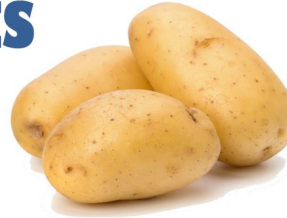


# **FROZEN FRENCH FRIES**

## **POMMES FRITES**

### **PAPAS PREFRITAS**



*Our fries are available in a variety of cuts :*

*standard cut sizes :*

*9/9mm or 10/10mm straight cut*

*12/12mm straight cut*

*14/14mm straight cut*

*special cut sizes :*

*7/7mm shoestring*

*10/20mm steakhouse*

*10/10mm crinkle cut*

*Ingredients : potatoes, sunflower oil*

*Length :*

*A grade : <25mm : max. 3%*

*25-50mm : max. 22%*

*>50mm : min. 75%*

*AA grade : <25mm : max. 2%*

*25-50mm ; max. 23%*

*>50mm : min. 75%*

*>75mm : min. 25%*

*Dry matter content :*

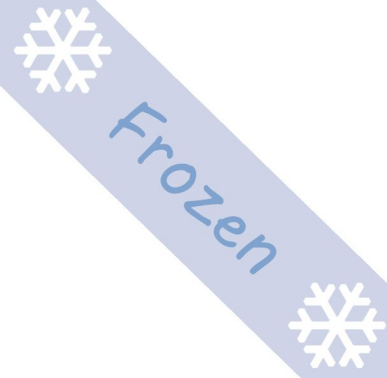
*A and AA grade : min. 30%*

*Preparation method :*

*deep-fry to taste in small quantities for 3 to 5 minutes in pre-heated frying oil of 175°C.*

*Available packaging : 4x2,5kg, 10x1kg*





## **FROZEN POTATO CUBES** **POMMES RISSOLEES** **CUBOS DE PATATAS**



*Potato cubes produced from healthy fresh potatoes of small or regular size, Light yellow to golden brown after preparation, crusty on the outside and soft on the inside.*

*Ingredients : potatoes, sunflower oil.*

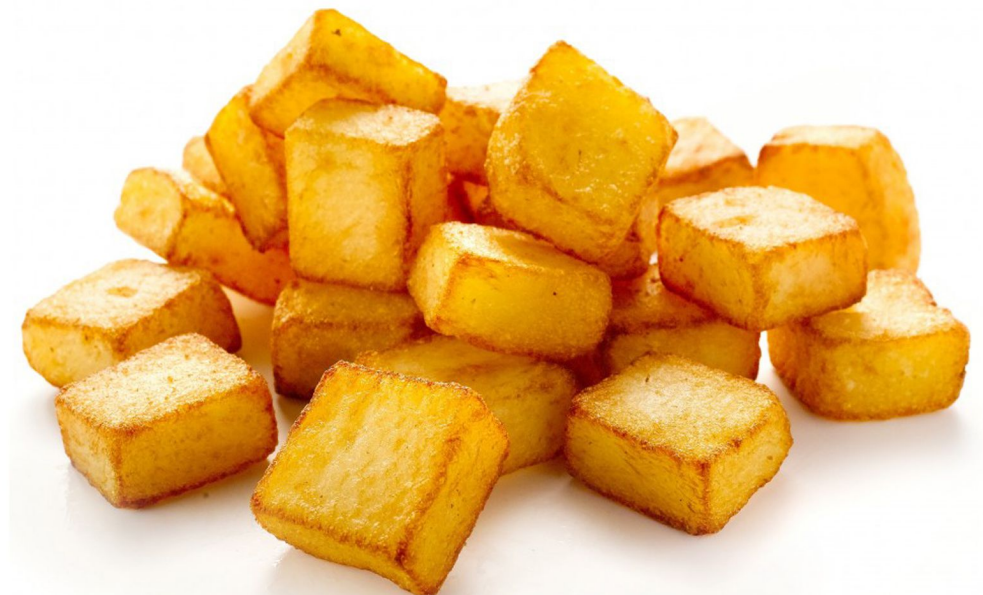
*Cut size : 13x13x13mm, +/-2mm.*

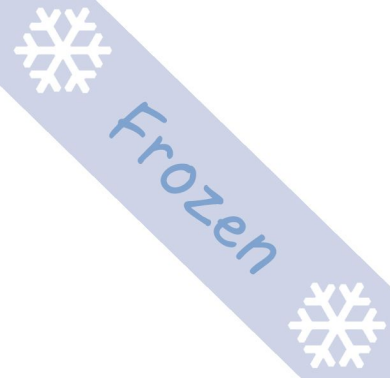
*Shape tolerance : cubes with a round size : max. 25%  
bits smaller than 1/2 cut size : max. 5%*

