



# Specs Sheet

Specification Code	Written by	Brand	Type	Packaging	Rev.	Rev. date
Cubes-A-01	Ibrahim Elmaghawry	Unifood	<b>Pre-fried Frozen Potatoes Cubes in the Cutting Size10X10X10</b> (Grade A)	2.5 KG g per pack,10 kg or 12.5 per carton 1 KG per pack,10 kg per carton	03	15-05-2024

Poly UPC Code	Box UPC Code	Shelf Life	Country for shipment
	6223000838150	540 days / 1.5 year	Russia - Brazil - Jordan - Kuwait - etc

**Product description:**

White Potato Fries, peeled, Cut, Blanched, Dried, Pre-Fried, Individually Quick Frozen, Packed in Bags, Packed in Boxes, Palletized

**RAW MATERIALS POTATOES**

Variety:	Diamont, Santana, Metro, Cara, Agrea, Sponta, Kili, Rosetta, Hermes, etc. Store and handle potatoes in a controlled, cool and dry place. in order of preference. Other variety can be used according to client requirement.
Dry mater:	18:20 %
Sugar value	1.5:2 %
Pesticide:	Laboratory testing for pesticide provided by potato supplier. Frequency: once (1) a year

**Ingredients:**

Potatoes, Vegetable oil (sunflower oil – palm oil)

Processing aid: Stabilizer E450i, Dextrose

E450i, Dextrose have been added according to the Egyptian specifications that state the writing of all components.

Supplied from approved supplier

**PACKAGING AND SHIPPING MATERIALS**

BAG/POLY	Type:	Printed poly
	Supplier:	Shuman, Tapa Pack
	Code:	NA
	Size:	Formed: 430 mm width / 350 mm length
BOX/CASE/SHIPPER	Type:	Corrugated Cardboard
	Printed:	2color with Unifood logo
	Dimensions:	External : 395 mm x 295 mm x 230 mm Or External : 395 mm x 295 mm x 195 mm
PALLET	Type:	Wood Pallet to stored in unifood and plastic Pallet for shipping
	Size:	100 cm * 120 cm
	Heat Treated:	Treated with smoke
	Recycled:	No



Packaging and Shipping Materials	Slip Sheets:	Bottom: NO Top: No
	Corner Posts:	Yes
	Stretch Wrap:	Yes

**PROCESS REQUIREMENTS OVERVIEW**

Potatoes	Peeled:	Yes	
	Cut Size:	Height: 10mm +/- 0.1 (each)	
		Width: 10mm +/- 0.1 (each)	
Length: 10mm +/- 0.1 (each).			
Blanching	Temp./ time	B1	85-90 °C Time 1:30 - 2 Min
		B2	60-70°C Time 5 - 10 Min
Drying	Temp. / time	110 °C Time 17 Min	
Oil	Type:	Sunflower oil / Palm oil	
	Par-frying time:	40 sec +/- 5 sec	
	Par-frying temp:	180 °C +/- 5 °C	
Freezing	Cooling	-10:10 °C	
	Freezing	-24: -40 °C	

**METAL DETECTOR (CCP) POINT**

Ferrous	2.5 mm
Non-Ferrous	3.0 mm
Stainless Steel	4.0mm

**Pesticide residues**

Name	Chloroprofam	Thiabendazole	Dicloran
Maximum allowed	30mg/kg (MRL)	15 mg/kg (MRL)	10 mg/kg (MRL)

**Heavy Metals**

Name	Cadmium	Lead	Mercury	Arsenic	Plumb
Maximum allowed	0.010uGu/g	0.1pb (mg/kg)	0.050 ug/g	0.010 ug/g	0.010ug/g



FINAL PRODUCT TESTS			
	At least once an hour	Frequency	
Quantity	1000 g		
Limits:	Critical defects	0	Once Per Hour
	> 10 mm - Major - (Max in 1 kg)	1	
	6-10 mm - Medium- (Max in 1 kg)	7	
	3-6 mm - Minor - (Max in 1 kg)	30	
	Marriages	1 (Ps)	
	External texture	Crispy Check 10 fries per test Max 2.5% soft fries	
	Internal texture	<1 unit	
Sugar (Max)	Green Strips (Max)	5(Ps)	Every 2 Hours +/- 15 Min
	End	10	
	Medium (U.S.D.A. 3)	8	
Color Variation	Dark (U.S.D.A. 4)	2	
	Frozen	0 – 00	
Chemical requirements	Refried	0 – 1	Twice Per Shift
	%FFA:	<1.5%	
	Salt:	N/A	N/A
	Moisture:	≤72%	At Each New Production (Product Change), New Working Shift, And With Each New Potato/Sweet Potato Lot
Reconstitution	Deep Frying 3 min @ 180°C Drain 3 min	Fry 500 g-700g every 3 hours	
	Conventional Oven 2 time per shift (33 min @ 180°C)	3 fries from current production vs 3 fries from standard 2 times per shift	
retention sample	1 Bag Every 2 Hours		

MICROBIOLOGICAL REQUIREMENTS				
Microbiological Standards:	Parameter:	Target	Maximum	Unit
1st bag 1 sample every lot number  Analyzed by an external accredited laboratory	Standard Plate Count	< 10 000	< 100 000	ufc/g
	Yeast	< 500	< 1 000	ufc/g
	Mold	< 100	< 200	ufc/g
	Coliforms	< 100	100	ufc/g
	Generic E. Coli	<10	< 10	ufc/g
	Salmonella	Negative	Negative	ufc/g
	Staph Aureus	< 10	< 10	ufc/g
	Listeria Monocytogenes	Negative	Negative	ufc/g



Allergens according to 2003/89/EG and 2006/142/EG:	Present in the product?	Produced on the same production line?	Present in the factory?	Risk of cross-contamination?
Cereals containing gluten and products thereof	NO	NO	NO	NO
Crustaceans and products thereof	NO	NO	NO	NO
Eggs and products thereof	NO	NO	NO	NO
Fish and products thereof	NO	NO	NO	NO
Peanuts and products thereof	NO	NO	NO	NO
Soybeans and products thereof	NO	NO	NO	NO
Milk and products thereof	NO	NO	NO	NO
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia and Queensland nuts) and products thereof	NO	NO	NO	NO
Celery and products thereof	NO	NO	NO	NO
Mustard and products thereof	NO	NO	NO	NO
Sesame seeds and products thereof	NO	NO	NO	NO
Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/1 SO2)	NO	NO	NO	NO
Lupine and products thereof	NO	NO	NO	NO
Molluscs and products thereof	NO	NO	NO	NO

Nutritional values																																									
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Storage conditions and shelf life:
<p><b>Storage conditions:</b></p> <p>Keep Frozen. Store at or below (-18 C)</p>
<p><b>Shelf life:</b></p> <p>18 months from date of production</p>

Country of origin:
Made in Egypt



➤ Reference:

- ES:2365/2007
- CXS 114-1981 Adopted in 1981. Amended in 2019.

Approved (Q.M /R&D)

Name: Mohamed Elzefzafy

Signe:



**NEW ERA OF FROZEN FOOD**