



- ORIGINAL -

DOLLAR CHIPS



Product Description	Potato slices, prefried and quick frozen/DO - Dollar Chips
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Ingredients	Potatoes; vegetable oil
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	Bags or poly			Outercases		
Article number	Net weight (g)	Dimensions (mm) width (w) x height (h)	Ean code	Net weight (kg)	Dimensions (mm) length (l) x width (w) x height (h)	Ean code
561115	2500	W 725 x h 420	8710438011616	5 x 2,500 = 12,5	L 396 x w 263 x h 252	3256830009622

Packaging Information	Pallets					
	Outer cases per layer	Number of layers	Number of cases per pallet	Net weight (kg)	Gross weight (kg)	Dimensions (cm)
	9	7	63	787,5	837	One way (120x80) x 191

Cooking directions*	Deep fry		175°C	2½ - 3 minutes	Preheat the frying oil to 175°C. Cook ½ basket of product for 2½ to 3 minutes.
	Oven		225°C	20 - 25 minutes	Spread the product in one layer on a baking tray and put the tray in the middle of the oven. Turn the product after approximately 14 minutes.
	Shallow Fry				Preheat a little bit of oil on medium heat. Cook the product until golden yellow and crisp, turning frequently.
	Combi Steamer		190°C	9 - 14 minutes	Preheat the oven to 190°C. Cook the product for 9 to 14 minutes.
	Fan Assisted Oven		200°C	20 - 25 minutes	Spread the product in one layer on a baking tray and put the tray in the middle of the oven. Turn the product after approximately 14 minutes.

* For best results, cook from frozen state using recommended time and temperature. Always cook until golden yellow colour and crisp. Do not overcook. When cooking small amounts, reduce cooking time.

Nutritional values (per 100 grs frozen)	Energy (KJ)	593
	Energy (Kcal)	142
	Proteins total (g)	2,5
	Carbohydrates (g)	19
	Sugar (g)	0,5
	Lipids (g)	5,5
	Saturated fatty acids (g)	1,7
	Mono-unsaturated fatty acids (g)	1,9
	Poly-unsaturated fatty acids (g)	1,9
	Fibres g)	3
	Sodium (g)	0,01

Microbiological Information (Limit in cfu/g) *	Total plate count:	< 500000/g
	Enterobacteriaceae:	< 100/g
	E-coli:	< 10/g
	Staphylococcus aureus:	< 100/g
	Moulds:	< 1000/g
	Yeasts:	< 1000/g
	Salmonella:	absent/25g
	Listeria monocytogenes:	< 100/g
	An.Sulphite Red. Spores:	< 100/g
	Bacillus cereus:	< 1000/g

Storage conditions / shelf life	*** - 18°C	18 months
	** - 12°C	1 month
	* - 6°C	1 week

Issued date: 22-02-2011

Warranty: McCain Foods hereby warrants that this product is produced in accordance with good manufacturing practices and supplied in accordance with all the relevant European Legislations.

McCain Foods ensures that the information contained in this document are correct on the date of issue

* In accordance with the regulation CE N° 2073/2005, we apply on our frozen potato products the hygiene criteria; criteria indicating the good working of the manufacturing process. Exceed these criteria require corrective measures to maintain the hygiene of the process.