

MCCAIN COUNTRY POTATO WEDGES 4X2500G



Product Description	Potato wedges with peel and herbal coating. Prefried and quick frozen.
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Ingredients	Potatoes (88.5%), Coating [6%; Flours (WHEAT and rice), maize starch, salt, potato dextrin, garlic powder (0.3%), herbs (0.2%; parsley, chives), onion powder, modified potato starch, yeast extract, raising agents (E500), colour (E160c), spice], Sunflower oil (5.5%).
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Article number	Bags or poly			Outercases		
	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)	Ean code
1000005797	2500	W 738 x h 445	8710438111132	4 x 2.500 = 10.000	- 396 x w 263 x h 197	8710438111149

Packaging Information	Pallets					
	Outer cases per layer	Number of layers	Number of cases per pallet	Net weight (kg)	Gross weight (kg)	Dimensions (cm)
	9	8	72	720	765	Euro (120x80) x 173

Cooking directions*	Deep fry		175°C	3 minutes	Preheat the frying oil to 175°C. Cook ½ basket of product for approximately 3 minutes.
	Shallow Fry				Preheat a little bit of oil on medium heat. Cook the product until golden yellow and crispy, turning frequently.
	Fan Assisted Oven		200°C	20 minutes	Preheat the oven to 200°C. Spread the product in one full layer on a baking tray. Cook the product for approximately 20 minutes.

* For best results, cook from frozen state using recommended time and temperature. Always cook until golden yellow colour. Do not overcook. When cooking small amounts, reduce cooking time.

Nutritional values (per 100g per sold product)		
Energy (kJ)		610
Energy (Kcal)		146
Fat (g)		5.5
Saturates(g)		0.6
Mono-unsaturates(g)		2.2
Poly-unsaturates(g)		2.7
Carbohydrates (g)		20
Sugar (g)		0.5
Fibres g)		3
Proteins total (g)		2.5
Salt (g)		0.6

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

Storage conditions / shelf life	*** - 18°C	24 months
	+ 4°C Max	4 days max.

Allergen	Present in product	Possible cross contamination
Celery and products thereof	-	-
Cereals containing gluten and products thereof	+	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fish and products thereof	-	-
Lupin and products thereof	-	-
Milk and products thereof (including lactose)	-	-
Molluscs and products thereof	-	-
Mustard and products thereof	-	-
Nuts and products thereof	-	-
Peanuts and products thereof	-	-
Sesame seeds and products thereof	-	-
Soybeans and products thereof	-	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .	-	-

Issued date: 21-09-2017

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.

McCain 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.