

PRODUCT SPECIFICATION

Product Code: 99100		Product Description: French Fry Skin On	
Product Details			
Description: ¾” Russet Potato.		Product Status: Cooked	
Color and Appearance: Pale yellow to white. Uniform size and natural appearance.		Flavor and Odour: Natural potato flavor and typical odour of cooked potato.	
Microbiological Standard: ACC: less than 10 CFU/g LAB: less than 10 CFU/g		Storage Instructions: Keep Refrigerated 1 °C - 4°C (34 °F - 39 °F).	
Shelf Life: 45 days from the processing day.		Country of Origin: Canada.	
Packaging Details			
Net Weight: 30 LBS. /13.6 KG (6 x 5 LBS. / 2.26 KG)		Packaging: Vacuum-sealed in a food-grade bag, then placed in a shipping container.	
Pallet Specification: 45 cases per skid		Pallet Configuration: 48” L x 40” W x 41” H	
Nutrition Facts Valeur nutritive Per average potato (150 g) par pomme de terre moyenne (150 g) Calories 110 % Daily Value* % valeur quotidienne* Total Fat / Lipides 0 g Saturated / saturés 0 g + Trans / trans 0 g Total Carbohydrate / Glucides 24 g Fibre / Fibres 2 g Sugars / Sucres 0 g Protein / Protéines 4 g Cholesterol / Cholestérol 0 mg Sodium 0 mg Potassium 550 mg Calcium 10 mg Iron / Fer 1.5 mg Vitamin C / Vitamine C 27 mg *5% or less is a little, 15% or more is a lot *5% ou moins c’est peu, 15% ou plus c’est beaucoup Ingredients: Potatoes Cooking Instructions: Deep fryer: Heat in warm oil 176°C (350°F) 4-5 min. 			