



Product Specification

Revised : August 2007

Product : Lamb Weston Private Reserve 9/18 Fries 4 x 2,5 kg
Product ID : F69

Sizing (these figures can differ per crop year)

The target product length prior to storage and/or distribution is as follows :

% over 75 mm	35
% over 50 mm	85
% under 25 mm	1
% slivers	3

Defects (these figures can differ per crop year)

The defects per 1000g are surface method :

Critical or light colour > 12 mm diameter	0
Major dark 6-12mm / light 8-12 mm diameter	3
Minor dark 3-6mm / light 5-8 mm diameter	monitoring
Total (Critical + Majors + Minors)	13

Flavour

The finished product will have a full potato flavour, with no off flavours present

Texture

The exterior texture is lightly firm to the bite, with an uniform smooth interior.

Colour description

Frozen Product	: Overall even creamy
Fried Product	: Overall light golden

Extraneous Material

There is a zero target for extraneous vegetable matter and/or foreign material.

Ingredients statement

Potatoes, Vegetable oil, Salt.

Nutrition information per 100g frozen

Energy (kJ / kcal)	: 548/130	Fat (g)	: 4,0
Protein (g)	: 2,4	(of which saturates)	: 2,0
Carbohydrate (g)	: 21,2	Fibre (g)	: 2,3
(of which sugars)	: <0,5	Sodium (g)	: 0,24

Guidelines for reconstitution (frozen product)

Commercial fryer : 175°C for 3:00-3:30 minutes or until crispy and golden.
Shake the fry-basket above oil-level after 30 seconds.

Storage times

* -6°C	: 1 week	
** -12°C	: 1 month	
*** / **** -18°C	: 18 months	Do not re-freeze after defrosting.

Packaging

Primary	: 2.500 g
Secondary	: 4 x 2.500 g = 10,0 kg
Tertiary : Euro	: 72 cases (9 x 8 layers)
Block	: 96 cases (12 x 8 layers)

EAN Barcode

8711571006682
8711571006699

Coding

On bag: Exp. Date [BBE] dd/mm/yyyy (+18 months) & Prod. Date [Code/LOT] dd/mm/yyyy
On box: Exp. Date [BBE] dd/mm/yyyy (+18 months) & Prod. Date [Code/LOT] dd/mm/yyyy

Lamb Weston / Meijer reserves the right to change the specification without notice