



SMILES



Product Description		Mashed potatoes, flavoured and spiced, formed into smiling faces, prefried and quick frozen.								
Ingred	dients	Potatoes, Dehydrated potatoes, Sunflower oil (9percent), Salt, Starch, Stabiliser: E 464, Pepper.								
	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)	
189500	1500	W 725 x h 385			8710661938261		6 x 1,500 = 9 KG	MM x w 258 MM x h 27		8710661938285
Pallets										
Packaging Information	Outer cases per layer		Number of layers		Number of cases per pallet		Net weight (kg)	Gross weight (kg)	Dimensions (cm)	
	9		6		54		486 KG	535	Euro (120x80) x 178
Cooking directions*		175 C	2	2 minutes		at the frying oil to cimately 2 minute	o 175 C. Cook 1 /2 es.	basket of pr	oduct for	
	Oven	000	225 C 12		-15 minutes	Preheat the oven to 225 C. Spread the frozen product in one full layer a baking tray and put the tray in the middle of the oven. Cook the product approximately 12-15 minutes. Turn the product after approximately			n. Cook the product	
	Shallow Fry					Preheat a little bit of oil on medium heat. Cook the product until golder yellow and crispy, turning frequently.			oduct until golden	
	Combi Steamer	49 18	190 C	10 minutes		Preheat the oven to 190 C. Cook the product for approx. 10 min.				
	Fan Assisted Oven	×,	200 C	12-	-15 minutes	a bakir	ng tray and put th	he tray in the midd	le of the ove	t in one full layer on en. Cook the product ter approximately 7

^{*} 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)	815
(per 100 grs frozen)	Energy (Kcal)	195
	Proteins total (g)	2,5
	Carbohydrates (g)	25,5
	Sugar (g)	0,5
	Lipids (g)	8,5
	Saturated fatty acids (g)	0,9
	Mono-unsaturated fatty acids (g)	3,4
	Poly-unsaturated fatty acids (g)	4,2
	Fibres g)	3
	Sodium (g)	0,3

	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	

Number of pieces per kg: from 55 to 62

Produced at: Grobbendonk

Produced in a factory using gluten, milk and egg products

Issued date: 17-02-2012

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.