



Productspecification Aviko Sweet pot.fries 9,5 mm 5x2270g

General Information

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Product description	Sweet potato fries 9.5mm, coated, deepfrozen.
Process description	This product is made of sweet potatoes which are washed, sorted, peeled, cut, blanched, dried, coated, prefried in vegetable oil, quick frozen and packed.
Brand	Aviko
Article number	805140
SF-number	832537
Intra stat number	20089991

Ingredient declaration

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Ingredients: sweet potatoes, canola oil, modified starch, rice flour, dextrin, salt, rising agent (E500, E450), colour (paprika extract), thickener (E415).

Quality Parameters

Physical

			Min.	Target	Max.	Comment
Length	<25mm weight	% w/w			2.5	
Length	>50mm weight	% w/w	85			
Breakage		% w/w		0	10	
Defect units	Standard	du/kg	0	17	30	
Form and/or cutsize deviations		% w/w		5	20	

Defect-units: sum of points for all pieces with minor, major and gross defects for a sample of 1000g.

Minor defect (3-6mm) : 1 point

Major defect (6-12mm) : 2 points

Gross defect (>12mm) : 3 points

Chemical properties

			Min.	Target	Max.	Comment
Moisture content	Halogen dryer	%	62	65	68	
Fat content	Soxtherm	%	6	7.5	9	
Free Fatty Acids (FFA)		%		0.5	1.5	

Microbiological properties

			Min.	Target	Max.	Comment
Aerobic plate count	end of shelflife	cfu/g			100,000	
Enterobacteriaceae	end of shelflife	cfu/g			1,000	
Staphylococcus Coagulase Positive	end of shelflife	cfu/g			500	
Salmonella	end of shelflife	cfu/25g			0	
Escherichia coli	end of shelflife	cfu/g			100	

Sensorial properties

			Min.	Target	Max.	Comment
Colour	Unprepared	Agtron	27	35	43	

Sensorial properties - Colour USDA

	UOM	Value	Description
Colour unprepared	USDA		bright golden orange
Colour prepared	USDA		golden orange

Odour

A pleasant odour, characteristic for deep fried sweet potatoes.

Taste

A pleasant taste, characteristic for deep fried sweet potatoes.

Texture

Slightly crisp crust with a uniform smooth inside of cooked sweet potatoes.

Nutrition

Nutritional data EU

Nutrient	Attribute	UOM	per 100g as sold	%RI
Energy	kJ	kJ	700	
Energy	kCal	kcal	170	9
Fat		G	7.5	11
Fat of which	Saturated	G	1.1	6
Carbohydrates		G	22	8
Carbohydrates of which	Sugars	G	9.6	11
Dietary fibre		G	3	
Protein		G	1.5	3
Salt		G	0.4	7

Allergens

Allergens

Allergen	To Declare	Not present	Present	May Contain	Concentration in ppm	Remarks
Cereals containing gluten		<input checked="" type="checkbox"/>				
Wheat		<input checked="" type="checkbox"/>				
Crustaceans and products thereof		<input checked="" type="checkbox"/>				
Eggs and products thereof		<input checked="" type="checkbox"/>				
Fish and products thereof		<input checked="" type="checkbox"/>				
Peanuts and products thereof		<input checked="" type="checkbox"/>				
Soybeans and products thereof		<input checked="" type="checkbox"/>				
Milk and products thereof		<input checked="" type="checkbox"/>				
Nuts and products thereof		<input checked="" type="checkbox"/>				
Celery and products thereof		<input checked="" type="checkbox"/>				
Mustard and products thereof		<input checked="" type="checkbox"/>				
Sesame seeds and products thereof		<input checked="" type="checkbox"/>				
Sulphur dioxide and sulphites >10 ppm		<input checked="" type="checkbox"/>				
Lupine and products thereof		<input checked="" type="checkbox"/>				
Molluscs and products thereof		<input checked="" type="checkbox"/>				

