

Sizing *(these figures can differ per crop year)*

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

% over 75 mm	15
% under 50 mm	30
% under 25 mm	2
% slivers	1

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

The maximum defects per 1000g are surface method:

Critical dark or light colour > 12 mm diameter	1
Majors dark 6-12mm / light 8-12 mm diameter	5
Minors dark 3-6mm / light 5-8 mm diameter	monitoring
Total (Critical + Majors + Minors)	25

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 a 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, Palm oil, Stabiliser (E450(i))

Nutrition information per 100g frozen

Energy (kJ / kcal)	: 508/120	Fat (g)	: 3,1
Protein (g)	: 2,3	(of which saturates)	: 1,5
Carbohydrate (g)	: 20,8	Fibre (g)	: 2,3
(of which sugars)	: 1,5	Sodium (g)	: 0,03

Guidelines for reconstitution (frozen product)

Commercial fryer : 175°C for 3:00-4:00 minutes or until crispy and golden.
 Shake the fry-basket above oil-level after 30 seconds.

Storage times

4°C	: 4 days	
2°C	: 7 days	
* -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 : 72 cases (12 x 6 layers)

EAN Barcode

8711571006736
 8711571006774

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