

SPEC & INFORMATION SHEET

PRODUCT DESCRIPTION

1/2 x 1/2"" PORTERHOUSE Cut Frozen French-Fried Potatoes



PHYSICAL

Cut Size: 1/2" x 1/2" PORTERHOUSE Square Cut Fry

Length: Min. 2" (w/tolerance)*

Flavor: Consistent with partially Fried Cut Chipperbec Potatoes

Raw Material: CHIPPERBEC Fresh Potatoes

Country of Origin: USA!

CHIPPERBEC PROCESSING TM

CBP1 POTATOES are washed and brushed in a fresh water bath

CBP2 POTATOES are cut on a high pressure Water Knife

CBP3 POTATOES are fresh water rinsed and shaken to remove pieces

CBP4 POTATOES are sorted and steam blanched

CBP5 POTATOES are oven baked POTATOES are Par-Fried

CBP7 POTATOES are IQF (Instantly Quick Frozen)*

DEFECT TOLERANCES

Size Defects: < 10% by size less than 2" in length*

Physical Defects: Minimal bruising and dark spots

PACKAGING

Pack Size: 6/5 lb. Bags

Each Package Wt. 5 lbs. or 2.2 Kg each individual bag

Primary Packaging:

Material Type: Polypropylene Bags

Lot Code: Production Date & Item Code

Proudction Time: 0800 AM - 1600 PM

Traceability Code: Lot Code

Secondary Packaging:

Master Material Case: Corrugated Box w/ Tape Seal

Net Weight: 30 lbs. or 13.61 Kg per Master Case Gross Wt.: 31.5 lbs. or 14.289 Kg per Case

Case Dimensions: $15 - 5/8" \times 11 - 5/8" \times 11 - 3/4" (L \times W \times H)^*$

Palletization: 9 tie 5 high 5 riders 50 per Pallet -1,575 lbs. per Pallet

Nutrition Facts Servings per container: Varies Serving size 3 oz Amount per serving Calories 110 ** Daily Value ** Total Fat 4g 6% Saturated Fat 3g 13% Trans Fat 0g Cholesterol 0mg 0% Sodium 0mg 3% Total Carbohydrates 17g 6% Dietary Fiber 2g 6% Total Sugars 1g Includes 0g Added Sugars 0% Protein 2g Vitamin D 0mcg 0% Calcium 7mg 1% Iron 0.2mg 1% Potassium 272mg 6% *The % Daily Value tells you how much a nutrientin a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice. Ingredients: Potatoes, Non-GMO Soybean Oil

STORAGE & HANDLING

TEMPERATURE

SHELF LIFE X

0 to -5 Degrees F or COLDER

365 Days

CONDITIONS Product should be kept FROZEN at all times until use.