Together we make your business thrive



Commercial Product Specification

D72

Seasoned Twisters | EU

Revised: December 2, 2024

Value all wrapped up

Offering more servings per kilogram, and with a seasoned option your customers are happy to pay more for, Twisters are a far more sensible and viable addition to your business than they look. Their curly shape is thick cut from the whole potato, which means they suffer less breakage than the competition, and have more loops. Their natural potato taste, combined with a crisp fried texture, makes them as enjoyable to eat as they are to look at.

Twisters core benefits:

More profit per portion

Prepare in fryer or oven

Excellent plate coverage

A fun addition to the menu

Hold twice as long as standard fries

Packaging & Dimensions

Packaging EAN number Pallet type

Primary: 2.5 KG 8711571004725 296 EURO 56 cases (8 cases x 7 layers)

Secondary: 10.0 KG 8711571004732 297 BLOK 70 cases (10 cases x 7

layers)

137889 BLOK 70 cases (10 cases x 7

layers)

Ingredients statement

Potatoes (80%), Coating (12%) [**Wheat** Flour, Salt, Modified Starch, Spices (Black Pepper, Chilli Pepper, Cayenne Pepper), Garlic Powder, Onion Powder, Raising Agents (E450, E500), Yeast Extract, Spice Extracts (Black Pepper), Dextrose), Vegetable oils (Rapeseed, Sunflower, in varying proportions) (8%).

Nutritional information per 100gr		Allergy information (contains)
frozen		Gluten
Energy Kj	707	
Energy kcal	169	
Fat	6.9	
 of which saturated fat 	0.8	
Carbohydrates	22	
of which sugars	0	
Fibres	4.2	
Protein	2.6	
Salt	1.1	

Cooking instructions

Commercial fryer 175°C for 2:30-3:30 minutes. Shake the fry-basket above oil-level after 30 seconds. Fan Assisted Oven : 200°C for 15-20 minutes. (pre-heated) Turn product once during preparation.



± 2:30 min. 175°C



± 15-20 min. 200°C

Flavour

The cooked product will have a full potato flavour and a spicy chili / paprika taste from the seasoning, with no off flavours present.

Colour description

Frozen product: overall light orange to light brown Cooked product: overall golden orange to medium brown

Storage times

/ -18°C - 18 months

Do not re-freeze after defrosting

Texture

The cooked product has a nice crispy bite, with a uniform smooth, slighty firm internal texture

Extraneous material

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