



<b>Product Specification</b>		Revised : January 2007
<b>Product</b>	: Lamb Weston Seasoned CrissCuts4 x 2,5 kg	
<b>Product ID</b>	: D24	

**Sizing** (These figures can differ per crop year.)

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

% substantial units 1" x 1,5" (w/w)	75
% small pieces target	1

**Defects** (These figures can differ per crop year)

The defects maximum per 1000 g surface method are:

Critical diameter > 12 mm	1
Major diameter dark 6 – 12 / light 8 – 12 mm	monitoring
Critical + Major	5
Minor diameter dark 3 – 6 / light 5 – 8 mm	monitoring
Total (Critical + Major + Minor)	20

**Flavour**

The finished product will have a full potato flavour, and the batter will have a spicy, chilli flour.

**Texture**

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

**Colour Description**

Frozen product	: overall light reddish / brown
Fried product	: overall light reddish to medium brown

**Extraneous Material**

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

**Ingredients Statement**

Potatoes, Vegetable oil, Wheat flour, Salt, Modified starch, Pepper, Raising agent (E450(i), E500 (ii)), Garlic powder, Onion powder, Spices, Colour (E160c), Natural Flavouring, Dextrose.

**Nutrition Information per 100g frozen**

Energy (kJ / kcal)	: 806 / 192	Fat (g)	: 9,6
Protein (g)	: 2,6	(of which saturates)	: 4,7
Carbohydrate (g)	: 23,9	Fibre (g)	: 2,1
(of which sugars)	: < 1	Sodium (g)	: 0,4

**Guidelines for Reconstitution (frozen product)**

Commercial Fryer	:	175 °C for 2:30 minutes or until crispy and golden. Shake the fry-basket above oil-level after 30 seconds.
Fan Assisted Oven (pre-heated)	:	200 °C for 15-20 minutes or until crispy and golden.

**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	:	56 cases (8 x 7 layers)
Block	:	70 cases (10 x 7 layers)

**EAN Barcode**

8711571004244
8711571004251

**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