



Specs Sheet

Specification Code	DESCRIPTION	BRAND	Varieties	Packaging
PF-A-01	Pre-fried Frozen Potatoes (Pomme Frites)Cut Size of 9x9, 10x10 Grade A	UniFood	diamond- Santana- Metro- Agria -Cara- Sponta	2.5 KG g per pack,10 kg or 12.5 per carton 1 KG per pack,10 kg per carton

1. PRODUCT DESCRIPTION

Pre-fried Frozen Potatoes (Pomme Frites)Cut Size of 9x9, 10x10 Grade A

2. 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.

3. PROCESS DESCRIPTION

After a thorough quality check upon reception and a possible storage under controlled conditions, our potatoes are graded, washed, peeled, and cut into pieces of pre-defined dimensions. The obtained pieces are then blanched, dried, pre-fried in palm oil, quick frozen and packed.

DO NOT REFREEZE PRODUCT ONCE THAWED

4. Physical quality

Aspects	Results	
Sample Weight (g)	1000	
Temperature (Min)	-10C	
Frozen Together	9 (Ps)	
Defects		
> 12 mm - Major - (Max in 1 kg)	1	
6-12 mm - Medium- (Max in 1 kg)	5	
3-6 mm - Minor - (Max in 1 kg)	30	
Defects Tolerances		
In cutting size - Pieces - (Max)	2%	
Shattering - Pieces - (Max)	2%	
Length		
> 7.5 cm (Min)	15%	
>5.0 cm (Min)	60%	
<2.5 cm not more than	3%	
Other Aspects		
Slivers (Max)	2%	
Broken (Max)	2%	
Green Strips (Max)	3	
Frying Sample (g)	600 - 700 g	
Frying Temperature	170 - 180 C	
Frying Time (Minutes)	3 - 3.30 min	
Sugar (Max)	End	12
	Medium (U.S.D.A. 3)	10
	Dark (U.S.D.A. 4)	5
U.S.D.A - Value	Frozen	0 – 00
	Refried	0 – 1
Holding Time (Minute)	2.30 min	



5. Chemical quality		
Moisture Content (%)	≤72	
FFA	Max 1.25%	
Fat content (%)	Frozen	<7
	Refried	<16

6. Microbiological quality (CFU/g)			
Parameter:	Target	Maximum	Unit
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 / 25g	Negative/25g	ufc/g
Staph Aureus	< 10	< 10	ufc/g
Listeria Monocytogenes	Negative / 25g	Negative/25g	ufc/g
E. Coli O157H7	Negative / 25g	Negative/ 25g	ufc/g
Enterobacteria	$5.0*10^3$	$5.0 *10^3$	ufc/g
Bacillus Cereus	$1.0*10^3$	$1.0*10^3$	ufc/g

7. 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 (>10mg/kg or 10mg/l SO ₂)	NO	NO	NO	NO
Lupine and products thereof	NO	NO	NO	NO
Molluscs and products thereof	NO	NO	NO	NO



8. Nutritional values (per 100 g of frozen product)

Nutrition Facts

servings per container
Serving size 10.0 strips (65g)

Amount Per servings

Calories 102

		% Daily Value*
Total Fat 3.76 g		4.8%
Saturated Fat 1.7g		8.9%
Trans Fat 0g		
Polyunsaturated Fat 0.281 g		
Cholesterol 0mg		0%
Sodium 21mg		0.9 %
Total Carbohydrate 15.59g		5.6%
Dietary Fiber 3.8 g		13.5%
Total Sugars 0 g		
Includes 1g Added Sugars		2%
Protein 1.57 g		
Vitamin D 0mcg		0%
Calcium 5mg		0.3%
Iron 0.68 mg		3.7%
Potassium 220mg		4.6%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

9. COOKING INSTRUCTIONS

In the Fryer:
Heat oil at 180° C, immerse frozen potatoes in hot oil for 3-5 minutes.
Drain well before serving.

OR cook at 240° C at preheated oven for 15 - 20 minutes.

10. STORAGE CONDITIONS AND SHELF LIFE

Mark (x)	STORAGE CONDITIONS	SHELF LIFE
<input type="checkbox"/>	Keep Frozen. Store at or below (-18 C)	18 months from date of production

11. COUNTRY OF ORIGIN

Made in EGYPT

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

Approved (Q.M /R&D)
Mohamed Elzefzafy