*Preparation :*

*fry to taste in small quantities for 3 to 5 minutes in pre-heated frying oil of 175°C. Shake off the excess oil immediately after frying, add a little bit of kitchen salt, vinegar or herbs for enhanced flavor and serve the product hot with vegetables and roasted meat or fish.*

*Available packaging : 4x2,5kg , 10x1kg*





# **FROZEN POTATO SLICES**

## **POMMES SAUTEES**

### **PATATAS EN RODAJAS**



*Potato slices produced from healthy fresh potatoes of small or regular size; Light yellow to golden brown after preparation, crusty on the outside and soft on the inside.*

*Ingredients : potatoes, sunflower oil.*

*Cut size : thickness 6mm, +/- 1mm.*

*Diameter : 30-70mm,, min. 90%*

*Preparation :*

*fry to taste in small quantities for 3 to 5 minutes in pre-heated frying oil of 175°C. Shake off the excess oil immediately after frying, add a little bit of kitchen salt, vinegar or herbs for enhanced flavor and serve the product hot with vegetables and roasted meat or fish.*

*Available packaging : 4x2,5kg, 10x1kg.*





Congelado

# **FROZEN WEDGES**

## **WITH SKIN, WITHOUT SKIN, SPICY WEDGES**

### **PART DE LUNE**

#### **AVEC PEAU, SANS PEAU, AVEC HERBES**

#### **WEDGES**

#### **CON PIEL, SIN PIEL, CON PAPRIKA**



*Seasoned potato parts with or without skin, or with spices !  
Extra crispy on the outside while being soft on the inside.*

*Ingredients : Potatoes, sunflower oil, spices.*

*Cutsizes : Each potato is cut into 6/8 equal wedges (length-wise), at an angle of 60 degrees.*

*Dimensions : 25-70mm, min. 90%.*

*Preparation :*

*Deep-fry to taste in small quantities for 3 to 5 minutes in pre-heated frying oil of 175°C. Shake off the excess oil immediately after frying, add a little bit of kitchen salt, vinegar or herbs for enhanced flavour and serve the product with vegetables and roasted meat or fish.*

*Available packaging : 4x2,5kg, 10x1kg.*



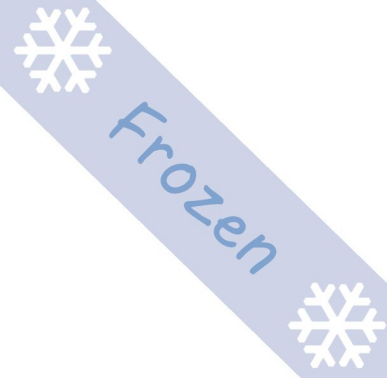
*Jacket wedges*



*Wedges without skin*



*Spicy wedges*



# HASH BROWN TRIANGLE / ROSTI ROUND ROSTI TRIANGULAIRES / ROSTI RONDS ROSTI TRIANGULAR / ROSTI REDONDO



*Freshly grated potato with just a touch of specially blended spices !  
Crispy on the outside, tender inside whether they are fried, ovened or grilled.*

*Ingredients : potatoes, palm oil, potato flakes, onion, potato starch, pea fibre,  
salt, natural onion flavouring, spices.*

*Physical characteristics :*

*Shape : Triangle or round*

*Weight/piece : 50g, +/- 3g.*

*Thickness : 18mm, +/- 3mm;*

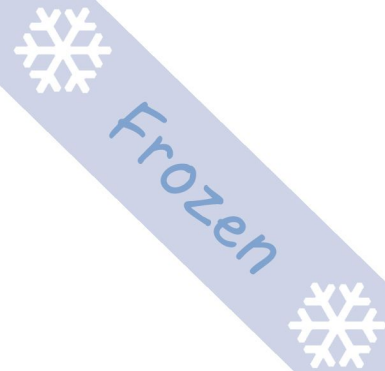
*Preparation :*

*In the oven : preheat the oven to 220°C, place the frozen products in a single layer on to a baking tray. Cook for approximately 15-20 minutes, turning halfway through cooking time.*

