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**Product Name: Farm Style Potato Wedge (Farm Fry)**

**Date: 10-01-2015**

**Product Code Number: 11204 02004**

**Revision Date:**

**14 Digit GTIN Number: 00011204020046**

**Revision #:New**

**Product Description:**

Is this product Proprietary to anyone? \_\_\_\_\_Yes \_\_\_X\_\_\_No

If Yes, to whom? \_\_\_\_\_

**Product Category:** Ready to Cook

**Ingredient Statement: Potato, Enriched Wheat Flour [(Niacin, Reduced Iron, Thiamine, Mononitrate, Riboflavin, Folic Acid), Malted Barley Flour], Rice Flour, Salt, Sodium Acid Pyrophosphate, Sodium Bicarbonate, Xanthan Gum, Soybean Oil and/ or Cottonseed Oil.**

**Please list all Allergens: Wheat**

Does the ingredient contain any of the following material(s) or their derivatives? Please indicate:  
YES/NO

	Is this allergen contained in ingredient?	Specific name of material component or derivative.	Is protein present?	Is this allergen manufactured or used on same production line?	Is this allergen manufactured or used in same plant?
Materials	Yes or No	Materials(s)	Yes or No	Yes or No	Yes or No
<b>ALLERGENS</b>					
Milk	No		No	No	Yes
Egg	No		No	No	Yes
Fish	No		No	No	No
Crustacean	No		No	No	No
Mollusks	No		No	No	No
Tree Nuts	No		No	No	No
Legumes	No		No	No	No
Peanuts	No		No	No	No
Soybeans	No		No	Yes	Yes
Wheat	Yes	Wheat Flour	Yes	Yes	Yes
Unrefined Oil	No		No	No	No
Grains	No		No	No	No
Seeds	No		No	No	No
<b>SENSITIVITIES/ OTHER INFORMATION FOR LABELING</b>					
<b>PURPOSES</b>					
Gluten	Yes	Wheat Flour	Yes	Yes	Yes
Sulfites	No		No	No	No
MSG	No		No	No	No
HVP	No		No	No	No
Colorings	No		No	No	No
Caffeine	No		No	No	No
Other	No		No	No	No

Formulation (what is the % breakdown for each ingredient)

	Ingredient	Supplier

### **Nutritional Information**

**Amount of Serving (100g)**

**Servings per Container (case)**

<b>Nutritional Data</b>	<b>Per serving</b>	<b>Unit measure</b>	<b>% DV</b>
<b>Calories</b>	<b>180</b>		
<b>Calories from Fat</b>	<b>90</b>		
<b>Total Fat</b>	<b>10</b>	<b>g</b>	<b>15 %</b>
<b>Saturated Fat</b>	<b>2</b>	<b>g</b>	<b>10 %</b>
<b>Trans Fat</b>	<b>0</b>	<b>g</b>	
<b>Cholesterol</b>	<b>0</b>	<b>mg</b>	<b>0 %</b>
<b>Sodium</b>	<b>510</b>	<b>mg</b>	<b>21 %</b>
<b>Total Carbohydrates</b>	<b>20</b>	<b>g</b>	<b>7 %</b>
<b>Dietary Fiber</b>	<b>2</b>	<b>g</b>	<b>8 %</b>
<b>Sugars</b>	<b>0</b>	<b>g</b>	
<b>Protein</b>	<b>2</b>	<b>g</b>	<b>%</b>
<b>Vitamin A</b>	<b>0 %</b>	<b>Vitamin C</b>	<b>2 %</b>
<b>Calcium</b>	<b>0 %</b>	<b>Iron</b>	<b>4 %</b>

### **Cooking and Handling Instructions**

Fryer: Crispy-375° for 2½-3 minutes

Extra crispy-375° for 3½-4 minutes

Oven: Crispy-400° for 30 minutes ( flip 20 minutes in)

