days  
freezer kept at \* -6°C : 1 week, \*\* -12°C : 1 month, \*\*\* - 18°C : until the expiry date  
Dot not refreeze after thawing

## 11. LOGISTICS

### 11.1. Product traceability

Written on the back of the bag with the "Best Before End of" date.  
Batch code explanation : " 18001 5W 10:20 "  
18 : year / 001 : day of year / 5 : production line / W : packing line / 10:20 : packing hour

### 11.2. Product weight

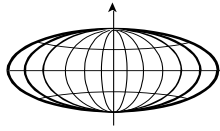
Net weight(g)	Presence of the metrological « e »*
1000	Yes
2500	Yes

\* In accordance with the decree of 28 December 1979

### 11.3. Packaging characteristics

Quantity	Packaging	Type	Details	Standard Dimensions	Thickness	Empty weight	Recycling details
2,5 Kg	Primary	Bag	Low density Polyethylene	320 x 455 mm	45 µm	16 g	Plastic recycling symbol LDPE on the pack
		Cardboard	FSC Certified	380 x 245 x 200 mm	6 mm	340 g	100% recyclable
	Third	EURO Pallet INDUS Pallet		1200 x 800 mm 1200 x 1000 mm	150 mm	25 kg	100% Recyclable

### 11.4. Visuals of pack 2.5 Kg and cardboard visual:



# KIRIL MISCHEFF GROUP

IMPORTERS, STOCKHOLDERS & DISTRIBUTORS OF QUALITY FOOD PRODUCTS  
SUPPLIERS TO MANUFACTURING, FOODSERVICE & RETAIL TRADES

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