Commercial Product Specification

F62

Private Reserve Fries 6x6 | EU

Revised: October 17, 2025

An authentic straight cut fry with exceptional potato flavour

Private Reserve fries are a proven winner, year after year. With their delicious natural potato taste and light, crispy bite they are a favourite with chefs and guests alike.

Made from potatoes that are specially selected for their flavour, these premium-quality fries offer a rich and balanced, natural potato taste. Guests enjoy these lengthy golden fries with a savoury dish, a spicy bite, or in a loaded fries recipe. They love the nice crisp and the super soft and fluffy centre.

Private Reserve fries are authentic straight-cut fries, and an absolute winner for taste and quality. Ready to go premium and offer top-class potato enjoyment? These fries are the perfect match!

Packaging & Dimensions

Packaging	EAN number	Pallet type	
Primary: 2.5 KG	8711571006040	21251 LBL Blok	84 cases (12 cases x 7 layers)
Secondary: 10.0 KG	8711571006620	316 EUR Euro	63 cases (9 cases x 7 layers)
		47088 EUR Euro	54 cases (9 cases x 6 layers)

Ingredients statement

Potatoes, Vegetable oils (Rapeseed, Sunflower, in varying proportions), Salt.

Nutritional information per 100gr frozen

Allergy information (contains)

Energy Kj	614
Energy kcal	146
Fat	5.4
• of which saturated fat	0.5
Carbohydrates	21
• of which sugars	<0,5
Fibres	2
Protein	2.4
Salt	0.55

Cooking instructions

Commercial fryer : 175°C for 2:30-3:30 minutes. Shake the fry-basket above oil-level after 30 seconds.

 ± 2:45 min. 175°C

Flavour

The cooked product will have a fresh full potato flavour, with no off-flavours present.

Colour description

Frozen product: overall even creamy
Cooked product: overall light golden yellow

Storage times

/* -18°C - 18 months
Do not re-freeze after defrosting

Texture

The cooked product has a crisp bite, with a uniform smooth slightly firm internal texture

Extraneous material

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