



## PRODUCT SPECIFICATION

**PRODUCT CODE:** RFF00132**Brand:** Roots**Product Name:** Sweet Potato Straight Cut Fries**Manufacturing Site:** Trinity Frozen Foods Pembroke**UPC & GTIN Code:** 00840055100733**Country of Origin:** USA**PRODUCT DESCRIPTION:**

Sweet Potato Fries | Straight Cut | 3/8 X 3/8 | 12lb Case of (6) 2lb Bags

**PRODUCT DIMENSIONS:**

Diameter	3/8" x 3/8"
Length	50% to be 3" or longer and no more than 20% to be 2" or shorter
Pieces	Chips, slivers, pieces and strips which are equal to 1/2" in length or less will not be considered in length counts nor calculations as related to length
Color	Prior to cooking, Medium Orange   After cooking Medium Orange Outside and Bright Orange Inside
Moisture	After cooking range of 67% - 71%

**COMPOSITION:**

Level	Ingredient	Quantity (%)	Country of Origin
1	Sweet Potato	90	USA
1	Soya Bean Oil	6	USA
1	Batter	4	USA

**INGREDIENTS DECLARATION:**

Sweet potatoes 90%, Vegetable oil 6% (Sunflower, Canola or Soybean)\*, Batter 4% (Modified Food Starch, Rice Flour, Corn Starch, Salt, Dextrin, Contains less than two percent of Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Xanthan Gum, Extractive of Paprika (color)) \* The oil(s) (sunflower, canola or soybean) used in this food is highly refined to remove proteins that cause allergic reactions. Highly refined oils are exempt as a major food allergen per FDA FALCPA, thus allowing the Allergen-Free Certification & Labeling. [See 21 U.S.C. 321(qq).]

**MICROBIOLOGICAL ANALYSIS:**

	Maximum Value	Unit	Frequency of Testing	Method of Testing
Standard Plate Counts	100,000	cfu/g	3X per 24HRS	AOAC 990.12
Coliforms	1,000	cfu/g	3X per 24HRS	AOAC 991.14
Staphylococcus Aureus	100	cfu/g	3X per 24HRS	AOAC 2003.07
Yeasts	1,000	cfu/g	3X per 24HRS	CMMEF, 21.51, 5th Ed
Molds	1,000	cfu/g	3X per 24HRS	CMMEF, 21.51, 5th Ed
E. Coli	100	cfu/g	3X per 24HRS	AOAC 991.14
Bacillus Cereus	1,000	cfu/g	1X per Month	CMMEF, 31, 61, 5th Ed
Salmonella	NEGATIVE	in 25g	1X per Month	AOAC 2016.01
Listeria Monocytogenes	NEGATIVE	in 25g	1X per Month	AOAC 2016.07

**NUTRITIONAL ANALYSIS:**

Serving size: (g)	Product as Sold		
	Value per 100g	Value per serving	Unit
85			
Calories	153	130	g
Total Fat	6	5	g
Saturated Fat	1	1	g
Trans Fat	0	0	g
Cholesterol	0	0	mg
Sodium	118	100	g
Total Carbohydrate	22	19	g
Dietary Fiber	5	4	g
Sugars	8	7	g
Added Sugars	0	0	g
Protein	2	2	g
Potassium	412	350	mg
Calcium	22	19	mg
Iron	0	0.4	mg
Vitamin A	3826	3252	mcg
Vitamin C	14	12	mg



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### ORGANOLEPTIC CHARACTERISTICS:

Appearance	Straight Cut Sweet Potato Fries
Color	Prior to cooking, Medium Orange   After cooking Medium Orange Outside and Bright Orange Inside
Smell	Pungent, sweet smell typical of fried sweet potato and free from objectionable odors.
Taste	Sweet, typical of fried sweet potatoes and free from off flavors.

### HEALTH CLAIMS:

NONE

### ALLERGENS:

	Contains	Present on Site	Contamination Risk	Preventative Measures
Gluten	No	No	No	NA
Milk	No	No	No	NA
Egg	No	No	No	NA
Soya	No	No	No	Highly refined soya oil is exempt from allergen labelling per FDA's FALCPA regulation
Sulphur dioxide and sulphites	No	No	No	NA
Fish	No	No	No	NA
Shellfish and crustaceans	No	No	No	NA
Mustard	No	No	No	NA
Sesame Seeds	No	No	No	NA
Nuts	No	No	No	NA
Peanuts	No	No	No	NA
Celery	No	No	No	NA
Lupin	No	No	No	NA
Molluscs	No	No	No	NA

### PRODUCT SUITABILITY:

Vegetarians	Yes	Kosher Diet	Yes	NON GMO	Yes
Vegans	Yes	Coeliacs	Yes	Gluten Free	Yes

