

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

8074
20 September 2019
31 May 2022
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Fairway Assured Sweet potato Fries

Short Product Name:
Sweet potato Fries

Product Description:
French Sweet potato Fries pre-fried and deep-frozen

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Potato Products

Brand Information

Brand Owner :	Fairway Foodservice
Product Code :	95850

Supplier's Product Code :
8074
Supplier: Clarebout Potatoes NV
Heirweg 26

Nieuwerkerke
Heuvelland
8950
Belgium
P: 0032 57 44 69 01

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5060392095850
Packaging Type Description :	Case
Total Quantity of Inner Units in Outer Case :	4 Units
Is Trade Item Splittable? :	No

Outer Case Length :	386 mm
Outer Case Width :	251 mm
Outer Case Height :	226 mm
Product Gross Weight :	10.31 kg
Product Net Weight :	10.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	12 Cases
Quantity of Layers Per Pallet :	7 Layers
Quantity of Cases Per Pallet :	84 Cases

Pallet Height :	1.73 MTR
Pallet Gross Weight :	891.49 kg

Logistical Information

Shelf Life from Time of Production :	540 Days
Guaranteed Shelf Life on Delivery :	Not specified.

Minimum Order Quantity :	84 Cases
Delivery Lead Time :	7 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	262.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Waste Packaging Weight - Transport Packaging

Plastic :	200.00 g
Paper/Board :	0.00 g
Percentage Recycled Plastic :	Not specified.

Wood Total :	0.00 g
Is Pallet Returnable? :	Yes

Other Information

Supplier Comments :	Not specified
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INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	Belgium
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Additional Origin Details :
Produced in Belgium
Origin Sweet potatoes EU and not EU

Inner Pack Information

Internal GTIN :	5060392095843
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item :	No
Net Drained Weight :	2.500 kg

Inner Unit Length :	450 mm
Inner Unit Height :	30 mm
Inner Unit Width :	315 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units :	g

Weight/Volume :
Preprinted bag

Handling Information

Directions For Use : Fryer: Deep fry small quantities of chips in hot oil (175°C) for approx. 3 minutes. Drain on absorbent paper before serving. Cooking appliances vary. These instructions are given only as a guide. Oven: Preheat the oven to 220°C, put the sweet potatoes in for 15-20 minutes.
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Storage Instructions : The best before date in this pack is a guide only. For your own individual freezer please allow the storage times below: Storage - Keep frozen. For star marked freezers: * : up to 1 week ** : up to 1 month *** : -18°C or colder: up to 3 months **** : -18°C or colder: until best before date Do not refreeze after defrosting. Once defrosted keep in a refrigerator for up to 1 day.

Dietary Information

Ingredients :

Sweet potatoes (87%), Sunflower Oil (8%), Seasoning (5%) [Maize flour, Rice Flour, unmodified corn starch, salt, spices (black pepper, paprika), garlic powder, onion powder, raising agents (E450,E500), Stabiliser (E415), spice extracts (paprika extract, sunflower seed oil)]

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration :	<= 0.01 mg/kg

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	No

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	663.00 kJ
Energy per 100 G/ML :	158.00 kcal
Fat per 100 G/ML :	6.8 g
- of which Saturates per 100 G/ML :	0.9 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	20.8 g
- of which Sugars per 100 G/ML :	9.2 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	2.9 g
Protein per 100 G/ML :	2 g
Salt per 100 G/ML :	0.58 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	12.90 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	0.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	Yes
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation :	Not specified.
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?: No

Is shelf life testing undertaken?: No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Coagulase-positive Staphylococci (cfu/g or ml)	Monthly	<100	100	-	Every 2 months
Coliforms (cfu/g or ml)	Monthly	<1000	1000	-	Every 2 months
E. Coli (cfu/g or ml)	Monthly	<10	10	-	Every 2 months
Listeria Monocytogenes	Monthly	<100	100	-	Every 2 months
Moulds (cfu/g or ml)	Monthly	<1000	1000	-	Every 2 months
Salmonella	Monthly	<0	0	-	Every 2 months
Total Viable Count (TVC) (cfu/g or ml)	Weekly	<100000	100000	-	
Yeast (cfu/g or ml)	Monthly	<1000	1000	-	Every 2 months

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Chip Length < 25mm (max by weight) (%)	Hourly	<8	0 to 8	-	Every 2 hours; <30mm
Chip Length < 50mm (max by weight) (%)	Hourly	<40	0 to 40	-	Every 2 hours
Defects Gross diameter > 12mm pieces per 1000g	Hourly	<2	0 to 2	-	Every 2 hours
Defects Gross diameter 3-6mm pieces per 1000g	Hourly	<6	0 to 6	-	Every 2 hours
Defects Gross diameter 6-12mm pieces per 1000g	Hourly	<18	0 to 18	-	Every 2 hours
Moisture (%)	Hourly	<73	0 to 73	-	Every 2 hours
Slivers (Max) pieces per 1000g	Hourly	<2	0 to 2	-	Every 2 hours 2% on weight