

FINISHED PRODUCT SPECIFICATIONS

QA 35331 A

Product	Golden Crop 3/8 US CRINKLE (2.27 kg)		Product Number	35331
Description: Fresh potatoes that have been cleaned, peeled, sorted, trimmed, washed and cut into strips. They are thermally processed at 140-165°F during 6-40 minutes, a second treatment at 170-195°F during 3-30 minutes in water and at 300-365°F during 1.5-10 minutes in a vegetable oil then frozen and packed in a plastic film.				
CHARACTERISTICS AT RECEIVING		This product must be conform to all regulations of the Health Protection Branch and the Canadian Food Agency Regulations and comply to the following specifications at the time of delivery to our customer.		
A) PHYSICO-CHEMICAL				
Colour in bag	Agtron	TARGET	LIMITS	
		82±4	77-87	
Colour after frying	Agtron	64±4	60-68 max	
Flavour	Characteristic flavour of a frozen frie cooked in a vegetable oil.			
Odour	Characteristic odour of a frozen frie cooked in a vegetable oil.			
Texture	Crispy exterior and a flaky interior characteristic of a frozen frie cooked in oil.			
Variety	Russet, Shepody or other acceptable.			
Cut	7/16” x 7/16” Crinkle			
Equipment Adjustments				
Reconstitution Parameters	0.680 kg (potatoes only) for 3 minutes 0 secondes at 350° F for organoleptic evaluation : colour, flavour, odour, ext. and int. texture.			
% Solids		TARGET	LIMITS	
		31%±2	29-34	
Length per count / 2.27kg	3.0" and more	25%±4	20%	
	2.0" and more	80%±4	65%	
	1.5" and more	85%±4	80%	
Defects per 1 kg	Critical	0	1	
	Major (including critical)	<2	4	
	Minors (including critical and major)	<12	15	
Product temperature end of freezer		<-6.0°C (<21°F)	<-5.0°C (<23°F)	
Shelf-life	24 month minimum			
B) PACKAGING				
Bag	Plastic film, 2.0 mil.			
Format	2.27 kg (5lb)			
Bag code	Production Code on each bag (see printing procedure). Ex : YJJJ hh:mm #machine 015 9041 17 :58 2 015			
Box	Golden Crop 35900 contains 6 bags.			
Box code	Printing name or cut, Code, hour, net weight, plant number, UPC Ex Ex : 3/8 US crinkle 6 bags 9041 17:58 Net 30 lb Fancy Grade A Upc: 058508 35331 9			
Skid Type	MIXTE			
Number of boxes per skid	50 Boxes/skid			
C) Ingredients list				
Potatoes, vegetable oil (canola and/or soybean oil), sodium acid pyrophosphate, dextrose				
Wharehousing conditions at client's place				
Hold between -18 °C to -10 °C, the product should keep 24 months minimum of shelf-life from production date.				

Frozen French Fries Potatoes

Ingredients: potatoes, vegetable oil (contains canola and/or soybean oil), sodium acid pyrophosphate (used as a preservative to promote color retention), dextrose.

Nutrition Facts	
Serving Size 3 oz. (85 g)	
About 17 pieces	
Servings Per Container About 27	
Amount Per Serving	
Calories 120	Calories from fat 35
% Daily Value*	
Total Fat 4g	6%
Saturated Fat 0.5g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 19g	6%
Dietary Fibre 2g	8%
Sugars 1g	
Protein 3g	
Vitamin A	0%
Vitamin C	2%
Calcium	0%
Iron	4%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
Calories:	2000 2 500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Potassium	3,500mg 3,500mg
Total Carbohydrate	300g 375g
Dietary Fibre	25g 30g
Calories per gram:	
Fat 9	• Carbohydrate 4 • Protein 4

MANAGEMENT SIGNATURE

Quality