### RAW SWEET POTATO RESIDUAL ANALYSIS:

Melamine	C3H6N6	<2.5 mg/kg
Heavy Metals	Lead	<0.1 mg/kg
	Cadmium	<0.05 mg/kg
	Mercury	<0.03 mg/kg
	Arsenic Inorganic	<0.06 mg/kg
	Total Arsenic	<1 mg/kg
Micotoxins	Aflatoxin B1	<5 mcg/kg
	Total Aflatoxin (B1+B2+G1+G2)	<15 mcg/kg
	Ochratoxin A	<50 mcg/kg
PAH's	Benz(a)anthracene	<2 mcg/kg
	Sum Benzo(a)pyrene, Benz(a)anthracene, Benzol(b)fluranthene, Chrysene	<10 mcg/kg
Dioxins	Total Dioxins (WHOPCDD/FTEQ)	<0.75 pg/g fat
	Total Dioxins and PCB Derivatives (WHOPCDD/F-PCB-TEQ)	<1.25 pg/g fat
	Sum of PCB28, PCD52, PCB101, PCB138, PCB153, PCB182	<40 gn/g fat
Pesticides	Residues According to Codex Alimentarius	Codex

### STORAGE INFORMATION:

Storage instructions:

Keep frozen at minimum of 0°F. Once defrosted, Do Not Re-Freeze.

Shelf life (Frozen):

24 Months

Shelf life (After Defrost):

NA

### COOKING INSTRUCTIONS:

Coventional Oven	1- Preheat the oven to 400°F. 2- Arrange fries on a single layer on a sheet pan. 3- Bake for 25-28 minutes or to desired color.	Deep Fryer	1- Preheat the oil to 350°F. 2- Fill fryer basket 1/2 full. 3- Fry for 3 mins. Do not overcook.
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**PRODUCT CODE:** RFF00132**Brand:** Roots**FOREIGN BODY PREVENTION:**

Metal Detection	Yes
X-Ray	No
Water Filtration	Yes

Other	(1) Roller Sorter Table for Raw Potatoes, (2) Fry Oil Filter, (3) Hair Nets, Beard Nets, Gloves & Smocks on Workers & (4) Live Inspection prior to Packing
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**FOREIGN MATTER LIMITS:**

	Target (nb / kg)	Maximum (nb / kg)	Frequency & method of check
Metal	0	2.0 Ferrous, Non-Ferrous & 2.8 SS Non-Ferrous	QA test of metal detector once per hour
Stones	0	0	QA check of foreign matter once per hour
Other	0	0	QA check of foreign matter once per hour

**PACKAGING:****Coding Printed:** BAG

Named	"Manufactured by Trinity Frozen Foods, LLC"
Lot Code	Six Digit Julian Date (Ex. 8267 is "8" = Year, 2018, "267" = Day # in Year) + Time & Date Stamp
Use By Date	24 Months
Legend	Product of the USA

**Primary packaging:** BAG

Material	Weight (lbs)	Height (in)	Length (in)	Width (in) (full)
OPP/PE	0.021	17 1/4	14	2 1/2

**Secondary packaging:** CASE

Material	Weight (lbs)	Height (in)	Length (in)	Width (in)
Cardboard	0.960	6	15 3/4	13

**Tertiary packaging:** PALLET

Material	Weight (lbs)	Height (in)	Length (in)	Width (in)
Wood	55	4	40	48

**Tertiary packaging:** PALLET LABEL

Material	Weight (lbs)	Height (in)	Length (in)	Width (in)
Paper	0.0054	4	6	NA

**Tertiary packaging:** PALLET WRAP

Material	Weight (lbs)	Height (in)	Length (in)	Width (in)
Plastic	2.2	NA	NA	24

**Tertiary packaging:** CORNER PIECES

Material	Weight (lbs)	Height (in)	Length (in)	Width (in)
Cardboard	4	96	NA	NA

**PALLETIZATION:** DO NOT OVERWRITE CALCULATING CELLS**UNIT**

Content (bags)	Bag net weight (lbs)	Bag gross weight (lbs)
1	2.000	2.021

**CASE**

Content (bags)	Case net weight (lbs)	Case gross weight (lbs)
6	12	13.086

**PALLET STACKING PATTERN**

Cases / Layer	Layers / Pallet	Cases / Pallet	Net Weight (lbs)	Gross Weight (lbs)	Pallet Height (in)
9	14	126	1,512.0	1,710.0	88



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### TRAILER LOADING PATTERN

Trailer Type	Layout	Pallets / Trailer	Net Weight (lbs)	Gross Weight (lbs)
53' Trailer	Standard	26	39,312.0	44,460.9
40' Container	Standard	20	30,240.0	34,200.7

Updated By		Revision History		
		Version #	Date	Reason for Change
Author:	Tripp Lancaster	0	4.7.20	First Issue
Position:	Technical Manager	1	8.11.20	Update Ingredient Dec.
Date:	8.11.20			
Signature:	<i>Tripp Lancaster</i>			

Approved & Accepted:

Customer Name: \_\_\_\_\_ Print Signer Name & Title: \_\_\_\_\_

Accepted by Customer Date: \_\_\_\_\_ Authorized Signature: \_\_\_\_\_