



for good food

Product Datasheet

Wernsing	102211021 TK-Pommes-Frites Julienne 10kg
Validity period	14.05.2021 until revoked
EAN CU	4006034102211
EAN DU	4006034095124
Brand	Premier Gold
Name of distributor	Wernsing Feinkost GmbH
Address of distributor	Kartoffelweg 1 D-49632 Addrup-Essen i. Oldb. Germany



General information

Article name	French Fries - Julienne, prefried, quick-frozen								
Consumer usage and storage information	<table><tr><th colspan="2">Shelf life</th></tr><tr><td>*shelf (-6 °C)</td><td>1 week</td></tr><tr><td>**shelf (-12 °C)</td><td>1 month</td></tr><tr><td>***shelf (-18 °C)</td><td>see date of minimum durability</td></tr></table> <p>Do not refreeze after defrosting.</p>	Shelf life		*shelf (-6 °C)	1 week	**shelf (-12 °C)	1 month	***shelf (-18 °C)	see date of minimum durability
Shelf life									
*shelf (-6 °C)	1 week								
**shelf (-12 °C)	1 month								
***shelf (-18 °C)	see date of minimum durability								
Product description	A side dish made of peeled potatoes, which are straight cut, blanched and pre-fried in vegetable oil.								
Ingredient list	Potatoes, palm oil.								
Country of origin	Germany								

Organoleptic attributes

Appereance/Colour	yellowish french fries
Cut	approx. 7.5 x 7.5 mm
Prepared: Appereance / Colour	golden-yellow
Prepared: Smell	characteristic, fried, no deviation
Prepared: Taste	characteristic, slightly fatty, no deviation
Prepared: Consistency / Texture	under warm keeping conditions minimum 80 % of the fries are at least four minutes crunchy and do not get squashy inside
Preparation	deep fry small quantities (680g) of french fries in hot oil (170 °C) for 3 minutes.

Analytical standards

Chemical-physical properties	Chemical parameters		
	Parameters	Values	Dim.
	Moisture	≤ 70	%
	Free fatty acid (ffa)	≤ 1	%

Physical parameters		
Parameters	Values	Dim.
Sorting		
> 50 mm	min. 80	% (by weight)
< 30 mm	max. 3	% (by weight)
Colour		
Fried	0 - 2	U.S.D.A
Deviation not more than 20 % upwards		
Defects		
Slivers (< 5 mm)	max. 3	% (by weight)
Dark spots Ø > 3 mm	max. 3	% (by weight)
Dark spots with diameter < 3 mm and fries < 30 mm are not rated		

These figures can differ per crop year and are subject to the availability of the correct raw material.

Microbiological properties

Parameters	Guide value	Warning value	Dim.
Total plate count	10 ⁵	-	cfu/g
Moulds	10 ²	-	cfu/g
Coliform Bacteria	10 ²	-	cfu/g
Escherichia coli	10	-	cfu/g
Bacillus cereus	10 ²	-	cfu/g
Coagulase positive Staphylococci	10	-	cfu/g
Salmonella	-	undetectable	per 25g

Microbiological parameters according to the guide and warning values of the LUA Sachsen.

Methods of analysis

All analytical methods are public recognized and valid, acc. to ASU § 64 LFGB, ISO methods.

Additional Information

Vegan-Vegetarian-Info

Vegan

Nutritional properties / information

Preparation state

unprepared

Nutritional properties

Nutritional values per 100 g	
Energy value	601 kJ
	143 kcal
Fat	4,5 g
of which saturates	2,4 g
Carbohydrate	22,0 g
of which sugars	0,5 g
Protein	2,5 g
Salt	0,05 g

Allergens

EU-Allergens

not contained

Allergens

Cereals containing gluten and products thereof	not contained
Crustaceans and products thereof	not contained
Eggs and products thereof	not contained
Fish and products thereof	not contained
Peanuts and products thereof	not contained
Soybeans and products thereof	not contained
Milk and products thereof (including lactose)	not contained
Nuts and products thereof	not contained
Celery and products thereof	not contained
Mustard and products thereof	not contained
Sesame seeds and products thereof	not contained
Sulphur dioxide and sulphites >10 mg/kg or >10 mg/l	not contained
Lupin and products thereof	not contained
Molluscs and products thereof	not contained

Packaging Transport Storage

BBD/use-by date	BBD on packaging
Shelf life	2 Year(s)
Storage temperature	Max. -18 °C
Transport temperature	Max. -18 °C
Usage and Storage information	The stated shelf life applies to the unopened original packaging.
Consumer unit (CU)	Bag
Net quantity	2500 gram
Distribution unit (DU)	Carton
CU per DU	4
DU per layer	9
Layers per pallet	7
Pallet type / container	Euro-pallet

Mandantory declarable additives

Preservative(s)	No	Antioxidant(s)	No
Flavour enhancer(s)	No	Colour(s)	No
Phosphate(s)	No	Nitrate	No
Nitrite curing salt	No	Nitrite curing salt and nitrates	No
Waxed (fruits)	No	Blackened (olives)	No
Sulphurated >10 ppm	No	With sweetener	No
With sweeteners	No	With sugar and sweetener	No
With sugar and sweeteners	No	With sugars and sweetener	No
With sugars and sweeteners	No		

Mandatory particulars

Frozen	Yes	Packaged in a protective atmosphere	No
Defrosted	No	Contains nanoparticles	No
Source of phenylalanine (aspartame)	No	Contains GMO's	No
High caffeine content	No	Contains caffeine	No
Contains liquorice	No	With added plant sterols / stanols	No
Irradiated/treated with ionising radiation	No	Substitution of ingredients	No
Contains taurine	No	Contains quinine	No
May have an adverse effect on activity and attention in children	No	Excessive consumption may produce laxative effects	No

Preparation

Deep frying 170°C to 175°C, 3 - 4 minutes. Fry products until golden.

Others

Information about genetically modified organisms (GMOs - according to regulation VO EU 1829/2003 and 1830/2003):

All ingredients, including all food additives and savours, are neither genetically modified organisms, nor they include or are produced out of them. Excluded are accidentally or technical unavoidable admixture, below the legal threshold value, regarding to the relevant ingredient.

The product corresponds in its composition and labeling completely to all valid and applicable food regulations of Europe and Germany.

This document has been created electronically and is therefore valid without signature.

This specification replaces all previous versions.