

HORTINO ZPOW Leżajsk Limited liability company	MATERIAL SPECIFICATION	Page: 1 Edition: 4 Source: NT
	FROZEN FRENCH FRIES	
	Code: SM/NT/MR/42 Egz. no	
	Valid from: 25.11.2020r.	

Developed: Technologist Elzbieta Majkut Date: 24.11.2020r. Signature:	Accept: Head of Technology and Quality Assurance Department Halina Kuzma Date: 24.11.2020r. Signature:	Approved: Vice-President of the Management Board Krystian Błoński Date: 24.11.2020r. Signature:
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- Specific properties:** Deep-frozen product, which consists of corrugated and straight potato fries obtained from edible potatoes, washed, peeled, cut, blanched, fried in a fat bath and then frozen to a temperature below -18°C
- Packaging:** Immediate packaging – plt foil with print. Collective packaging – cartons. Packaging made of materials intended for contact with food. Product checked on a metal detector.
- The marking shall contain the following information:** name of the product, name and address of the manufacturer, net weight, production batch number, date of minimum durability, allergens. Additional information as agreed with the recipient.
- Organoleptic characteristics:**

Appearance: Corrugated or straight posts with an even cross-section, shape deviations resulting from the oval shape of potatoes do not constitute a defect.

Smell and smell: Typical for fried potatoes, burnt and rancid is not allowed.

Colour: Light cream to white-gray, characteristic of the potato variety used.
- Permissible defects (sample size 1000g):**

Lp.	Features	Tolerances
1.	French fries with a length of $< 30\text{mm}$	not more than 5%

2.	French fries with a length greater than or equal to 50mm	not less than 60%
3.	French fries with a defect of 3-6mm	not more than 22 pcs./kg
4.	French fries with a defect of 6-10mm	not more than 6 pcs./kg
5.	French fries with a defect of more than 10mm	not more than 2 pcs./kg
6.	Foreign bodies (metal, glass, wood, plastic)	Unacceptable

6. Microbiological features

	n	c	Limits	
			m	M
Listeria monocytogenes	5	0	10 CFU/g	100 cfu/g
Escherichia coli	5	2	10 CFU/g	100 cfu/g
Salmonella	5	0	Absent in 25 g	

n – the number of samples tested in the lot,

c – number of samples from lots giving a result between m and M

m – a value equal to or below which all results are considered satisfactory

M – acceptable threshold value above which the results are disqualifying

7th Shelf life: 24 months from the date of manufacture.

8th Storage conditions / Transport:

Storage: temperature -18°C and lower.

Transport: temperature -18°C and lower.

9th Legal requirements: Commission Regulations (EC) No 2073/2005 and 1441/2007 on microbiological criteria for foodstuffs, Commission Regulation (EC) No 1881/2006 as amended setting maximum levels for certain contaminants in foodstuffs, Commission Regulation (EC) No 396/2005 as amended on maximum residue levels of pesticides in or on food and feed of plant and animal origin. Regulations (EC) No 1935/2004 and No 10/2011 of 27 October 2004 on materials and articles intended to come into contact with food, as amended