



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

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 SO2	No

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

Dietary Information

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

Ingredients

Potatoes, Sunflower oil

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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 05/05/2026