

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 Intolerance	Yes
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 on 15/03/2026