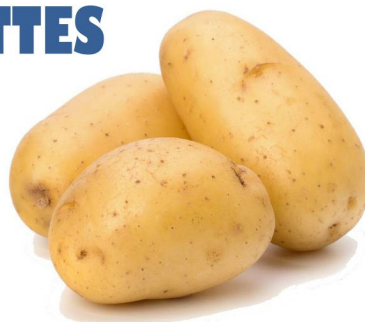
*In deep-frying pan : pre-heat oil to 175°C. Place the required amount of product into the wire basket and deep fry for approximately 3-5 minutes. Drain well before serving.*

*Available packaging : 4x2,5kg, 10x1kg.*





## **FROZEN POTATO CROQUETTES** **POMMES CROQUETTES** **CROQUETAS DE PATATAS**



*A potato specialty made of mashed potato !*

*Ingredients : potatoes, breadcrumbs, potato flakes, salt, whey powder, wheat flour, extracts of spices*

*Physical characteristics :*

*Weight (10 pieces) : 250g +/- 20g*

*Length : 64mm, +/- 3mm*

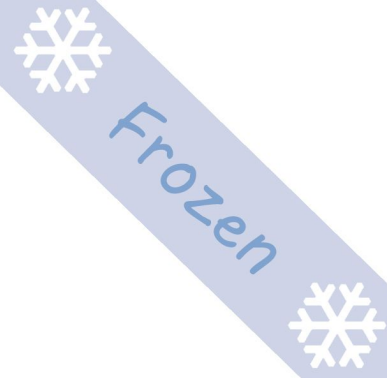
*Diameter : 24mm, +/- 2mm*

*Preparation :*

*In the deep fryer : preheat the oil to 175°C. Put small quantities frozen potato croquettes in the frying oil and fry 3-4 minutes.*

*Available packaging : 4x2,5kg, 10x1kg*

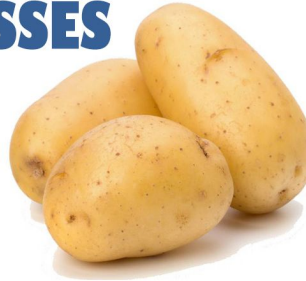




# **FROZEN POTATO DUCHESSES**

## **POMMES DUCHESSES**

### **PATATAS DUQUESAS**



*A potato specialty made of mashed potato !*

Ingredients : potatoes, vegetable oil, potato flakes, whey powder, salt, extracts of spices.

Physical characteristics :

*Weight (10 pieces) : 160g, +/- 20g.*

*Height : 21mm, +/- 4mm.*

*Diameter : 44mm, +/- 2mm.*

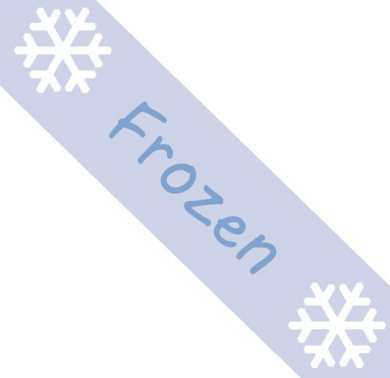
Preparation :

*In the deep fryer : preheat the oil to 175°C. Put small quantities frozen pommes duchesses in the frying oil and fry during 3 to 4 minutes.*

*In the oven : preheat the oven at 220°C. Put the pommes duchesses on a baking tray and heat during 15 minutes.*

Available packaging : 4x2,5kg, 10x1kg.