Storage/transport conditions

	UOM	Value
Temperature product during storage	°C	max. -18
Delivery temperature	°C	max. -18

Shelf life

	Code
Storage life in days after production date	730
Min. rem. shelf life/day at time of loading	365

Coding

Lotcode, expiry date, packaging content/weight, product description

Packaging details



Packaging details [Consumer unit]

General information

	Type	
EAN code		8710449918126
Material type	Pillow	
Green point	Yes	
Composition	LD-PE	

Dimensions

	UOM	Length	Width	Height
Consumer unit	mm	440	350	45

Packaging details [Box]

General information

	Type	
EAN code		8710449925001
Material type	Regular slotted box	
Material category	Corrugated cardboard	
Green point	No	

Dimensions

	UOM	Length	Width	Height
Box external practical	mm	395	261	287

Packaging details [Pallet]

General information

	Type	
Material type	Pallet	

Dimensions

	UOM	Length	Width	Height
Dimensions material	mm	1,200	800	150

Packaging details [Full pallet]

Pallet details

	UOM	Value
# units per layer		9
# layers per pallet		6
# units per pallet		54
Calculated pallet height	cm	187

Other

Russet House adds 2 more layers of product during shipping in container

Consumer information

General instruction for use

Keep frozen until use. Once thawed, do not refreeze again and consume within 24 hours.

Cooking instruction combisteamer

Place the product in the combisteamer and fry them for about 12-15 minutes (220°C, 100% convection).

Cooking instruction oven

Preheat the oven at 220°C (428°F) (gas oven level 5). Spread the preferred quantity product (± 500g) evenly on the baking tray (preferably on baking paper). Place the tray in the middle of the oven. Bake the product for about 15-20 minutes. Meanwhile turn them until golden orange and crispy. Fry smaller quantities for a shorter period. Preparation time will be shorter in a turbo-heating.

Cooking instruction frying (foodservice)

Preheat frying oil to 175°C. Fry not too small quantities (min. 500g) for about 2½-3 minutes until golden orange and crispy.

Claims

Claims diet

Property	Suitable for	Comment
Ovo-lacto vegetarian	<input checked="" type="checkbox"/>	
Vegan	<input checked="" type="checkbox"/>	

Legal Requirements

weight registration e-symbol

Aviko's standard procedure for packing of products/units is based upon average weight (e-symbol). For specific countries with relevant legislation, the procedure for packed products/units is based upon nominal weight.

GMO statement

Hereby Aviko declares that none of our products, produced, packed, delivered and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gencechnology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.

Pesticides statement

Aviko declares that the products supplied by Aviko are conform to relevant legislation currently in force in the EU. Pesticides used shall be conform to the EU approved list and not exceed the MRL's, defined by the EU, in the finished material supplied.

Heavy metals statement

Aviko declares that all supplied products are conform to the EU-legislation and that they do not exceed the heavy metal tolerances defined by the EU.

Other requirements

Quality Management Systems

The production location, where this article is being produced, has a quality management system that complies to and is certified for:
- BRC
- IFS

Sampling

In case of arbitration a lot is judged by taking a lot sample, per packaging. Normally, max. one lot sample is taken per two pallets. One lot consists of several pallets of at least 2 different shift dates. The lot samples are being mixed to one compilation sample. From this compilation sample a sample of 1 kg is taken to judge the quality.

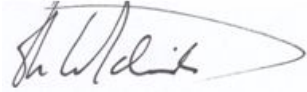
Disclaimer

Aviko has the right, when delivery from a new crop starts, to adjust the specification with regard to the length within the valid contract to the on that moment available range of raw material. This specification is based on the moving average, with the help of methods of analysis from Aviko laboratories.

Signature

Signature General Quality Manager Aviko-group

Ing. T. W. M. Idink.

A handwritten signature in black ink, appearing to read 'T. W. M. Idink', enclosed in a light blue rectangular box.