

## TECHNICAL SPECIFICATION – HASH BROWN ( DRAFT)

### GENERAL INFORMATION

**Name of the product:** Shredded pre-fried frozen potatoes.

**Brand:** Potato Bem Brasil Hash Brown 5.5lb ( 2,49476kg)

**Packaging:** Primary: laminated PE+PE reels with external printing. Secondary: cardboard box.

**Sales unit:** Box with 4 packages of 5.5lb ( 2,49476kg)

**Net weight:** Box 4 x 5.5lb – 22lb ( 9,979kg)

**Maximum stacking:** 9 boxes.

**Product description:** Grated potato product, lightly seasoned, in the shape of triangles, pre-fried in vegetable oil and frozen. After preparation, it has a crunchy shell and a firm texture.

**Product registration:** Product exempted from registration according to Resolution RDC nº27, of august 6<sup>th</sup> of 2010 Annex I.

**Additives/Ingredients:** Potatoes, vegetable oil, potato flakes, salt, spices and stabilizers hydroxypropylmethylcellulose (INS 464), sodium carboxymethylcellulose (INS 466), and disodium pyrophosphate (INS 450i). **Gluten-free.**

**Allergens:** this product may contain soy and milk. RDC 727, of July 1, 2022 - ANVISA.

**Intended use:** The product is ready for preparation and subsequent consumption.

**Warning:** Once thawed, it must not be frozen again.

#### Method of preparation:

Deep fryer
Nutritional Information Column 2 (100g)
1. Put enough vegetable oil in de fryer and heat it between 175°C and 180°C
2. Fry the frozen Hash Browns for 5 e 6 minutes or until desired*. Only stir the product in the fryer after it has formed a crispy layer.
3. Remove the basket from the fryer and allow the excess oil to drain off
4. Season to taste and serve immediately
Pan
Nutritional Information Column 2 (100g)
1.Pour enough vegetable oil into the frying pan for deep-frying.
2. Heat the vegetable oil over medium-high heat.
3. Fry the frozen Hash Browns for 5 to 8 minutes or until desired*. Only stir the product in the fryer after it has formed a crispy layer.
4. Remove the Hash Browns from the pan and place them on absorbent paper to drain off the excess oil.
5. Season to taste and serve immediately.
Air fryer
Nutritional Information Column 1 (100g)
1. Preheat the air fryer for 3 to 5 minutes at 200 °C.

2. Arrange the Hash Browns in the air fryer basket.
3. Prepare the Hash Browns at 200°C for 10 to 15 minutes\*.
4. During the preparation time, carefully turn the Hash Browns in the basket every 5 minutes.
5. Remove the Hash Browns from the air fryer, season to taste and serve immediately.

\* Preparation time for 400g of product, for larger or smaller quantities, adjust the time. Suggested cooking times may vary depending on the make and model of air fryer or fryer used.

**Storage:** Store under refrigeration, away from toxic products or products that give off strong odors.

**Shelf-life and storage method:** Validity from the date of manufacture, under appropriate storage conditions.

Location	Closed package	Open package
Freezer (-18°C or colder)	18 months	6 months
Freezer (-12°C at -8°C)	10 months	3 months
Refrigerator (4°C at 8°C)	Not recommended	

**Transport:** It must be transported in closed, clean vehicles, away from toxic products or products that give off strong odors, at a temperature of -12°C or colder and intended solely for the transport of food.

SENSORY PARAMETERS	
Frozen product color (USDA)	0 – 1
Color of product after frying (USDA)	1 – 2
External texture of the product after frying	Crunchy
Internal texture of the product after frying	Firm

MICROBIOLOGICAL PARAMETERS RDC 724, July 1 2022 e IN 60, July 1 <sup>th</sup> 2022 - ANVISA	
Determination	Legislation
<i>Escherichia coli</i>	Maximum 5x10 UFC/g
<i>Salmonella sp.</i>	Absence in 25 g

INORGANIC CONTAMINANTS RDC 722, July 1 <sup>th</sup> 2022 e IN 160, July 1 <sup>th</sup> 2022 - ANVISA	
Determination	Legislation
Arsenic	Maximum 0,20 mg/kg
Cadmium	Maximum 0,10 mg/kg
Lead	Maximum 0,10 mg/kg
FOREING MATTER IN FOOD RDC 623, March 9 <sup>th</sup> 2022 - ANVISA	
Determination	Legislation
Macro and microscopic foreign matter indicative of risks to human health.	Absence
Macro and microscopic foreign matter indicative of Good Manufacturing Practices failure.	Absence

Microscopic matter indicative of Good Manufacturing Practices failure – Mites	05/100g
Sand	1,5% acid insoluble sand or ash

<b>NUTRITIONAL INFORMATION</b>				
Servings per package: about 29 Portion: 85g (2+1/5 units)				
	100g **	100g **	85g	%VD*
Energy value (kcal)	139	272	118	6
Carbohydrates (g)	17	28	14	5
Total sugars (g)	0	0	0	
Added sugars (g)	0	0	0	0
Proteins (g)	4,5	1,8	3,9	8
Total fat (g)	5,3	16	4,5	7
Saturated fat (g)	2,5	4,2	2,1	10
Trans fat (g)	0	0	0	0
Food fibers (g)	2,1	3,2	1,8	7
Sodium (mg)	289	374	246	12
*Percentage of daily values provided by the portion. **In ready-to-eat food.				

Column 1 (100g): product prepared in the air fryer or oven.  
Column 2 (100g): product prepared in the fryer or frying pan.