



**Safries Pty Ltd
Customer Specification
252140
Safries Shoestring 4x3kg**

Golden Shoestring Fries

Process:

All Potato products are washed, steam peeled, pre heated, cut and blanched. They are then fried in oil and frozen in accordance with good commercial practice and maintained at temperatures necessary for the preservation of the product.

COOKING INSTRUCTIONS:

FOR BEST RESULTS COOK FROM FROZEN.
PRODUCT MUST BE COOKED BEFORE CONSUMPTION.

Deep Fry

1. Deep fry in oil at 175°C (350°F)
2. Cook for 2-2½ minutes
3. Cook to light golden colour. When using smaller amounts reduce cooking time.
4. DO NOT OVER COOK

INGREDIENTS: POTATO (94%), VEGETABLE OIL, DEXTROSE (FROM MAIZE).

MADE IN A FACILITY THAT ALSO PROCESSES PRODUCTS WITH GLUTEN CONTAINING CEREALS, MILK, SOY AND SULPHITES.

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|--------------------|-----------------------------|----------------------------------------------|
| Halal: | Not Certified | PROCESSING PLANT: |
| Kosher: | Not Certified | <input checked="" type="checkbox"/> BALLARAT |
| Vegan | Contains no animal products | <input checked="" type="checkbox"/> SMITHTON |
| Vegetarian: | Contains no meat products | <input type="checkbox"/> TIMARU |

NUTRITION INFORMATION

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Servings per package: 30		
Serving size: 100g		
	Quantity Per serve	Quantity Per 100g
Energy	679 kJ (162 Cal)	679 kJ (162 Cal)
Protein	3.0g	3.0g
Fat, total	5.8g	5.8g
- Saturated	3.0g	3.0g
Carbohydrate	23.0g	23.0g
- sugars	LESS THAN 1.0g	LESS THAN 1.0g
Sodium	40mg	46mg

Food standards Code Volume 2, Section 1.5.2

Storage: Keep frozen at or below -18°C. Keeps for 2 years from the date of manufacturing
If content becomes thawed, use as soon as possible, Do not refreeze.

Transport: The product should be transported in accordance with the recommended Code of Practice for handling merchandising Frozen Foods such that product temperature and integrity is maintained at all times.

This specification is valid at the time of issue. Check packaging for most up to date information. Please request updates as required.

Product of Australia

Date Issued: 8/08/2014
Review in 3 years from date issued

Authorised by: Therese Sillekens