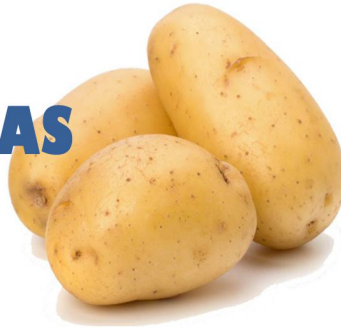




# **POTATO NOISETTES**

# **POMMES NOISETTES**

# **BOCADITOS DE PATATAS**



*A potato speciality made of mashed potato !*

Ingredients : potatoes, potato flakes, vegetable oil, spices, milkpowder

Physical characteristics :

weight (10 pieces) : 70g, +/- 10g

diameter : 25mm, +/- 2mm

Preparation method :

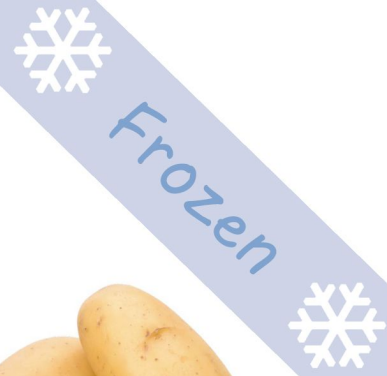
*In the deep fryer* : preheat the oil to 175°C. Put small quantities frozen pommes noisettes in the frying oil and fry during 3 minutes.

*In the oven* : preheat the oven at 220°C. Put the pommes noisettes on a baking tray and heat during 15 minutes. Turn the pommes noisettes after 8 minutes.

Available packaging : 4x2,5kg, 10x1kg







# Frozen airfryer fries

## Pommes frites pour friteuse à aire

### Patatas prefritas para freidora por aire

**NEW ! NEW ! NEW ! NEW ! NEW in the 2nd half of 2018 !**

*Keep fries consistently tasty and super crispy and eat healthier than ever before!!  
NO ADDITIONAL OIL NEEDED !!!!!!!*

Cut sizes : 8/8mm, 9/9mm, 11/11mm, 14/14mm, 10/20mm.

Ingredients : Potatoes, sunflower oil.

Length : >50mm : min. 70%  
25-50mm : max. 25%  
<25mm : max. 5%

Dry matter content : min. 50% !!!!

Preparation method :

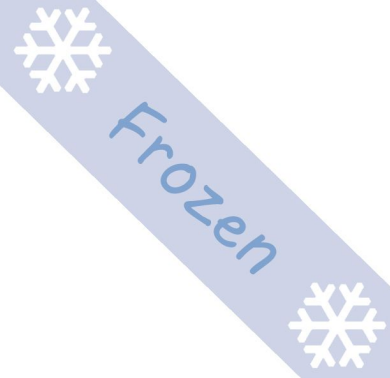
*Airfryer : Pre-heat the Airfryer to 200°C. Fill the basket to its maximum capacity and heat the frozen product for approximately 3 to 6 minutes, depending on the cut size.*

*Steamer oven : Set the oven at 200°C with 40% added steam and pre-heat briefly. Spread the frozen product over a tray and heat it for approximately 4 to 5 minutes.*

Available packaging : 8x600g, 10x450g

\* advantages of using airfryer in attachment.





## Advantages of using an airfryer :

- **Low fat cooking / healthy meals :**  
*No need for cooking oil any longer !  
The airfryer contributes to the global aim of living healthier via low fat diets.  
Hot air as a substitute to hot oil !*
- **No unpleasant smells :**  
*The hot air used for preparing the French fries is filtered and cooled before it leaves the airfryer - no more unpleasant smells.*
- **Fast cooking :**  
*Using the airfryer to prepare French fries produces quick results because of an electric stainless steel heating coil that heats up the air inside, the hot air circulate completely around the food, cooking it quickly and evenly.*
- **Convenience :**  
*The airfryer can be used immediately without preheating and speaking in general terms it cooks food much faster than ordinary techniques do.  
Only temperature and time have to be adjusted.*
- **Safety :**  
*No risk of contact with hot oil.  
The outside of the appliance does not reach scalding temperatures while cooking.  
The handle of the basket is isolated.  
No need to bother about disposing of used oil.*
- **Low energy consumption :**  
*The automatic timer shutoff ensures that the airfryer will not be powered any longer than the actual cooking time.*
- **Easy cleaning :**  
*The airfryer does not get greasy as there is no oil about. Most types have removable parts that can be cleaned in the dish washer.*

