



CATERPAK 9/18
NEU



Steakhouse Frites

9/18 mm

Product Description	Steakhouse French fries, prefried and quick frozen/ST - Steak
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Ingredients	Potatoes, Palm oil, Sunflower oil in variable quantity
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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
236300	2500	W 738 x h 430	08710438050462	5 x 2,500 = 12,5	L 396 x w 263 x h 247	08710438050479

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	834298	Euro (120x80) x 187

Cooking directions*	Deep fry		175 C	3.5 minutes	Preheat the frying oil to 175 C. Cook 1/2 basket of product for approximately 3.5 minutes.
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* 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)	555
	Energy (Kcal)	132
	Fat (g)	3,5
	Carbohydrates (g)	23
	Fibres (g)	2,5
	Proteins total (g)	2
	Salt (g)	0,15

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
	+ 4°C	4 days

Issued date: 06-10-2014

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.