



Dauphine Potatoes [FERT 34338]

Sunflower oil - Prefried & Frozen

Product technical data sheet

Ingredients¹	Rehydrated potatoes (48,7%), wheat flour, sunflower oil (12,9%), eggs (12,8%), wheat starch, salt, dried potatoes, white pepper.
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Variety of potatoes	Yellow flesh.
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Origin of potatoes	Belgium, France, Netherlands, Germany.
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Cooking instructions									
	<table> <tr> <th colspan="2">Frozen product (-18°C)</th></tr> <tr> <th colspan="2">Professional preparation</th></tr> <tr> <td>Oven⁵</td><td>± 12 minutes at 200°C/392°F</td></tr> <tr> <td>Fryer²</td><td>± 4 minutes at 175°C/347°F</td></tr> </table>	Frozen product (-18°C)		Professional preparation		Oven ⁵	± 12 minutes at 200°C/392°F	Fryer ²	± 4 minutes at 175°C/347°F
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Oven ⁵	± 12 minutes at 200°C/392°F								
Fryer ²	± 4 minutes at 175°C/347°F								
²	www.goodfries.eu								
⁵	Cooking times can vary slightly according to the power of your oven and the amount that you want to cook. Always cook until golden yellow colour. Do not overcook. When cooking small amounts, reduce cooking time.								

Storage	
Do not refreeze once thawed	
Transport - Storage:	-18°C
Storage:	
♦ Fridge (4°C) : ♦ Ice box of the fridge * (-6°C): ♦ Freezer *** (-18°C):	24 hours 7 days Until best before date (see printing on packing)
Shelf life:	24 months at -18°C

¹Major allergens	[in accordance with Regulation (EU) n° 1169/2011 on the provision of food information to consumers (FIC)]
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	Present in product		Risk of cross contamination	
	Yes	No	Yes	No
Cereals containing gluten and products thereof	x			x
Crustaceans and products thereof		x		x
Molluscs and products thereof		x		x
Eggs and products thereof	x			x
Fish and products thereof		x		x
Peanuts and products thereof		x		x
Soya and products thereof		x		x
Milk and dairy products		x		x
Nuts and products thereof		x		x
Celery and products thereof		x		x
Mustard and products thereof		x		x
Lupin and products thereof		x		x
Sesame seeds and products thereof		x		x
Added Sulphur Dioxide expressed as SO ₂ > 10 mg/kg		x		x

Traceability Production date (batch code composed of 10 digits): e.g. 010557 14:42

01 Packing line
055 Production day: 24 February
7 Production year: 2017
14:42 Packing hour

Product specifications

CHEMICAL ANALYSES		
Dry matter	Target	52 %
NUTRITIONAL VALUE PER 100 G OF FROZEN PRODUCT		
		RI ³
Energy content (kJ)	1078	
Energy content (Kcal)	258	13 %
Fats (g)	14	20 %
Whereof saturated (g)	1.8	9 %
Carbohydrate (g)	28	11 %
Whereof sugars (g)	3.2	4 %
Fibres (g)	2.3	
Protein (g)	4.1	8 %
Salt (g)	1.1	18 %
³ Reference intake of an average adult (8 400 kJ / 2 000 kcal)		
MICROBIOLOGICAL ANALYSES		
	m	M
Total plate count	< 100 000 / g	300 000 / g
<i>E. coli</i>	< 10 / g	100 / g
<i>Staphylococcus aureus</i>	< 100 / g	500 / g
<i>Bacillus cereus</i>	< 100 / g	1 000 / g
<i>Listeria monocytogenes</i>	Absence / 25 g	100 / g
Salmonella	Absence / 25 g	Absence / 25 g
VISUAL QUALITY		
Average weight	15 g +/- 2	
Average diameter	32 mm +/- 3	

Dietary

	Yes	No
Vegetarian	x	
Lacto-Vegetarian	x	
Vegan		x
Halal	x	
Kosher		x

Certifications

www.lutosa.com/uk/downloading

BRC
IFS
ACG
FCA

Statements

GMO status	Lutosa SA certifies that the product mentioned in this technical data sheet does not contain Genetically Modified Organisms (GMO) and is not concerned with the modification of legislation relative to the labelling of genetically modified foods according to Regulations (EU) nr 1829/2003 ⁴ and nr 1830/2003 ⁴ .
Ionization and Irradiation status	Lutosa SA certifies that the product mentioned in this technical data sheet has not been ionized or irradiated at any point during the manufacturing process in accordance with Directive 1999/2/EC ⁴ .
Contaminants	Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulations (EU) nr 1881/2006 ⁴ and nr 333/2007 ⁴ .
Pesticides	Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 396/2005 ⁴ on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Directive 91/414/EEC ⁴ .
Primary packaging	Lutosa SA certifies that the primary packaging used for the conditioning of the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 1935/2004 ⁴ on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC ⁴ and 89/109/EEC ⁴ and with Regulation (EU) nr 1169/2011 ⁴ on the provision of food information to consumers.

⁴All regulations and directives are available on the following website

http://europa.eu/eu-law/legislation/index_en.htm

Lutosa SA

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