

MCCAIN I
CUBETTONI
5X2,5KG






| | |
|---------------------|--|
| Product Description | Natural potato cubes, blanched and quick frozen. |
|---------------------|--|

| | |
|-------------|------------------------------|
| Ingredients | Potatoes (minimum 99%), Salt |
|-------------|------------------------------|

| Article number | Bags or poly | | | Outercases | | |
|----------------|---------------|--|---------------|--------------------|---|---------------|
| | 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 |
| 121340 | 2500 | W 737 x h 390 | 8710438048704 | 5 x 2,500 = 12,500 | - 393 x w 263 x h 223 | 8710438048711 |

| 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 | 788 | 840 | Euro (120x80) x 173 |

| Cooking directions* | Combi Steamer |  | 100°C | 10 minutes | Cook at 100°C for approximately 10 minutes |
|---------------------|-------------------|---|-------|---------------|---|
| | Fan Assisted Oven |  | 225°C | 25 minutes | Preheat the oven to 225°C. Arrange potatoes in a baking tin without defrosting, adding fat and herbs or spices and bake for approximately 25 minutes until the product achieve a golden yellow color. Turn the potatoes |
| | Bolling Pot |  | | 6 - 9 minutes | Cook for 6 to 9 minutes |

* For best results, cook from frozen state using recommended time and temperature. 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. Do not overcook. When cooking small amounts, reduce cooking time.

| Nutritional values (per 100g per sold product) | Energy (kJ) | 355 |
|---|---------------------|-----|
| | Energy (Kcal) | 84 |
| | Fat (g) | 0,2 |
| | Saturates(g) | 0,1 |
| | Mono-unsaturates(g) | 0 |
| | Poly-unsaturates(g) | 0,1 |
| | Carbohydrates (g) | 18 |
| | Sugar (g) | 1 |
| | Fibres g) | 2 |
| | Proteins total (g) | 1,5 |
| | Salt (g) | 0,1 |

| 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 | |
| Bacillus cereus: | <= 1000/g | |

| | | |
|---------------------------------|------------|-----------|
| Storage conditions / shelf life | *** - 18°C | 18 months |
|---------------------------------|------------|-----------|

| Allergen | Present in product | Possible cross contamination |
|---|--------------------|------------------------------|
| Celery and products thereof | - | - |
| Cereals containing gluten and products thereof | - | - |
| Crustaceans and products thereof | - | - |
| Eggs and products thereof | - | - |
| Fish and products thereof | - | - |
| Lupin and products thereof | - | - |
| Milk and products thereof (including lactose) | - | - |
| Molluscs and products thereof | - | - |
| Mustard and products thereof | - | - |
| Nuts and products thereof | - | - |
| Peanuts and products thereof | - | - |
| Sesame seeds and products thereof | - | - |
| Soybeans and products thereof | - | - |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ . | - | - |

Issued date: 29-11-2017

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.