

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

309329
25 July 2025
25 July 2025
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Koffmann's Potatoes for Chefs Les Pommes Frites Petites - 7x7mm

Short Product Name:
Koffmann's Potatoes for Chefs Les Pommes Frites Petites - 7x7mm

Product Description:
CLEAR BATTERED (LIGHT), STRAIGHT CUT 7 X 7 MM FRIES, PRE-FRIED, FROZEN

General Information

Food/Drink : Food
Product Category : Frozen
Generic Product Type : Potato Products

Supplier's Product Code :
309329
Supplier: Premier Foods Wholesale
Unit D36-49
New Covent Garden Market, Nine Elms Lane
London
SW8 5JJ
United Kingdom
P: 07546755905

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	Not specified.	Outer Case Length :	390 mm
Packaging Type Description :		Outer Case Width :	280 mm
Total Quantity of Inner Units in Outer Case :	4 Units	Outer Case Height :	190 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	10.00 kg
		Product Net Weight :	9.08 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.94 MTR
Quantity of Layers Per Pallet :	9 Layers	Pallet Gross Weight :	817.20 kg
Quantity of Cases Per Pallet :	90 Cases		

Logistical Information

Shelf Life from Time of Production :	730 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	Not specified.

Waste Packaging Weight - Outer Case

Glass :	Not specified.	Aluminium :	Not specified.
Plastic :	Not specified.	Steel :	Not specified.
Percentage Recycled Plastic :	Not specified.	Other :	Not specified.
Paper/Board :	Not specified.	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :

Belgium

Additional Origin Details :

Not specified.

Inner Pack Information

Internal GTIN :

Not specified.

Inner Unit Length :

390 mm

Packaging Type Description :

Inner Unit Height :

1 mm

Variable Weight Consumer Item :

No

Inner Unit Width :

190 mm

Net Drained Weight :

Not specified.

Inner Product Weight :

2.27 kg

Inner Product Weight Units :

kg

Weight/Volume :

Not specified.

Handling Information

Directions For Use :

Oven:
Cooking temperature 220 °C
Cooking time 13 - 16 min
Preheat the oven. Spread 300g of frozen fries evenly on to a baking tray and bake for approximately 13-16 minutes. Bake until golden yellow and do not overcook. Turn the fries halfway through baking time.
When preparing smaller portions, reduce cooking time. Always use a baking paper.

Storage Instructions :

Until best before date (at -18 °C); 1 month (at -12 °C); 1 week (at -6 °C); Ice Making Compartment 3 days (at -6 °C); Refrigerator 24 hours (at 4 °C)

Fryer:
Cooking temperature 175 °C
Cooking time 2.5 - 3 min
Preheat oil to 175°C (350°F). Fill your basket up to the halfway mark and fry for approximately 2:30 - 3 minutes until a golden yellow colour is obtained. Do not overcook and reduce the cooking time when preparing smaller quantities. Drain well before serving.

Fan Oven:
Cooking temperature 200 °C
Cooking time 13 - 16 min
Preheat the oven to 200°C (400°F), Gas Mark 6. Spread 300g of frozen fries evenly on to a baking tray and bake for approximately 13-16 minutes. Bake until golden yellow and do not overcook. Turn the fries halfway through baking time. When preparing smaller portions, reduce cooking time. Always use a baking paper.

Do not eat this product raw and check product is piping hot throughout before serving. More information is available on www.goodfries.eu

Dietary Information

Ingredients :

Potato (84%), Modified Potato Starch, Sunflower Oil, Rice Flour, Potato Starch, Salt, Dextrin, Dextrose, Raising Agents (Sodium Bicarbonate, Diphosphates), Thickener (Xanthan Gum), Paprika Extract, Turmeric Extract. Processing aid: stabilizer E450i

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm:	Yes
Hydrogenated Vegetable Oil/Fat :	-
Palm Oil :	-
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	-

Product contains:

Artificial Antioxidants :	-
Artificial Colours :	-
Artificial Flavourings :	-
Artificial Flavour Enhancers :	-
Artificial Preservatives :	-
Artificial Sweeteners :	-

Product suitability:

Suitable for a Vegetarian Diet:	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance:	-
Suitable for Coeliacs :	Yes
Approved for a Halal Diet:	-
Approved for a Kosher Diet:	-
HFSS (High in Fat, Salt and Sugar):	-

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	Not specified.	Vitamin A per 100g :	Not specified.
Count per 100g :	Not specified.	Vitamin C per 100g :	Not specified.
Count Per Pack :	Not specified.	Folate/Folic Acid per 100g :	Not specified.
Energy per 100 G/ML :	681.00 kJ	Calcium per 100g :	Not specified.
Energy per 100 G/ML :	162.00 kcal	Iron per 100g :	Not specified.
Fat per 100 G/ML :	4.4 g	Zinc per 100g :	Not specified.
- of which Saturates per 100 G/ML :	0.6 g	Cholesterol per 100 G/ML (UK/FR) :	Not specified.
- of which Mono-unsaturates per 100 G/ML :	Not specified.	Non Milk Extrinsic Sugars per 100gm :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.	Alcoholic Strength %Vol :	Not specified.
Trans Fats per 100 G\ML :	Not specified.	Fat Percentage in Dry Matter per 100g :	Not specified.
Carbohydrate Per 100 G/ML :	27 g		
- of which Sugars per 100 G/ML :	<0.5 g		
- of which Polyols per 100 G/ML :	Not specified.		
- of which Starch per 100 G/ML :	Not specified.		
Fibre per 100 G/ML :	Not specified.		
Protein per 100 G/ML :	2.4 g		
Salt per 100 G/ML :	0.7 g		
Sodium per 100 G\ML :	0 g		

Waste Packaging Weight - Inner Unit

Glass :	Not specified.	Aluminium :	Not specified.
Plastic :	Not specified.	Steel :	Not specified.
Percentage Recycled Plastic :	Not specified.	Other :	Not specified.
Paper/Board :	Not specified.	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRGGS Certified Production :	-	Other Accreditation :	
Red Tractor :	-	Not specified.	
Fairtrade :	-	Intra Stat/Taric Code :	Not specified.
Marine Stewardship Council Certified (MSC) :	-	Commodity Code :	Not specified.
Organic :	-	Identification/Health Marks :	Not specified.
SALSA (Safe & Local Supplier Approval) :	-		
British Lion Mark :	-		
RSPCA Assured :	-		
LEAF Marque (Linking Environment and Farming) :	-		
Rainforest Alliance :	-		
Food for Life Supplier Scheme :	-		
Quality Meat Scotland :	-		
Farm Assured Welsh Livestock :	-		
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-		
Quality Standard Mark (Beef/Lamb) :	-		
Roundtable of Sustainable Palm Oil (RSPO) :	-		
School Approved (The Requirement for School Food Regulation 2014) :	-		
IFS Food Standard :	-		
Best Aquaculture Practices (BAP) Certification :	-		
ISO 14001 (Environmental System) :	-		
FSSC 22000 :	-		

Standards Testing

Do you undertake trend analysis of microbiological results?: -

Is shelf life testing undertaken?: -

Microbiological Standards

Not available.

Analytical Standards

Not available.