

	<b>Technical data sheet</b>		<b>FTen</b>	<b>CHI</b>	<b>022</b>
	Potato chips truffle flavour		Version : 02		
	Date création : 27/06/2013	Date modification : 04/02/2014	Page : 1/4		
<b>Rédacteur</b>		<b>Vérificateur</b>		<b>Approbateur</b>	
Qualité		Qualité		Direction	
Archivage : Lieu : Qualité Durée : 2 ans					
Motif : mise à jour de la traçabilité (année)					

## SALES UNIT

<b>Product name</b>	Potato chips truffle flavor
<b>Legal product name</b>	Potato chips truffle flavor
<b>Container description</b>	100g thermo sealed bag
<b>Final product batch</b>	Localization : on the back of the bag Criteria of determination: AA EE SS J HH :HH Explanation : AA: année EE : bag maker number SS : week number J : day of the week number HH : HH hours and minutes

## FORMULATION

Denomination	Composition details	Treatment /state	% in final product
Potatoes	Saturna, lady claire, hermes, donald, lady rosetta, other appropriate varieties	fresh	58.6%
Vegetable oil	Sunflower	Liquid	34%
Truffle flavouring	Composed ingredient	Powder	6%
Salt	Refined (rock salt)	Powder	1.4%




## LABELLING:


### INGREDIENTS LIST :

Potatoes (58.6%), sunflower oil (34%), truffle flavouring (flavors (including smoke flavouring), maltodextrin, salt, vegetable fat, émulsifier (gum arabic, E472)), salt.

### ETIQUETAGE SPÉCIFIQUE OGM/ IONISATION .:

<b>Ionization irradiation</b>	This product does not contain ionized ingredient
<b>GMO</b>	This product does not contain ingredients obtained directly or indirectly from use of genetic modification according to European regulation 1830/2003/CE and 1829/2003/CE.

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**NUTRITIONAL INFO :**

**PORTION ( g)=**

25

	Per 100g	Per portion	% AQR*
Energy value (kJ)	2269	567	----
Energy value (kcal)	544	136	7
Fat (g)	34,2	8,6	12
Of which saturates (g)	2,9	0,7	4
Carbohydrates (g)	51,3	12,8	5
Of which sugar (g)	2,9	0,7	1
Fibre (g)	4,7	1,2	1
Protéin (g)	5,5	1,4	3
Salt ( g ) :	1,82	0,46	8

\*Apport Quotidien de Référence pour un adulte-type (8 400 kJ/2000 kcal)

**FINAL PRODUCT CHARACTERISTICS**

**ALLERGENS :**

Allergens	Presence or absence	In the final product	Cross contamination			
		In case of presence	On production line		In the factory	
		Specific function	Presence	Risk	Presence	Risk
Cereals containing gluten (i.e.wheat, rye, barley, oats, spelt, kalmut o their hybridised strains ) and products thereof	Absence		Yes	Yes	Yes	Yes
Crustaceans and products thereof	Absence		No	No	Yes	No
Eggs and products thereof	Absence		No	No	No	No
Fish and products thereof	Absence		No	No	No	No
Mollusk and product thereof	Absence		No	No	No	No
Peanuts and products thereof	Absence		No	No	No	No
Soya and products thereof	Absence		No	No	No	No


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Milk and products thereof (including lactose)	Absence		Yes	Yes	Yes	Yes
Nuts i.e. almonds, hazelnuts, walnuts, cashew, pecan nuts, brazil nuts, pistachios nuts, macadamia nuts, Queensland nuts	Absence		No	No	No	No
Celery and products thereof	Absence		No	No	No	No
Mustard and products thereof	Absence		Yes	Yes	No	No
Sesame seeds and products thereof	Absence		No	No	No	No
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO <sub>2</sub>	Absence		No	No	No	No
Lupin and product thereof	Absence		No	No	No	No

**PHYSICO/CHEMICAL :**

Criteria	Method	Target value	Tolerances
Weight	Scale	100g	TU1=95.5
Small pieces (< 20 mm)	Visual	<10%	
Colour number <i>From 1 dark brown to 9clear yellow</i>	Visual	IBVL > 7	IBVL >5
<b>1</b> green chips	Visual	< 2%	
<b>2</b> colour defect (> 5mm) (if IBVL< 7)	Visual	< 8%	
<b>3</b> internal defect (> 3 mm)	Visual	< 12%	
<b>4</b> chips brown <i>colour defect &gt; 50% of the chips surface</i>	Visual	< 8%	
<b>1+2+3+4</b>		< 15%	< 20%
Salt content (NaCl) (%)	Dosage	1.8 +/- 0.3	1.8 +/-0.5
Fat	Extraction	34 +/- 2	34+/- 4
Humidity (%)	Halogène	< 2.5	< 4
Acidity (%)	Dosage	< 1.5	
TGO (%)	/	< 20%	< 25%

**MICROBIOLOGIC : no regulation for this type of products**

Parameters	Target value
Aerobic mesophiles	< 300 000 ufc/g
Total coliforms	< 1 000 ufc/g
Salmonella	Absence
Yeast / Moulds	< 100 ufc/g

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**ORGANOLEPTICAL :**

	<b>Organoleptical profile</b>
Aspect	Round or oval form, golden yellow from the chips + black spots from the flavor
Savor	Fried potatoes, mushroom, earthy
Odour	Oil, mushroom and potato
Texture	Crispy

**SHELF LIFE :**

<b>Shelf life of the product (DLUO)</b>	6 months
<b>minimal DLUO at delivery</b>	4 months
<b>Conservation type</b>	Free from light and humidity
<b>After opening</b>	Few days without air