



# 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



Cereal



Milk



Eggs



Peanuts



Nuts



Crustaceans



Mustard



Fish



Lupin



Sesame



Celery



Soya



Molluscs



SO2

## Specifications

### Nutrition

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
Contains Gluten
Contains Milk
Contains Eggs
Contains Peanuts
Contains Nuts
Contains Crustaceans
Contains Mustard
Contains Fish
Contains Lupin
Contains Sesame
Contains Celery
Contains Soya
Contains Molluscs
Contains Sulphur Dioxide

### Dietary Information

No	Suitable for Vegetarians	Yes
-	Suitable for Vegans	Yes
No	Suitable for Sufferers of Lactose	Yes
No	Intolerance	
No	Suitable for Coeliacs	Yes
No	Approved for a Halal Diet	No
No	Approved for a Kosher Diet	No
No		

### Ingredients

Potatoes, Sunflower oil

### Directions for Use

Deep fry at 175°C for approximately 3 minutes

### Storage Instructions

Dual storage - Defrosted chips can be refrigerated for up to 4 days.  
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](http://www.erudus.com) on 28/01/2026