

MCCAIN ORIGINAL NATURE MASHED POTATOES 3X3000G






Product Description	Mashed potatoes, seasoned, formed into disks and quick frozen.
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Ingredients	Potatoes (89%), Water, Sunflower oil (4%), Skimmed MILK powder (1%), Salt, Spices (nutmeg, pepper, tumeric), Colour: beta-carotene (E160iii).
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Article number	Bags or poly			Outercases		
	Net weight(g)	Dimensions (mm) width (w) x height (h)	Ean code	Net weight (kg)	Dimensions (mm) length (l) x width (w) x height (h)	Ean code
1000001552	3000	W 725 x h 431	8710438097429	3 x 3,000 = 9,000	L x w x h	8710438097436

Packaging Information	Pallets					
	Outer cases per layer	Number of layers	Number of cases per pallet	Net weight (kg)	Gross weight (kg)	Dimensions (cm)
	9	8	72	648	694	Euro (120x80) x 172

Cooking directions*	Combi Steamer		100°C	10 - 15 minutes	Cook 3 kg of product into a tray for 10 minutes (thawed) or 15 minutes (frozen).
	Microwave		800 W	3 - 4 minutes	Put 4 mash disks into a tray suited for microwave. Add about 60 ml of milk into the tray. Cover and cook at 750 W for 3 minutes (thawed) or 4 minutes (frozen).
	Fan Assisted Oven		180°C	33 - 35 minutes	Put 3 kg of product into a tray, add 1,2 L of milk. Cover and cook at 180°C for 33 minutes (thawed), 35 minutes (frozen).. Stir before serving.

Nutritional values (per 100g per sold product)	Energy (kJ)	521
	Energy (Kcal)	124
	Fat (g)	4
	Saturates(g)	0,4
	Mono-unsaturates(g)	1,6
	Poly-unsaturates(g)	2
	Carbohydrates (g)	19
	Sugar (g)	0,5
	Fibres (g)	2
	Proteins total (g)	2
	Salt (g)	0,5

Microbiological Information (Limit in CFU/g) *	Total plate count:	<= 10000/g
	E-coli:	<= 10/g
	Staphylococcus aureus:	<= 10/g
	Moulds and Yeasts:	<= 100/g
	Salmonella:	absent/25g
	Listeria monocytogenes:	<= 10/g
	Bacillus cereus:	<= 100/g

Storage conditions / shelf life	*** - 18°C	18 months
	+ 4°C Max	4 days max.

Allergen	Present in product	Possible cross contamination
Celery and products thereof	-	-
Cereals containing gluten and products thereof	-	+
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fish and products thereof	-	-
Lupin and products thereof	-	-
Milk and products thereof (including lactose)	+	-
Molluscs and products thereof	-	-
Mustard and products thereof	-	-
Nuts and products thereof	-	-
Peanuts and products thereof	-	-
Sesame seeds and products thereof	-	-
Soybeans and products thereof	-	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .	-	-

Issued date: 09-01-2018

Warranty: McCain Foods hereby warrants that this product is produced in accordance with good manufacturing practices and supplied in accordance with all the relevant European Legislations.
 Mc Cain Foods ensures that the information contained in this document are correct on the date of issue

* In accordance with the regulation CE N° 2073/2005, we apply on our frozen potato products the hygiene criteria; criteria indicating the good working of the manufacturing process. Exceed these criteria require corrective measures to maintain the hygiene of the process.