

FINISH PRODUCT SPECIFICATIONS

QA 35771 A

Product	Golden Crop 3/8 US Skin-on (2.27 kg)		Product Number	35771
Description:	Fresh potatoes that have been cleaned, 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 which may contain SAPP, pump potatoes and water which may contain dextrose to a dryer and then fried at 300-365°F during 1.5-10 minutes in a vegetable oil, then freeze 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. Product must be fully cooked for food safety and quality.			
A) PHYSICO-CHEMICAL				
Colour in bag	Agtron	TARGET	LIMITS	
		75±10	65-85	
Colour after frying	Agtron	65±4	60-70	
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 fries cooked in oil.			
Variety	Russet, Shepody or other acceptable.			
Cut	7/16” x 7/16” skin			
Reconstitution Parameters	0.680 kg (potatoes only) for 3 minutes 0 seconds at 350° F for organoleptic evaluation : colour, flavour, odour, ext. and int. texture.			
% Solids		TARGET	LIMITS	
		32%±2	29-34	
Length per count / 2.27kg	3.0" and more	25%±4	20%	
	2.0" and more	75%±4	70%	
	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				
B) PACKAGING				
Bag	Plastic film, 2.0 mil.			
Format	2.27 kg (5lb)			
Bag code	Year and Julian day, hour, packing machine, plant no, Code on each bag (see QA F901 codification Procedure). Ex : 9041 17:58 2 015			
Box	Golden Crop # 35000 contains 6 bags.			
Box code	Printing name or cut, Lot (year, Julian day), hour, net weight, packaging machine Ex : 3/8 US Skin-on 6 bags 3207 17:58 Net 30 lb UPC: 05850835771 3 Fancy Grade A			
ENGLISH ONLY				
Skid Type	MIX only			
Number of boxes per skid	60 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.			

Nutrition Facts

Serving Size 3 oz. (85g)
About 17 pieces

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Servings Per Bag about 27

Amount Per Serving

Calories 120 **Calories from fat** 25

% Daily Value*

Total Fat 3g **5%**

Saturated Fat 0.5g **2%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 15mg **1%**

Total Carbohydrate 20g **7%**

Dietary Fibre 2g **8%**

Sugars 0g

Protein 2g

Vitamin A **0%**

Vitamin C **4%**

Calcium **0%**

Iron **2%**

* 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

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