

# Specs Sheet

## Pre-fried Frozen Potatoes (Tater Tots)

Specification Code	Name	Brand	Packaging
PB-TT-01 (Rev 3 ) Rev. Date	Pre-fried Frozen Potatoes (Tater Tots)	Unifood	2.5 kg per bag / Box 10 kg



### 1. Product description:

We use high-quality potatoes specifically chosen for their ideal texture and flavor in Tater Tots .  
Our potatoes are thoroughly washed, peeled, sorted, and cut and then shreds.  
The shredded potatoes are first blanched to ensure even cooking, then cooled and formed into Tater Tots . Finally, they are refried in Sunflower oil then quickly frozen and stored in -18°C or below .  
DO NOT REFREEZE PRODUCT ONCE THAWED

### 2. Ingredients:

Potatoes, Vegetable oil (Sunflower oil), Hydroxypropyl methylcellulose, Sodium Acid Pyrophosphate, Dextrose, Salt , Corn Starch , seasoning

### 3.RAW MATERIALS POTATOES

Variety:	Diamont, Santana, Metro, Cara, Agria, Sponta, Kili, Rosetta, Hermes Store and handle potatoes in a controlled, cool, and dry place.
Dry mater:	From 18 to 20 %
Sugar value	From 1.5 to 2 % according to the USDA color chart
Pesticide:	Laboratory testing for pesticides provided by potato supplier. Frequency: once (1) a year



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#### 4. PROCESS REQUIREMENTS OVERVIEW

Potatoes	Peeled:	Yes
Blanching	Temp / time	95-90°C Time 4 Min
Cooling	Cooling	From 0 to 10 °c
Oil	Type:	Sunflower oil / Palm oil
	Par-frying time:	30 sec +/- 5 sec
	Par-frying temp:	180 °C +/- 5 °C
Freezing	Freezing	-30:-40 °C

#### 5. 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/SHIPP..ER	Type:	Corrugated Cardboard
	Printed:	2color with Unifood logo
	Dimensions:	External: 190 mm x 290 mm x 390 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

#### 6. Pesticide residues

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

#### 7. 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



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9. Final Product Physical quality For 2.5 KG Sample			Frequency
Temperature (Min)		-10 C	
Weight		10 gr ±2 gr	
Dimensions		length	5 mm ±2mm
		Diameter	2 mm ±2mm
Forming Defects	Critical 100% of the one-pieces have bad shape	Not more than 2 Pieces	
	Major 60-80% of the one-pieces have bad shape	Not more than 8 Pieces	
	Medium 40 - 60 % of the one-pieces have bad shape	Not more than 12 Pieces	
	Minor less than 20% of the one-pieces have bad shape	Not more than 30 Pieces	
After frying Color		Between 2 to 3 USDA Color Chart	
Aroma		Characteristic of potatoes, free from of taints and odors	
Flavor		Characteristic of potatoes with seasoned back notes, free from of taints and flavors	
Texture		crisp exterior with a tender, mealy interior. The product is not more than slightly affected by units which are hard, mushy, pasty, soggy, dry or oil soaked	
Solids		26 - 30 %	
Defect tolerances			
> 12 mm - Major - (Max in 1 kg)		4	
6 - 12 mm - Medium - (Max in 1 kg)		10	
3 - 6 mm - Minor - (Max in 1 kg)		20	
		Once Per Hour	

9. Chemical quality:

Moisture Content (%)	70 - 74
FFA	Max 1.5 %

10.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

11. Nutritional values (per 82 g of frozen product): 9 Pieces  
166 servings per container

<b>Nutrition Facts</b>	
166 Servings per container	
<b>Serving Size</b>	<b>9 pieces (82g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>130</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 7 g	<b>9%</b>
Saturated Fat 1 g	<b>5%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 360 mg	<b>16%</b>
<b>Total Carbohydrates</b> 16 g	<b>6%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 1 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 1 g	
Vitamin D 0 mcg	0%
Calcium 10 mg	0%
Iron 0.2 mg	0%
Potassium 240 mg	6%
* The % Daily Values (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.	

12. Cooking instructions:

Do not thaw.

This product must be cooked before consumption.

Deep Fry

1. Preheat deep fryer to 180°C.
2. Deep fry frozen hash browns for 2-3 minutes, shaking basket halfway through.

Convection Oven

1. Preheat commercial fan-forced oven to 220°C.
2. Spread frozen hash browns onto a perforated tray.
3. Cook for 18 minutes, turning hash browns halfway through.



13. Storage conditions and shelf life:

Mark (x)	Storage conditions	Shelf life
<input type="checkbox"/>	<p>The product shall be handled in such a way as to maintain quality during transportation, storage, and distribution. The handling and storage should be in accordance with the regulations and codes of practice referred to in this specification. The product shall not be stored with goods that may cause contamination.</p> <p>All deliveries shall be free from damage (cartons dry &amp; not torn bags clean labels clear not torn or scuffed), contamination by wood, glass, dirt, metal, pest infestation, oil residues &amp; other foreign materials which may be introduced during product handling and distribution.</p> <p>Keep Frozen. Store at or below (-18 C or Below)</p>	24 months from date of production

15. Country of origin:

Made in Egypt
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