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LES POMMES FRITES MOYENNES 2.27kg e

Short Product Name:
BATTERED FRENCH FRIES

Product Description:
Pre-fried and frozen clear coat battered straight cut (skin off) fries with a cut size of 14x14 mm

General Information

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

Supplier's Product Code :
KOF B14 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

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

Pallet Height :	1.78 MTR
Pallet Gross Weight :	817.20 kg

Logistical Information

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

Supplier Comments :

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	Belgium	Additional Origin Details : Not specified.
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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

Directions For Use : Fan Oven: Preheat the oven to 200 °C. Spread about 400g of frozen fries evenly on to a baking tray and bake for approximately 22-26 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. Deep frying pan (domestic): Preheat oil to 175°C. Fill your basket with approx. 500g frozen fries (up to maximum the halfway mark) and fry for 4min30 to 5min30 minutes until a golden-yellow colour is obtained. Do not overcook and reduce the cooking time when preparing smaller quantities. Drain well before serving. Deep frying pan (industrial): Preheat oil to 180°C. Fill your basket with approx. 750g of frozen fries (up to maximum the halfway mark) and fry for 4min30 to 5min30 until a golden-yellow colour is obtained. Do not overcook and reduce the cooking time when preparing smaller quantities. Drain well before serving. Airfryer : Preheat the Airfryer to 200°C. Fill the basket with approx. 500g of frozen fries (no more than the indicated maximum). Bake the fries until crispy in 14–16 minutes- ‘shake’ the product halfway cooking time. 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)
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Dietary Information

Ingredients : Potato (93%), Sunflower Oil, Modified potato starch, Rice flour, Potato starch, Salt, Dextrin, Raising agent (Sodium bicarbonate, Diphosphates), Thickener (Xanthan gum), Dextrose, 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 cross contamination?
 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
 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.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	615.00 kJ
Energy per 100 G/ML :	146.00 kcal
Fat per 100 G/ML :	4.2 g
- of which Saturates per 100 G/ML :	0.5 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	24 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 :	1.8 g
Protein per 100 G/ML :	2.2 g
Salt per 100 G/ML :	0.42 g
Sodium per 100 G\ML :	0 g

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

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	<100000	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.