



Original 9/9 Premium



Product Description		French fries, prefried and quick frozen/09 - 9 mm						
Ingredients		Potatoes (95%), Sunflower oil (5%)						
		Bags or poly			Outercases			
Article number	Net weight (g)	Dimensions (mm) width (w) x height (h	Ean code	Net weight (kg)	Dimensions (mm) length (l) x width (w) x height (h)			
195800	2500	W 738 x h 465	087104380005	59 5 x 2.500 = 12.5	L 396 x w 26	L 396 x w 263 x h 277		
Pallets								
Packaging Information	Outer cases per layer	Number of layers	Number of cases per pallet	Net weight (kg)	Gross weight (kg)	Dime	ensions (cm)	
	9	7	63	787.5	841	Euro (120x80) x 209	
Cooking directions* Deep fry Deep fry 175°C 3 minutes Preheat the frying oil to 175°C. Cook ½ basket of product for approximately 3 minutes.								

^{*} 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.

Nutritional values	Energy (KJ)	549
(per 100 grs frozen)	Energy (Kcal)	131
	Fat (g)	5
	Saturated fatty acids (g)	0.6
	Mono-unsaturated fatty acids (g)	2
	Poly-unsaturated fatty acids (g)	2.5
	Carbohydrates (g)	18
	Sugar (g)	0.5
	Fibres g)	3
	Proteins total (g)	2
	Salt (g)	0.04

Microbiological	Total plate count:	< 500000/g
Information	Enterobacteriaceae:	< 100/g
(Limit in cfu/g) *	E-coli:	< 10/g
	Staphylococcus aureus:	< 100/g
	Moulds:	< 1000/g
	Yeasts:	< 1000/g
	Salmonella:	absent/25g
	Listeria monocytogenes:	< 100/g
	An.Sulphite Red. Spores:	< 100/g
	Bacillus cereus:	< 1000/g

Storage conditions / shelf life	*** - 18°c	18 months
	** - 12°c	1 month
	* - 6°c	1 week

Issued date: 08-10-2013

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.