



Simply Australian Fries

Customer Specification 100002226 SAFRIES 13mm Straight Cut 4 x 2.5kg

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 (347°F)
2. Cook for 2-3 minutes

Note: Always cook to a light golden colour.
When using smaller amounts reduce cooking time
DO NOT OVERCOOK

INGREDIENTS: POTATO (95%), CANOLA OIL, DEXTROSE (FROM MAIZE).

MADE IN A FACILITY THAT ALSO PROCESS PRODUCTS WITH GLUTEN CONTAINING CEREALS, MILK, SOY & SULPHITES

Halal: Not Certified
Kosher: Not Certified
Vegan Contains no animal products
Vegetarian: Contains no meat products

PROCESSING PLANT:

- BALLARAT
- SMITHTON
- TIMARU

NUTRITION INFORMATION

NUTRITION INFORMATION		
Servings per package: 25		
Serving size: 100g		
	Quantity Per serve	Quantity Per 100g
Energy	561 kJ (159 Cal)	561 kJ (159 Cal)
Protein	2.4g	2.4g
Fat, total	4.5g	4.5g
- Saturated	0.4g	0.4g
Carbohydrate	20.0g	20.0g
- sugars	LESS THAN 0.5g	LESS THAN 0.5g
Sodium	52mg	52mg

GMO Statement: This Product does not require Labelling as a genetically modified food in accordance with the Australian/NZ Food standards Code Volume 2, Section 1.5.2

Storage: Keep frozen at or below -18°C. Keeps for 24 months 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: 11/02/2015
Review in 3 years from date issued

Authorised by: Therese Sillekens