

Specs Sheet

Specification name	Specification Code	Written by	Brand	Packaging
Pre- fried frozen potato Seasoning Wedges (with skins)	CPWF-001	Mohamed Alzefzafy	UNIFOOD	2.5 KG g per pack

Product description:

Potato Fries, Cut, Blanched, Dried, Battered, Par Fried, Individually Quick Frozen, Packed in Bags, Packed in Boxes, Palletized

RAW MATERIALS POTATOES

Variety:	Diamond , Santana , Metro and Hermes Store and handle potatoes in a cool and dry place. in order of preference.
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BATTER

Type:	Potato Coating Wedges
Supplier:	UNIFOOD

Ingredients:

87% Potatoes, 5% Vegetable oil- 8 % (Wheat Flour- Corn Flour - Modified Starch – Salt - Sodium Acid Pyrophosphate - Sodium Bicarbonate - Onion Powder - Garlic Powder - Paprika Oil Extract - Annatto Oil Extract- Xanthan Gum- Dextrose).

PACKAGING AND SHIPPING MATERIALS

BAG/POLY	Type:	Printed poly
BOX/CASE/SHIPPER	Type:	Corrugated Cardboard
PALLET	Type:	Wood Pallet
	Size:	100 cm * 120 cm
	Heat Treated:	Treated with smoke
	Recycled:	No
	Stretch Wrap:	Yes

METAL DETECTOR CCP POINT

Ferrous	2.5 mm
Non-Ferrous	3.0 mm
Stainless Steel	4 mm

Pesticide residues

Name	Chlorpropham	Thiabendazole	Dicloran
Maximum allowed	0.2 mg/kg	0.04 mg/kg	0,01mg/kg

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

Physical quality	
Aspects	Results
Sample Weight (Gm)	2500
Temperature (Min)	-12 C
Frozen Together	0 (Ps)
Defects	
>12 Mm- Major - (Max)	3 Pieces
6 -12 Mm - Medium - (Max)	8 Pieces
3-6 Mm -Minor - (Max)	35 Pieces
Dimension	
>10 Cm (Max) Not More	10% Number
10 -7.5 Cm (Max) Not More	80% Number
<7.5 Cm Not More	10% Number
Other Aspects	
Green Pieces (Max)	2 Pieces
Moisture Content (%)	<74
Frying Temp	180 ± 5C
Frying Time (Minute)	4-5
Frying Sample (Gm)	(500- 700) gm
Holding Time (Minute)	2.30
F.F.A (Not More Then)	1.25 %
Total Polar Compounds (TPC)) If it is a customer's requirement)	< 24%

MICROBIOLOGICAL REQUIREMENTS

Microbiological Standards:	Parameter:	Target	Maximum	Unit
1st bag Analyzed by an external accredited laboratory	Standard Plate Count	< 10 000	< 100 000	ufc/g
	Enterobacteriaceae	< 100	<1000	ufc/g
	Yeast	50	500	ufc/g
	Mold	50	500	ufc/g
	Coliforms	< 100	100	ufc/g
	Generic E. Coli	<10	< 100	ufc/g
	Salmonella	absent	absent	ufc/g
	Staph Aureus	< 10	10	ufc/g
	Listeria Monocytogenes	absent	absent	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	yes	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/l SO ₂)	NO	NO	NO	NO
Lupine and products thereof	NO	NO	NO	NO
Molluscs and products thereof	NO	NO	NO	NO

Nutritional values

Nutrition Facts	
Serving size 5 pieces (85g)	
Amount Per servings	
Calories	110
% Daily Value*	
Total Fat 4.0 g	5%
Saturated Fat 1.0g	5%
Trans Fat 0g	
Polyunsaturated Fat 0 g	
Cholesterol 0mg	0%
Sodium 270mg	12 %
Total Carbohydrate 17g	
Dietary Fiber 2 g	7%
Total Sugars less than 1 gm	
Includes 0g Added Sugars	0%
Protein 2 g	
Vitamin D 0mcg	0%
Calcium 20mg	0%
Iron 0.6 mg	2%
Potassium 330mg	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.

Storage conditions and shelf life:

Storage conditions	Shelf life
Keep Frozen. Store at or below (-18 C)	18 months from date of production

Country of origin / producer.

Made in Egypt / United Investment for Food Products
Address: Plot 46,47 A , 4th Industrial Zone ,
Sadat City - Menoufia Governorate

Cooking instructions

Deep Fryer
Deep Fry: Preheat to 180°C for 3 minutes
Conventional Oven
Preheat to 220°C for 23-25 minutes
Convection Oven
Preheat to 220°C for 12-16 minutes
Air Fryer
Preheat to 180°C for 15-18 minutes
Adjust cooking time as needed due to variations in oven temperatures

Approved (Q.M /R&D)

Name: Mohamed Elzefzafy

Signe:



NEW ERA OF FROZEN FOOD