

French Fries 11mm (7/16)

UNIT: 4 x 2.5kg



Description

French Fries pre-fried and deep-frozen- produced in a BRC A grade factory from potato varieties grown especially for producing chips our A grade product is dual-store and cooks to a light golden brown with a crispy outer and soft potato inner. The product can be put in the fryer straight from frozen or kept in a fridge in unopened bags and used within 4 days. Each batch of raw potatoes is analysed for starch content and the "blanching" process tuned to ensure consistent final cooking and colour.



Allergen Information

















Celery















Specifications

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Typical Values	Per 100g/ml	
Energy	530 kJ	
	126 kcal	
Fat	3.1 g	
- of which saturates	0.4 g	
Carbohydrates	21.1 g	
- of which sugars	0.3 g	
Fibre	2.2 g	
Protein	2.3 g	
Salt	0.11 g	

Allergens

Contains Cereal	No
Contains Gluten	-
Contains Milk	No
Contains Eggs	No
Contains Peanuts	No
Contains Nuts	No
Contains Crustaceans	No
Contains Mustard	No
Contains Fish	No
Contains Lupin	No
Contains Sesame	No
Contains Celery	No
Contains Soya	No
Contains Molluscs	No
Contains Sulphur Dioxide	No

Ingredients

Potatoes, Sunflower oil

Directions for Use

Deep fry at 175°C for approximately 3 minutes

Storage Instructions

Dietary Information

Suitable for Sufferers of Lactose

Yes

Yes

Yes

Yes

No

No

Suitable for Vegetarians

Suitable for Vegans

Suitable for Coeliacs

Approved for a Halal Diet

Approved for a Kosher Diet

Intolerance

Dual storage - Defrosted chips can be refrigerated for up

Store at -18°C or colder. Do not refreeze once defrosted.

Packaging

GTIN: 5060154033793 Inner GTIN: 5060154033809 Weight/Volume: 2.5kg Packaging Type: Polythene Bag

Country of Origin

Belgium (Produced and packed in Belgium. Country of origin of potatoes: EU and not-EU)

All Allergen and Nutrition information drawn from www.erudus.com on 14/12/2025