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LES POMMES FRITES PETITES 2.27kg e

Short Product Name:
BATTERED SHOESTRING FRIES (skin off)

Product Description:
Pre-fried and frozen battered straight cut (skin off) fries with a cut size of 7x7mm

General Information

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

Supplier's Product Code :
KOF B06L 2.27 1 L90
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. |
| Packaging Type Description : | |
| Total Quantity of Inner Units in Outer Case : | 4 Units |
| Is Trade Item Splittable? : | - |

| | |
|------------------------|---------|
| Outer Case Length : | 390 mm |
| Outer Case Width : | 290 mm |
| Outer Case Height : | 190 mm |
| Product Gross Weight : | 9.08 kg |
| Product Net Weight : | 9.08 kg |

Pallet Information

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|--------------------------------------|----------|
| Quantity of Cases Per Pallet Layer : | 10 Cases |
| Quantity of Layers Per Pallet : | 9 Layers |
| Quantity of Cases Per Pallet : | 90 Cases |

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|-----------------------|-----------|
| Pallet Height : | 1.94 MTR |
| Pallet Gross Weight : | 817.20 kg |

Logistical Information

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|--------------------------------------|----------------|
| Shelf Life from Time of Production : | 730 Days |
| Guaranteed Shelf Life on Delivery : | Not specified. |

| | |
|--------------------------|----------------|
| Minimum Order Quantity : | Not specified. |
| Delivery Lead Time : | Not specified. |

Waste Packaging Weight - Outer Case

| | |
|-------------------------------|----------------|
| Glass : | 0.00 g |
| Plastic : | 0.00 g |
| Percentage Recycled Plastic : | Not specified. |
| Paper/Board : | 400.00 g |

| | |
|-------------------------|----------------|
| Aluminium : | 0.00 g |
| Steel : | 0.00 g |
| Other : | 0.00 g |
| Wood : | Not specified. |
| Fibre Based Composite : | Not specified. |

Waste Packaging Weight - Transport Packaging

| | |
|-------------------------------|----------------|
| Plastic : | Not specified. |
| Paper/Board : | Not specified. |
| Percentage Recycled Plastic : | Not specified. |

| | |
|-------------------------|----------------|
| Wood Total : | Not specified. |
| Is Pallet Returnable? : | - |

Other Information

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|---------------------|
| 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 : | N/A | Inner Unit Height : | 290 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

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|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Directions For Use : Deep frying pan: Preheat oil to 175°C (350°F). Fill your basket up to the halfway mark and fry for approximately 2min30-3 minutes until a golden yellow color is obtained. Do not overcook and reduce the cooking time when preparing smaller quantities. Drain well before serving. Oven: Preheat the oven to 220 °C (425 °F), Gas Mark 7. 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. Fan Oven: 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 | Storage Instructions : Food freezer 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) |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

Dietary Information

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| 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 |

Product contains :

| | |
|--------------------------------|----|
| Artificial Antioxidants : | No |
| Artificial Colours : | No |
| Artificial Flavourings : | No |
| Artificial Flavour Enhancers : | No |
| Artificial Preservatives : | No |
| Artificial Sweeteners : | No |

Product suitability:

| | |
|-------------------------------------------------|-----|
| Suitable for a Vegetarian Diet : | Yes |
| Suitable for a Vegan Diet : | Yes |
| Suitable for Sufferers of Lactose Intolerance : | - |
| Suitable for Coeliacs : | - |
| Approved for a Halal Diet : | No |
| Approved for a Kosher Diet : | No |
| HFSS (High in Fat, Salt and Sugar) : | - |

| | |
|-------------------------------------------|----|
| 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 : | - |
| Hydrogenated Vegetable Oil/Fat : | No |
| Palm Oil : | No |
| Sulphur Dioxide and Sulphites : | No |
| Sulphur Dioxide/Sulphites Concentration : | - |

Allergen Statement :
 ALLERGENS according to 2003/89/EG and 2006/142/EG
 Present in the product? Produced on the same production line? Present in the factory? Risk of crosscontamina tion?
 Cereals containing gluten and products thereof NO
 Crustaceans and products thereof NO
 Eggs and products thereof NO
 Fish and products thereof NO
 Peanuts and products thereof NO
 Soybeans and products thereof NO
 Milk and products thereof NO NO
 Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia and Queensland nuts) and products thereof NO
 Celery and products thereof NO
 Mustard and products thereof NO
 Sesame seeds and products thereof NO
 Sulphur dioxide and sulphites (>10mg/kg or 10mg/l SO2) NO
 Lupine and products thereof NO
 Molluscs and products thereof NO

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 : | 2.3 g | | |
| 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 : | 0.00 g |
| Plastic : | 0.00 g |
| Percentage Recycled Plastic : | Not specified. |
| Paper/Board : | 500.00 g |

| | |
|-------------------------|----------------|
| Aluminium : | 0.00 g |
| Steel : | 0.00 g |
| Other : | 0.00 g |
| Wood : | Not specified. |
| Fibre Based Composite : | Not specified. |

Accreditations / Certifications / Assurance Schemes

| | |
|---------------------------------------------------------------------|-----|
| BRCGS Certified Production : | Yes |
| Red Tractor : | No |
| Fairtrade : | No |
| Marine Stewardship Council Certified (MSC) : | No |
| Organic : | No |
| SALSA (Safe & Local Supplier Approval) : | No |
| British Lion Mark : | No |
| RSPCA Assured : | No |
| LEAF Marque (Linking Environment and Farming) : | No |
| Rainforest Alliance : | No |
| Food for Life Supplier Scheme : | No |
| Quality Meat Scotland : | No |
| Farm Assured Welsh Livestock : | No |
| Northern Ireland Beef & Lamb Farm Quality Assurance Scheme : | No |
| Quality Standard Mark (Beef/Lamb) : | - |
| Roundtable of Sustainable Palm Oil (RSPO) : | No |
| School Approved (The Requirement for School Food Regulation 2014) : | No |
| IFS Food Standard : | Yes |
| Best Aquaculture Practices (BAP) Certification : | No |
| ISO 14001 (Environmental System) : | No |
| FSSC 22000 : | No |

| | |
|-----------------------------------------|----------------|
| Other Accreditation : Not specified. | |
| Intra Stat/Taric Code : | Not specified. |
| Commodity Code : | Not specified. |
| Identification/Health Marks : | Not specified. |

Standards Testing

| | |
|---------------------------------------------------------------|---|
| Do you undertake trend analysis of microbiological results? : | - |
| Is shelf life testing undertaken? : | - |

Microbiological Standards

| Organism | Frequency | Target | Maximum | Sample (g or ml) | Note |
|------------------------------------------|----------------|--------|---------|------------------|------|
| Aerobic Colony Count (ACC) (cfu/g or ml) | Every 6 months | <10000 | 1000000 | - | |
| Bacillus Cereus (cfu/g or ml) | Every 6 months | <100 | 1000 | - | |
| E. Coli (cfu/g or ml) | Every 6 months | <10 | 100 | - | |
| Enterobacteriaceae (cfu/g or ml) | Every 6 months | <100 | 1000 | - | |
| Listeria Monocytogenes | Every 6 months | <10 | 100 | - | |
| Moulds (cfu/g or ml) | Every 6 months | <200 | 3000 | - | |
| Salmonella | Every 6 months | <0 | 0 | 25g | |
| Staphylococcus Aureus (cfu/g or ml) | Every 6 months | <100 | 500 | - | |
| Yeast (cfu/g or ml) | Every 6 months | <200 | 3000 | - | |

Analytical Standards

Not available.