



for good food

## Product Datasheet

<b>Wernsing</b>	<b>105533021 TK-Potato Dippers 4x2,5kg</b>
Validity period	10.07.2020 until revoked
EAN CU	4006034000265
EAN DU	4006034105533
Brand	Premier Gold
Name of distributor	Wernsing Feinkost GmbH
Address of distributor	Kartoffelweg 1 D-49632 Addrup-Essen i. Oldb. Germany



## General information

<b>Article name</b>	Potato Dippers - Special-cut coated potato-parts, skin on, prefried, quick-frozen								
<b>Consumer usage and storage information</b>	<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								
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<b>Product description</b>	A side dish of curved potato slices (with peel), blanched and pre-fried in vegetable oil and coated in a spicy preparation.								
<b>Ingredient list</b>	Potatoes, palm oil, modified potato starch, rice flour, maltodextrin, salt, raising agents: E 450, E 500; thickener: E 415.								
<b>Country of origin</b>	Germany								

## Organoleptic attributes

<b>Appereance/Colour</b>	yellowish, curved potato slices
<b>Prepared: Appereance / Colour</b>	golden-yellow
<b>Prepared: Smell</b>	characteristic, fried, no deviation
<b>Prepared: Taste</b>	characteristic, slightly fatty, no deviation
<b>Prepared: Consistency / Texture</b>	under warm keeping conditions minimum 80 % of the fries are at least four minutes crunchy and do not get squashy inside
<b>Preparation</b>	deep fry small quantities (680g) of dippers 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.
<b>Sorting</b>	40 - 50	mm
<b>Colour</b>		
Fried	0 - 2	U.S.D.A
Deviation not more than 20 % upwards		

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 <sup>5</sup>	-	cfu/g
Moulds	10 <sup>2</sup>	-	cfu/g
Coliform Bacteria	10 <sup>2</sup>	-	cfu/g
Escherichia coli	10	-	cfu/g
Bacillus cereus	10 <sup>2</sup>	-	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	643 kJ
	153 kcal
Fat	5,0 g
of which saturates	2,6 g
Carbohydrate	24,0 g
of which sugars	0,5 g
Protein	2,0 g
Salt	1,00 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 years 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

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

## Preparation

**Deep frying** 170°C to 175°C, 3 - 5 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.