

**French Fries**

**QUALITY ASSURANCE**

PRODUCT	S/CUT 10MM
GRADE	FOODSERVICE
REVIEW DATE	18/11/2022

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**1.0 DESCRIPTION**

Talley’s straight cut fries are produced from wholesome potatoes selected to provide finished product attributes of good colour, flavour, texture and overall appearance.

The finished product shall be packed in polythene inners with a cardboard outer.

**2.0 INGREDIENTS**

Ingredients	Potato, canola oil, mineral salt (450), dextrose
Allergens	NIL
Meat Content	NIL

**3.0 USAGE INSTRUCTIONS**

Product to be used by the consumer:

- \* Must be cooked before consumption
- \* Cook from frozen for best result
- \* If product becomes thawed use within 24 hours

**4.0 STORAGE CONDITIONS**

Keep frozen and store at or below -18°C.

**5.0 DISTRIBUTION METHOD**

Product to be distributed in a cool chain

**6.0 QUALITY STANDARDS**

**6.1 Cut Size**

Talley’s fries are cut with the finished dimension of each potato strip being approximately **10mm x 10mm** (+/-0.5 mm).

**6.2 Colour Appearance**

The potato strips shall possess an even golden brown colour with darker natural highlights along cut edges and strip ends.

6.2.1 Colour

Colour is graded as against the USDA colour chart.

6.2.2 Variation

A variation is measured as being 1 USDA colour darker, over 1/3 of the strip, than the predominant colour of the batch. Any variation in fry colour shall not seriously affect appearance.

### 6.2.3 Colour Chart

	LIMITS
Overall USDA Colour of finish product	<b>0.25 to 0.5</b>
Variations and Dark ends	<b>5% max</b>

### 6.3 Texture

Texture shall be characterised by a thin, crisp exterior with a tender, mealy interior and with no noticeable internal separation.

#### 6.3.1 Sogginess

Sogginess is determined by characteristics of Limpness, Oily or Glassiness that is measured after the specified holding time under a heat lamp.

	LIMITS
Soggy	<b>10% max</b>

### 6.4 Length Characteristics

The sample is evaluated from an inner container of the packed product and shall conform to the following length characteristics:

LENGTHS (*)	LIMITS
Over 75 mm	<b>25% min</b>
Over or equal to 50 mm	<b>75% min</b>
Under 25mm, Slivers and irregular pieces	<b>10% max</b>

(\*) All limits are based on the chips in the measured criteria expressed as a percentage of the TOTAL piece count.

### 6.5 Flavour

The flavour of the finished product shall be characterised by a fried potato taste with a slight oil flavour. The product shall be free from objectionable flavours and odours.

### 6.6 Defects

Defect tolerances shall be per 1000g sample:

DEFECTS	LIMITS
Critical	<b>Nil</b>
Critical + Major	<b>6 Units max</b>
Total (Critical + Major + Minor)	<b>18 Units max</b>

All defect descriptions are as reflected in the USDA specifications.

### 7.0 FOREIGN MATERIAL

There shall be a zero tolerance for foreign matter.

### 8.0 COOKING INSTRUCTIONS

Do not thaw. Frozen french fries must be cooked before consumption.

#### Deep Fry

Deep fry frozen fries at 180°C for 3minutes and 20seconds or until crisp and golden brown.

### 9.0 NUTRITIONAL INFORMATION

	Energy Kilojoules kJ/100g	Protein g/100g	Fat g/100g	Saturated fat g/100g	Carbohydrate (By Difference) g/100g	Sugars g/100g	Sodium mg/100g
10mm SC	562	2.7	3.8	0.3	21.1	<0.5	41

### 10.0 MICROBIOLOGICAL SPECIFICATION

Parameter	Limit
Aerobic Plate Count	100 000cfu/g max
E.Coli	<10cfu/g
Salmonella	Absent in 25g
Listeria monocytogenes	100cfu/g max

### 11.0 FOOD SAFETY/QUALITY PROGRAM

The potato fries shall be produced under the guidelines of the plant's operational and approved **HACCP plan**.

### 12.0 COUNTRY OF ORIGIN

Made in New Zealand from local and imported ingredients  
 100% New Zealand Grown Potatoes