



Product Specification

Product Name:	Agrarfrost Professional Crazy Frites 5 x 1500 g	Version:	1
Article No.:	10199 (0)	Issued by:	C. Pekeler
		Issued on:	21.08.2025

Name of the Food (Legal/Customary/Descriptive)

Curly french fries in a seasoned coating, pre-fried, quick frozen.

Product Description

Curly French fries in a seasoned coating, pre-fried and quick frozen. For preparing in the oven or deep fryer.

Minimum shelf life / Storage conditions

Minimum shelf life:	730 days	Remaining shelf life:	365 days
Storage conditions:	- 18 °C		

Special Storage Conditions:

Storage at -18 °C.
Once defrosted do not refreeze.

Ingredient List (incl. allergens)

Ingredients: Potatoes, sunflower oil, WHEAT flour, spices, salt, modified starch.

May contain traces of MILK products and EGG.

Allergens

Eggs and products thereof	<input type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> may contain traces
Peanuts and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Fish and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Cereals containing gluten and products thereof	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Ingredient: Barley and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Ingredient: Oats and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Ingredient: Rye and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Ingredient: Wheat and products thereof	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	
Crustaceans and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Lupine and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Milk and products thereof (including lactose)	<input type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> may contain traces
Nuts and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Sulphur dioxide and sulphites (> 10 ppm)	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
Celery and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Mustard and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Sesame seeds and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Soybeans and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces
Molluscs and products thereof	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> may contain traces

Additional Mandatory Particulars

Average Nutritional Values per 100 g

Energy:	750 kJ / 179 kcal
Fat:	8.0 g
of which saturated fatty acids:	0.9 g
Carbohydrate:	23 g
of which sugars:	1.0 g
Dietary fibre:	2.5 g
Protein:	2.5 g
Salt:	0.80 g

Sensory Description

Appearance in raw condition:	curly french fries, even light orange coating, visible spices
Appearance in prepared condition:	curly french fries, even golden orange coating, visible spices
Smell:	typical smell of fried potatoes, spicy
Taste:	typical taste of fried potatoes, spicy
Texture:	crisp surface, soft core, not mushy

Chemical / Physical Values

Dark spots (> 3 mm):	max. 1.5 % (analysis according to German standard regulation)
Sorting of size:	closed twists min. 75 % of weight
Water content:	max. 67 %
Fat content:	approx. 8 %
FFA-value (in deep-frying oil):	max. 1.0 %
Colour (prepared):	approx. 25 Agtron

Microbiological Values

Limit values	
Total aerobic plate count:	10^5 cfu/g
Enterobacteriaceae:	10^3 cfu/g
E.coli:	10^1 cfu/g
Staph. aureus:	10^2 cfu/g
Salmonella:	negative/25g

Packaging

Bag content:	1.5 kg
Carton:	5 bags à 1.5 kg

Coding

Lot number = production date: day/month/year/packing machine/time

Example: 20.04.2019 E 10:42

Best before date: day/month/year

Example: 20.04.2021

Preparation**Preparation in the oven:**

Spread the deep frozen product in one layer on a baking tray lined with greaseproof paper and use the middle shelf. Top and bottom heat: preheat the oven to 220 °C (fan-assisted oven: to 200 °C), then bake at 200 °C (fan assisted oven: at 180 °C) for approx. 20 minutes. After half of the baking time turn the product over.

Preparation in the deep fryer:

Fill the fryer-basket halfway with deep-frozen product. Deep fry for approx. 3 - 4 minutes with oil at 170 - 175 °C.

Avoid over-cooking. When preparing smaller quantities, the cooking time should be reduced.

Responsible Food Business Operator

Agrarfrost GmbH
Aldrup 3
D 27793 Wildeshausen

Other Agreements**Legal Requirements**

The product complies with all relevant EU / German legislation.
The product is not subject to GMO labelling and traceability requirements as laid down in Regulation (EC) No 1829/2003 on genetically modified food and feed, and Regulation (EC) No 1830/2003 concerning the traceability and labelling of genetically modified organisms.

The indicated specific product details are a product description.

When using natural ingredients deviations in the composition might occur. Our efforts are to compensate this by using appropriate measures to maintain product quality - without accepting any legal demands.

Quality Assurance:	Product Development:
21.08.2025 i. A. J. Meyer	21.08.2025 i. A. S. Hegger

Note: This document has been electronically checked and is valid without signature.