Extra crispy- 425° for 30 minutes (flip 20 minutes in)

## Coding

	Location	Example	Interpretation
Interior Pack Code Date	Near corner of bag	080812	08=month 08=day 12=year
Exterior Pack Code Date Expiration	Side of carton	0808121	08=month 08=day 12=year 1=shift

## Storage

**Plant Storage: Store at 0°F (-18°C) ±15°F (-9.5 °C)**

**Distribution: 0°F (-18°C) ±15° F (-9.5°C) Maximum**

## Transportation

**All raw ingredients and finished product shall be transported in carriers/vehicles, which are clean, free of debris, liquid, contaminants, off odors, and insects and rodents.**

**Maximum temperature at receipt: 15 °F (-9.5 °C) Recommended 0° F.(-18°C)**

## Shelf Life:

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**Frozen= 365 days @ 0 ± 10° F**

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**Opened Frozen= \_\_\_\_\_ days@ \_\_\_\_\_ °F**

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**Thawed Refrigerated \_\_\_\_\_ days \_\_\_\_\_**

## Raw Materials (list approved raw materials)

**All raw materials are from approved suppliers**

Ingredient	I. D. Number	Approved Supplier
Potatoes:	N/A	County Super Spud

### Product Testing Performed on Products

#### Lab Testing

Microbiological Testing	Typical	Upper Limit	Test Method	Frequency of In House Testing
Total Plate Count		$\leq 100000 \text{ cfu/g}$	AOAC 966.23	1 time/daily
Coliform		$\leq 100 \text{ cfu/g}$	3M Coliform/E-Coli Count Plates	1 time/daily
E. Coli		$< 10 \text{ cfu/g}$	3M Coliform/E-Coli Count Plates	1 time/daily
Yeast & Mold		$\leq 500 \text{ cfu/g}$	3M Yeast & Mold Count Plates	1 time/daily

#### Total Solids (finished product)

Target N/A

Maximum

Minimum

Physical Test	Target	Minimum	Maximum	Frequency of In House Testing
Cooking				Once per hour

**Attribute Grading** : Check for dark spots, color, clumping.

### Organoleptic Testing

Attribute	Method	Characteristics	Frequency of Check
Appearance/Color	Visual		Once every other pallet
Flavor		Fried Potato	
Odor		Fried Potato	
Texture/Mouth feel		Crispy	

### Defect Testing

Attribute	Test Method	Acceptable Range	Frequency of Check
Total Defects	Q.A. Check	7.5 %	4 Times a shift

### Metal Detection

Ferrous	Non - Ferrous	Stainless Steel	
Sensitivity	Sensitivity	Grade	Sensitivity
3.0	3.5	316	4.5

**Processing Specifications (What detailed process procedures are needed to make this Product)**

**Finished Product Specifications (What are the standards for the finished product)**

1. Primary Package Container Description: Clear poly bag
2. Secondary Packaging Container Description: Corrugated box with Label
3. Units per case: 6
4. Bag Net Weight: 5 lb.
5. Case Net Weight: 30 lb.
6. Case Dimensions:  $19 \frac{3}{8} \times 11 \frac{5}{8} \times 8 \frac{3}{8}$
7. Case cube: 1.091630724
8. Tie x High: 7 x 8

**Tamper Evident Packaging:** \_\_\_\_\_ Yes      x      No

**If yes, please describe:** \_\_\_\_\_  
(Tamper proof tape, glue, etc)

**Dietary Specifications**

<b>Suitable for Vegetarians</b>	<b>Yes</b>
<b>Halal Approved</b>	<b>No</b>
<b>GM Free</b>	<b>Yes</b>
<b>Suitable for Lactose Intolerant</b>	<b>Yes</b>
<b>Suitable for Vegans</b>	<b>Yes</b>
<b>Kosher Approved</b>	<b>No</b>
<b>Suitable for Coeliacs</b>	<b>No</b>

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