

# Potato Crunchies [PG 38372]

Sunflower oil - Prefried & Frozen

Product technical data sheet



<b>Ingredients<sup>1</sup></b>	Potatoes (89%), sunflower oil (9%), dehydrated potatoes, salt, dextrose.  <i>May contain traces of Wheat, Milk.</i>
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<b>Variety of potatoes</b>	Yellow flesh.
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<b>Origin of potatoes</b>	Belgium, France, Netherlands, Germany.
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Cooking instructions	Frozen product (-18°C)	
	Household preparation	Professional preparation
Fryer <sup>2-5</sup>	+/- 2'30 at 175°C/347°F	
Fan Oven <sup>5</sup>	17 to 20 minutes at 200°C/392°F	+/- 10' at 200°C/392°F
Frying pan	+/- 15 to 17 minutes on a medium heat	
Air fryer <sup>5</sup>	+/- 10 to 12 minutes at 200°C/392°F	

<sup>2</sup> [www.goodfries.eu](http://www.goodfries.eu)

<sup>5</sup> Cooking times may vary slightly depending on the power of the appliance and the amount prepared.

Always cook until golden yellow colour.

Do not overcook.

When cooking small amounts, reduce cooking time.

<b>Storage</b>	<b>Do not refreeze once thawed</b>
Transport - Storage:	<b>-18°C</b>
Storage:	
♦ Freezer *** (-18°C):	<b>Several months</b> (see printing on packing)
Shelf life:	<b>24 months at -18°C</b>

<b><sup>1</sup>Major allergens</b>	[in accordance with Regulation (EU) n° 1169/2011 on the provision of food information to consumers (FIC)]
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	Present in product		Risk of cross contamination	
	Yes	No	Yes	No
Cereals containing gluten and products thereof		x	x	
Crustaceans and products thereof		x		x
Molluscs and products thereof		x		x
Eggs and products thereof		x		x
Fish and products thereof		x		x
Peanuts and products thereof		x		x
Soya and products thereof		x		x
Milk and dairy products		x	x	
Nuts and products thereof		x		x
Celery and products thereof		x		x
Mustard and products thereof		x		x
Lupin and products thereof		x		x
Sesame seeds and products thereof		x		x
Added Sulphur Dioxide expressed as SO <sub>2</sub> > 10 mg/kg		x		x

Lutosa SA

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## Traceability

Production date (batch code composed of 8 digits):

e.g. **L2055** 85 22

**L2055** 85 22

2 Production year: **2022**  
055 Production day: **24 February**

85 Packing machine  
22 Packing hour

## Product specifications

CHEMICAL ANALYSES		
Dry matter	Target	38 %
NUTRITIONAL VALUE PER 100 G OF FROZEN PRODUCT		
		RI <sup>3</sup>
Energy content (kJ)	783	
Energy content (Kcal)	187	9 %
Fats (g)	9	13 %
Whereof saturated (g)	1	5 %
Carbohydrate (g)	23	9 %
Whereof sugars (g)	0.2	0 %
Fibres (g)	2.3	
Protein (g)	2.4	5 %
Salt (g)	0.8	13 %
<sup>3</sup> Reference intake of an average adult (8 400 kJ / 2 000 kcal)		
MICROBIOLOGICAL ANALYSES		
	m	M
Total plate count	10 000 / g	100 000 / g
Coliforms	100 / g	1 000 / g
<i>E. coli</i>	10 / g	100 / g
<i>Staphylococcus aureus</i>	10 / g	100 / g
Yeasts	100 / g	1 000 / g
Moulds	100 / g	1 000 / g
<i>Bacillus cereus</i>	100 / g	1 000 / g
<i>Listeria monocytogenes</i>	< 10 / g	100 / g
Salmonella	Absence on 25 g	
VISUAL QUALITY		
Average weight	9,5 g	
Average diameter	22 mm	
Average length	31 mm	

## Dietary

	Yes	No
Vegetarian	<b>x</b>	
Lacto-Vegetarian	<b>x</b>	
Vegan	<b>x</b>	
Halal	<b>x</b>	
Kosher		<b>x</b>

## Certifications

[www.lutosa.com/uk/downloading](http://www.lutosa.com/uk/downloading)

BRC  
ACG  
FCA

## Statements

<b>GMO status</b>	Lutosa SA certifies that the product mentioned in this technical data sheet does not contain Genetically Modified Organisms (GMO) and is not concerned with the modification of legislation relative to the labelling of genetically modified foods according to Regulations (EU) nr 1829/2003 <sup>4</sup> and nr 1830/2003 <sup>4</sup> .
<b>Ionization and Irradiation status</b>	Lutosa SA certifies that the product mentioned in this technical data sheet has not been ionized or irradiated at any point during the manufacturing process in accordance with Directive 1999/2/EC <sup>4</sup> .
<b>Contaminants</b>	Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulations (EU) nr 2023/915 <sup>4</sup> and nr 333/2007 <sup>4</sup> .
<b>Pesticides</b>	Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 396/2005 <sup>4</sup> on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Directive 91/414/EEC <sup>4</sup> .
<b>Primary packaging</b>	Lutosa SA certifies that the primary packaging used for the conditioning of the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 1935/2004 <sup>4</sup> on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC <sup>4</sup> and 89/109/EEC <sup>4</sup> and with Regulation (EU) nr 1169/2011 <sup>4</sup> on the provision of food information to consumers.

<sup>4</sup>All regulations and directives are available on the following website

[http://europa.eu/eu-law/legislation/index\\_en.htm](http://europa.eu/eu-law/legislation/index_en.htm)

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