

## HASH BROWNS

### 1. Description

Shredded potato formed & seasoned - prefried & frozen

The product is prepared from fresh potatoes (*Solanum tuberosum* L) peculiar to human consumption, from selected yellow potato varieties. Hash browns are made of fresh potatoes, with natural ingredients without colouring. They are prefried in vegetable oil, quick frozen (IQF) and stored under than  $-18^{\circ}\text{C}$ .

#### 1.1. Ingredients<sup>1</sup>

Potato (>91%), vegetable oil (Palm), salt, dextrose, onion powder, emulsifier: hydroxypropyl methylcellulose (E464), spice (pepper).

Below tables indicates the presence (as added component) of the following allergens and products thereof

| Allergens   | Used as an ingredient in the recipe | Risk of cross-contamination <sup>2</sup> | Detail   |
|---|-------------------------------------|--|--|
| Cereals containing gluten                                 | No                                  | Yes                                      | Present on the production site   |
| Shellfish/Shellfish Products                              | No                                  | No                                       | Not present  |
| Egg/Egg Products  | No                                  | Yes                                      | Present on the production site   |
| Fish/Fish Products  | No                                  | No                                       | Not present  |
| Peanut/Peanut derivatives                                 | No                                  | No                                       | Not present  |
| Other Nuts/Nuts derivatives                               | No                                  | No                                       | Not present  |
| Soya/Soya Products  | No                                  | No                                       | Not present  |
| Milk (including lactose)/Dairy Products                   | No                                  | Yes                                      | Present on the production site   |
| Celery/Celery Products                                    | No                                  | No                                       | Not present  |
| Mustard/Mustard Products                                  | No                                  | No                                       | Not present  |
| Sesame seeds and derivatives                              | No                                  | No                                       | Not present  |
| Sulphur dioxide and sulphites (>10mg SO <sub>2</sub> /kg) | No                                  | Yes                                      | Present in the factory. Cross contamination possible but not above 10ppm |
| Lupine / Lupine derivatives                               | No                                  | No                                       | Not present  |
| Molluscs/ Molluscs derivatives                            | No                                  | No                                       | Not present  |

List over allergens according to the amendment of Directive 2000/13/EC.

#### 1.2. GMO-Statement

This product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product comes into contact with genetically modified organisms.

This product is falling under the scope of the EC Regulation n° 1829/2003 on genetically modified food and feed and the EC Regulation n° 1830/2003 on the traceability and labeling of genetically modified organisms and the traceability of products derived from them and to modification of Directive 2001/18/EC.

<sup>1</sup> The product contain the following technical auxiliaries : E471, E330, E 450.

<sup>2</sup> Risk of cross-contamination of allergens from other products that is manufactured in the same premises (production of the same/adjacent line, from dust of dry raw materials, in the packaging, or equal situations, etc.).

### 1.3. Contaminants

All our Potato Products are manufactured in Belgium in accordance with requirements of the food regulations of the European Community and that they fit for human consumption :

Especially, Commission Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs & Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin.

### 1.4. Ionization

**This product is not treated with ionizing radiation (Directive 1999/2/EC and 1999/3/EC) and is not produced using ionized raw materials.**

## 2. Characteristics

| 2.1. Physical          | Hash Brown Triangle |           |
|------------------------|---------------------|-----------|
|                        | Norm                | Tolerance |
| Thickness (mm)         | 17 ± 3 mm           | ±10%      |
| Weight (by pièce)      | 42 ± 3 g            | ±10%      |
| Visual defects (by Kg) | Max 10              |           |

### 2.2. Organoleptical

After reconstitution according to cooking method, the Hash Brown must present following characteristics :

|                 |   |
|-----------------|---|
| Colour (frozen) | Golden Brown  |
| Texture         | Smooth, crisp coating if fried  |
| Smell & Flavour | Typical of the potatoes: not sour, not rancid A pleasant odour, typical of the potatoes |

### 2.3. Microbiological

|                               | Norms      | Tolerances |
|-------------------------------|------------|------------|
| Psychotropic microorganisms/g | ≤ 100.000  | ≤ 500.000  |
| Escherichia coli/g            | ≤ 100      | ≤ 1.000    |
| <i>Staphylococcus aureus</i>  | ≤ 100      | ≤ 1.000    |
| Bacillus Cereus               | ≤ 100      | ≤ 1000     |
| Listeria monocytogenes        | Absent/25g | ≤ 100/g    |
| Salmonella/25g                | Absent     | Absent     |

### 2.4. Nutritional (/100g)

|                             | As sold |
|-----------------------------|---------|
| Energy (kcal)               | 155     |
| Energy (kJ)                 | 649     |
| Fats (g)                    | 7       |
| Of which saturates (g)      | 4       |
| Available Carbohydrates (g) | 20      |
| Of which sugar (g)          | 1.5     |
| Fibres (g)                  | 2       |
| Proteins (g)                | 2       |
| Salt (mg)                   | 750     |

### **3. Shelf life**

Star Marked Frozen Food Compartments \* –6°C : 1 week, \*\* –12°C : 1 month, \*\*\* – 18°C : 24 months

**Do not refreeze after thawing**

### **4. Cooking method from frozen**

Oven: Bake for 20 minutes in a pre-heated oven at 220°C, turn half way through cooking time.

Deep frying: Fry the products in a small quantity for 3-4 min. in oil that been pre-heated to 175°C.

Grill: Grill for 10-15 minutes turning over occasionally to ensure an even cook.