MCCAIN ORIGINAL 9/9 5X2,5KG

Outer cases

Packaging





Dimensions (cm)

Product De	scription	French fries, prefried and quick frozen					
Ingredi	ents	Potatoes (95,5%), Sunflower oil (4,5%)					
		Bags or poly		Outercases			
Article number	Net weight(g)	Dimensions (mm) width (w) x height (h)	Ean code	Net weight (kg)	Dimensions (mm) length (I) x width (w) x height (h)	Ean code	
100104	2500	W 738 x h 450	8710438000849	5 x 2,500 = 12,500	_ 396 x w 263 x h 277	8710438028102	
	Pallets						

Information	per layer	of layers	cases per palle	t weight (kg)	weight (kg)	(. ,
	9	7	63	788	841	Euro (120x80) x 209
Cooking directions* Deep fry Deep fry 175°C 3 minutes Preheat the frying oil to 175°C. Cook ½ basket of product for approximately 3 minutes						

Net

Gross

Cooking directions*	Deep fry	175°C	3 minutes	approximately 3 minutes
			1 14	

Number of

^{*} For best results, cook from frozen state using recommended time and temperature. For best results, cook from frozen state using recommended time and temperature. Always cook until golden yellow colour and crisp. Do not overcook. When cooking small amounts, reduce cooking time. Do not overcook. When cooking small amounts, reduce cooking time.

Nutritional values	Energy (kJ)	531
(per 100g per sold product)	Energy (Kcal)	127
	Fat (g)	4,5
	Saturates(g)	0,5
	Mono-unsaturates(g)	1,8
	Poly-unsaturates(g)	2,2
	Carbohydrates (g)	18
	Sugar (g)	0,5
	Fibres g)	3
	Proteins total (g)	2
	Salt (g)	0,1

Number

ı	Microbiological	Total plate count:	<= 500000/g	ı
ı	Information	Enterobacteriaceae:	<= 100/g	ı
I	(Limit in CFU/g) *	E-coli:	<= 10/g	l
ı		Staphylococcus aureus:	<= 100/g	l
ı		Moulds:	<= 1000/g	l
ı		Yeasts:	<= 1000/g	ı
ı		Salmonella:	absent/25g	ı
I		Listeria monocytogenes:	<= 100/g	l
l		Bacillus cereus:	<= 1000/g	

*** - 18°C	24 months
	*** - 18°C

Allergen	Present in product	Possible cross contamination
Celery and products thereof	-	-
Cereals containing gluten and products thereof	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fish and products thereof	-	-
Lupin and products thereof	-	-
Milk and products thereof (including lactose)	-	-
Molluscs and products thereof	-	-
Mustard and products thereof	-	-
Nuts and products thereof	-	-
Peanuts and products thereof	-	-
Sesame seeds and products thereof	-	-
Soybeans and products thereof	-	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.	-	-

Issued date: 29-11-2017 Warranty: McCain Foods hereby warrants that this product is produced in accordance with good manufacturing practices and supplied in accordance with all the relevant European Legislations.

Mc Cain Foods ensures that the information contained in this document are correct on the date of issue

* In accordance with the regulation CE N° 2073/2005, we apply on our frozen potato products the hygiene criteria; criteria indicating the good working of the manufacturing process. Exceed these criteria require corrective measures to maintain the hygiene of the process.