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## CUSTOMER DATASHEET

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### Lux'Fries Frozen French Fries

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<b>DESCRIPTION:</b>	Pre-fried & frozen french fries (different cut sizes)
<b>SHELF LIFE:</b>	18 months
<b>INGREDIENTS:</b>	Potato (96%), sunflower oil (4%)
<b>ORIGIN:</b>	The Netherlands

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## 1. PRODUCT DESCRIPTION

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French Fries are produced from healthy fresh (stored) potatoes of a regular pre-graded (40+) size. The frozen product is pre-fried and has a pale yellow colour. After preparation in a deep-fryer the product is golden yellow to light brown, crusty on the outside and soft on the inside. Its distinctive taste and scent are characteristics of traditionally fried potatoes.

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## 2. PROCESS DESCRIPTION

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All potatoes are sampled and inspected before they may be taken in for processing. The incoming raw material must comply with CKA-II standards and with all relevant European legislation, including pesticide regulations. In the production process the potatoes are first de-stoned and washed. After steam-peeling, brushing and rinsing off they are hydro-cut to straight strings or mechanically cut to corrugated (crinkle) strings. Significant blemishes and undersized bits are removed automatically and after that the product is blanched in hot water, pre-fried in pure vegetable oil, cooled, quick frozen and finally packed.

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### 3. AVAILABLE CUT SIZES

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Straight cut 6x6mm  
Straight cut 7x7mm  
Straight cut 9x9mm  
Straight cut 10x10mm  
Straight cut 12x12mm  
Straight cut 14x14mm  
Crinkle cut 10x10mm  
Steakhouse cut 10x20mm

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### 4. LENGTH

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	<b>AA-grade</b>	<b>A-grade</b>	<b>B-grade</b>
>75mm:	target: min. 15% (w/w)		
>50mm:	target: min. 80% (w/w)	min. 70% (w/w)	min. 50% (w/w)
25-50mm:	target: max. 18% (w/w)	max. 27% (w/w)	max. 45% (w/w)
<25mm:	target: max. 2% (w/w)	max. 3% (w/w)	max. 5% (w/w)

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### 5. BLEMISHES (black spots)

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	<b>July-December</b>	<b>January-June</b>
Large (>12mm):	max. 2 strings/kg	max. 3 strings/kg
Medium (6-12mm):	max. 5 strings/kg	max. 6 strings/kg
Small (3-6mm):	max. 20 strings/kg	max. 20 strings/kg

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### 6. COOKING INSTRUCTIONS

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#### DEEP FRYER

Fry small quantities in hot oil (175 degrees Celsius) for 3-5 minutes. Drain on absorbent paper before serving.

Do not eat the product after expiry date / best before end date.

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## 7. NUTRITIONAL INFORMATION

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	<b>PRE-FRIED FROZEN</b>
Energy (kj)	582
Energy (kcal)	138
Fat (g)	4
Fat Acids Saturated (g)	0,5
Carbohydrates (g)	22
Of which Sugar (g)	0,2
Protein (g)	2,5
Salt (g)	< 0,1g
Fibre (g)	2,2

Nutritional information are average values per 100g product.

This product is free of raw materials and ingredients produced from genetically manipulated organisms.