



## QUALITY SPECIFICATION OF PERSIAN TEJARAT ERFAN.Co

<b>Description</b>	A	French fries are made from potatoes which are washed, sorted, peeled, cut, blanched and dried. The product is then pre-cooked in oil, thereafter quick-frozen and packed in plastic bags. This product is suitable for deep fat frying			
	B	The potatoes are specially selected			
	C	Oil: vegetable oil, suitable for human consumption according to the Dutch food and drugs act			
	D	Ingredients: potatoes, vegetable oil			
	E	GMO: this product does not contain genetically modified ingredients or flavours			
	E	<b>7x7</b>	<b>8x8</b>	<b>10x10</b>	<b>12x12</b>
<b>Cut size</b>		<b>Grade AA</b>	<b>Grade AA</b>	<b>Grade AA</b>	<b>Grade AA</b>
<b>Length (per 1 kg )</b>	<b>Above 70</b>	<b>Min 30%</b>	<b>Min 30%</b>	<b>Min 35%</b>	<b>Min 35%</b>
	<b>30-70mm</b>	<b>Min 70%</b>	<b>Min 70%</b>	<b>Min 75%</b>	<b>Min 75%</b>
	<b>00-30mm</b>	<b>Max 1%</b>	<b>Max 2%</b>	<b>Max 1%</b>	<b>Max 2%</b>
<b>Defects(per 1 kg )</b>	<b>total spots</b>	<b>9</b>	<b>10</b>	<b>8</b>	<b>7</b>
	<b>Minor spot(3-6mm)</b>	<b>Max 7</b>	<b>Max 7</b>	<b>Max 6</b>	<b>Max 5</b>
	<b>Medium spot (6-12mm)</b>	<b>Max 2</b>	<b>Max 2</b>	<b>Max 2</b>	<b>Max 1</b>
	<b>Major sopt (&gt;12mm)</b>	<b>Max 0</b>	<b>Max 1</b>	<b>Max 0</b>	<b>Max1</b>
<b>Burnt pieces (in 400 gr)</b>	<b>Rings</b>	<b>Max 4 strip</b>	<b>Max 5 strip</b>	<b>Max 3 strip</b>	<b>Max 3 strip</b>
	<b>Burnt pieces</b>	<b>0</b>	<b>1</b>	<b>1</b>	<b>1</b>
<b>Sliver</b>	<b>Sliver</b>	<b>12 strip in 1 kg</b>	<b>15 strip in 1 kg</b>	<b>10 strip in 1 kg</b>	<b>10 strip in 1 kg</b>
<b>Product characteristics</b>	<b>Odour</b>	<b>a pleasant odour, typical for deep-fried potatoes</b>			
	<b>Taste</b>	<b>product specific</b>			
	<b>Color frozen</b>	<b>light-yellow 00-0 (USDA color card)</b>			
	<b>Color fried</b>	<b>golden-yellow, max. 2 (USDA color card)</b>			
<b>Chemical composition frozen product</b>	<b>Oil acid value</b>	<b>MAX 1.5</b>			
	<b>Oil peroxide value</b>	<b>max 2</b>			
	<b>Moisture content</b>	<b>Max70</b>	<b>Max71</b>	<b>Max 72</b>	<b>Max73</b>
	<b>Total Plate count</b>	<b>60</b>			
<b>Microbiological standards (per gram)</b>	<b>E .Coli</b>	<b>Negative</b>			
	<b>Yeast &amp;mould</b>	<b>30</b>			
	<b>Coliform</b>	<b>Below 10</b>			
	<b>Clostridium Perfrengenes</b>	<b>Below 10</b>			
<b>Deep Fat Frying</b>	<b>7x7:Preheat the frying oil to 175-180C. Fry quantities of minimum 400 g for about 3<sup>1/2</sup> minutes until golden yellow and crispy</b>	<b>10x10 : Preheat the frying oil to 175-180C. Fry quantities of minimum 400 g for about 3<sup>1/2</sup> minutes until golden yellow and crispy</b>			
	<b>8x8:Preheat the frying oil to 175-180C. Fry quantities of minimum 400 g for about 6-6.30<sub>1</sub> minutes until golden yellow and crispy</b>	<b>12x12: Preheat the frying oil to 175-180C. Fry quantities of minimum 400 g for about 4<sup>1/2</sup> minutes until golden yellow and crispy</b>			



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	C	Oil: vegetable oil, suitable for human consumption according to the Dutch food and drugs act				
	D	Ingredients: potatoes, vegetable oil				
	E	GMO: this product does not contain genetically modified ingredients or flavours				
<b>Cut size</b>		<b>wedge</b>	<b>X-Fries</b>	<b>Dip- Fries</b>	<b>Super Fries</b>	<b>12x16</b>
<b>Cut size</b>		<b>Grade AA</b>	<b>Grade AA</b>	<b>Grade AA</b>	<b>Grade AA</b>	<b>Grade AA</b>
<b>Length (per 1 kg )</b>	Above 75mm	-	Max 10%	Min 30%	Min 30%	Min 30%
	50 - 75 mm	-	Min 75%	Min 70%	Min 75%	Min 75%
	00 - 25 mm:	-	Max 3%	Max 2%	Max 3%	Max 3%
<b>Defects(per 1 kg )</b>	total spots	6	8	9	8	7
	Minor spot(3-6mm)	5	6	6	6	5
	Medium spot (6-12mm)	1	2	3	2	2
	Major sotp(,12mm)	0	0	0	0	0
<b>Burnt pieces (in 400 gr)</b>	Rings	4	3	4	4	3
	Burnt pieces	-	-	-	-	-
<b>Sliver</b>	Sliver	7	-	5	6	3
<b>Product characteristics</b>	Odour	a pleasant odour, typical for deep-fried potatoes				
	Taste	product specific				
	Color frozen	light-yellow 00-0 (USDA color card)				
	Color fried	golden-yellow, max. 2 (USDA color card)				
<b>Chemical composition frozen product</b>	Oil acid value	MAX 1.5				
	Oil peroxide value	max 2				
	Moisture content	Max74	Max74	Max 73	Max72	Max 74
	Total Plate count	60				
<b>Microbiological standards (per gram)</b>	E .Coli	Negative				
	Yeast &mould	30				
	Coliform	Below 10				
	Clostridium Perfrengenes	Below 10				
<b>Deep Fat Frying</b>	Wedge: Preheat the frying oil to 175-180C. Fry quantities of minimum 400 g for about 6 minutes until golden yellow and crispy	X-Fries: Preheat the frying oil to 175-180C. Fry quantities of minimum 400 g for about 6-6.30 minutes until golden yellow and crispy		12x16: Preheat the frying oil to 175-180C. Fry quantities of minimum 400 g for about 6-6.30 minutes until golden yellow and crispy		
	Dip- Fries: Preheat the frying oil to 175-180C. Fry quantities of minimum 400 g for about 6-6.30 minutes until golden yellow and crispy	Super Fries: Preheat the frying oil to 175-180C. Fry quantities of minimum 400 g for about 6.- 6.30 minutes until golden yellow and crispy				