



# PATATAS BRAVAS






Packaging  
photo not  
available

Product Description	Cut potatoes, prefried and quick frozen/MI - Mixed Cut
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Ingredients	Potatoes (96.5%), Sunflower oil (3.5%)
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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
121101	2500	W 735 x h 390	03256830006317	5 x 2.500 = 12.5	L 396 x w 263 x h 222	3256830006324

Packaging Information	Pallets					
	Outer cases per layer	Number of layers	Number of cases per pallet	Net weight (kg)	Gross weight (kg)	Dimensions (cm)
	9	7	63	787.5	836	Euro (120x80) x 170

Cooking directions*	Deep fry		175°C	4 - 5 minutes	Preheat the frying oil to 175°C. Cook ½ basket of product for 4 to 5 minutes
	Oven		225°C	25 minutes	Preheat the oven to 225°C. Spread the product in one layer on a baking tray and put the tray in the middle of the oven. Cook the product for approximately 25 minutes. Turn the product after approximately 15
	Shallow Fry			10 - 15 minutes	Preheat a little bit of oil on medium heat. Cook the product until golden yellow and crispy, turning frequently.
	Combi Steamer		190°C	18 minutes	Preheat the oven to 190°C. Cook the product for approximately 18 minutes
	Fan Assisted Oven		200°C	25 minutes	Preheat the oven to 200°C. Spread the product in one layer on a baking tray and put the tray in the middle of the oven. Cook the product for approximately 25 minutes. Turn the product after approximately 15

\* For best results, cook from frozen state using recommended time and temperature. Do not overcook. When cooking small amounts, reduce cooking time.

Nutritional values (per 100 grs frozen)	Energy (KJ)	528
	Energy (Kcal)	126
	Fat (g)	3.5
	Saturated fatty acids (g)	0.4
	Mono-unsaturated fatty acids (g)	1.4
	Poly-unsaturated fatty acids (g)	1.7
	Carbohydrates (g)	20.5
	Sugar (g)	0.5
	Fibres g	2
	Proteins total (g)	2
	Salt (g)	0.05

Microbiological Information (Limit in cfu/g) *	Total plate count:	< 500000/g
	Enterobacteriaceae:	< 100/g
	E-coli:	< 10/g
	Staphylococcus aureus:	< 100/g
	Moulds:	< 1000/g
	Yeasts:	< 1000/g
	Salmonella:	absent/25g
	Listeria monocytogenes:	< 100/g
	An.Sulphite Red. Spores:	< 100/g
	Bacillus cereus:	< 1000/g

Storage conditions / shelf life	*** - 18°C	18 months
	** - 12°C	1 month
	* - 6°C	1 week

Issued date: 07-11-2012

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.

McCain 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.