Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: LWF20 (63446) 04 May 2012 13 April 2022

13 April 2022 5d7918417f644cc7bc5858fe44cfb409



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Lamb Weston Sweet Potato Fries 4x2.5Kg

Product Description:

Pre-fried - Deep-frozen seasoned sweet potato product

General Information

Food/Drink:	Food
Product Category:	Frozen
Generic Product Type:	Potato Products

Supplier's Product Code:

LWF20 (63446) **Supplier:** Lamb Weston Meijer

Stationweg 18a Postbus 17 Kruiningen

4416 ZG Netherlands (the) P: +31 113 394 955

OUTER PRODUCT

Outer case Information

Outer case information			
Outer Case GTIN :	8711571006095	Outer Case Length:	387 mm
Packaging Type Description :	Case	Outer Case Width:	286 mm
Total Quantity of Inner Units in Outer Case:	4 Units	Outer Case Height :	190 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight:	10.42 kg
		Product Net Weight:	10.00 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.73 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight :	859.00 kg
Quantity of Cases Per Pallet:	80 Cases		
Logistical Information			
Shelf Life from Time of Production :	730 Days	Minimum Order Quantity:	240 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	5 Days
Waste Packaging Weight - Oute	r Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	0.00 g	Steel:	0.00 g
Percentage Recycled Plastic:	Not specified.	Other:	0.00 g
Paper/Board:	340.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	Not specified.	Wood Total :	Not specified.
Paper/Board:	Not specified.	Is Pallet Returnable?:	-
Percentage Recycled Plastic:	Not specified.		

Other Information

Supplier Comments:

The Delivery Lead Time is 5 workdays from the NL to the UK and 4 workdays from UK to UK.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	United States of America
Provenance.	

Additional Origin Details :

Not specified.

Inner Pack Information

Internal GTIN:	8711571006088
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item:	Yes
Net Drained Weight :	Not specified.

Inner Unit Length:	450 mm
Inner Unit Height:	50 mm
Inner Unit Width:	335 mm
Inner Product Weight:	2.50 kg
Inner Product Weight Units:	kg

Weight/Volume:

Not specified.

Handling Information

Directions For Use :

Fryer: Fry for 2:30 min. at 175°C. Do not overcook. Fry or bake until golden and crispy. Oven: Cook for 13-15 min. at 200°C. Turn product halfway cooking time. Do not overcook.

Storage Instructions:

-18°C for 18 months

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Do not refreeze once thawed.

Dietary Information

Ingredients:

Sweet Potatoes (84%), Coating (11%) [Modified Starch, Sugar, Rice Flour, Corn Starch, Dextrin, Salt, Raising agents (E450, E500), Colors (E160C, E100), Thickener (E415)], Rapeseed Oil (5%).

	No
	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof) :	No
Eggs (and products thereof):	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof):	Мо
Mustard (and products thereof) :	No
Peanuts (and products thereof):	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	Мо
Molluscs (and products thereof):	No
Nuts (and products thereof):	No
Almond nuts :	No
Hazelnuts:	No
Walnuts:	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts:	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof):	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof):	No
Spelt (and products thereof):	No
Kamut (and products thereof) :	No
Gluten content < 20ppm:	'es
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Culphus Diavide and Culphit	No
Sulphur Dioxide and Sulphites :	

Product contains:		
Artificial Antioxidants :	No	
Artificial Colours :	No	
Artificial Flavourings :	No	
Artificial Flavour Enhancers :	No	
Artificial Preservatives :	No	
	No	
Artificial Sweeteners:		
Artificial Sweeteners :		
Artificial Sweeteners : Product suitability:		
	Yes	
Product suitability:	Yes No	
Product suitability: Suitable for a Vegetarian Diet:		
Product suitability: Suitable for a Vegetarian Diet: Suitable for a Vegan Diet:	No	
Product suitability: Suitable for a Vegetarian Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance:	No Yes	
Product suitability: Suitable for a Vegetarian Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance: Suitable for Coeliacs:	No Yes Yes	

HFSS (High in Fat, Salt and Sugar):

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	100.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	598.00 kJ
Energy per 100 G/ML:	143.00 kcal
Fat per 100 G/ML:	4.4 g
- of which Saturates per 100 G/ML :	0.7 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML:	Not specified.
Carbohydrate Per 100 G/ML :	25 g
- of which Sugars per 100 G/ML :	7.3 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML:	2.4 g
Protein per 100 G/ML:	0.9 g
Salt per 100 G/ML :	0.51 g
Sodium per 100 G\ML:	Not specified.

Vitamin A per 100g:	Not specified.
Vitamin C per 100g:	Not specified.
Folate/Folic Acid per 100g:	Not specified.
Calcium per 100g:	Not specified.
Iron per 100g:	Not specified.
Zinc per 100g:	Not specified.
Cholesterol per 100 G/ML (UK/FR):	Not specified.
Non Milk Extrinsic Sugars per 100gm:	Not specified.
Alcoholic Strength %Vol:	Not specified.
Fat Percentage in Dry Matter per 100g:	Not specified.

Waste Packaging Weight - Inner Unit

Glass:	0.00 g
Plastic:	18.41 g
Percentage Recycled Plastic:	Not specified.
Paper/Board:	0.00 g

Aluminium:	0.00 g
Steel:	0.00 g
Other:	0.00 g
Wood:	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production:	Yes
Red Tractor :	No
Fairtrade:	No
Marine Stewardship Council Certified (MSC):	No
Organic :	No
SALSA (Safe & Local Supplier Approval):	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming):	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014):	No
IFS Food Standard :	Yes
Best Aquaculture Practices (BAP) Certification	No
ISO 14001 (Environmental System):	No
FSSC 22000:	No

Other Accreditation : Not specified.		
Intra Stat/Taric Code :	Not specified.	
Commodity Code:	Not specified.	
Identification/Health Marks :	Not specified.	

Standards Testing

Do you undertake trend analysis of microbiological results?:

Yes

Is shelf life testing undertaken? : Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Aerobic Colony Count (ACC) (cfu/g or ml)	Monthly	<100000	100000	2500g	1 bag of finished product
Coliforms (cfu/g or ml)	Monthly	<100	100	2500g	1 bag of finished product
E. Coli (cfu/g or ml)	Monthly	<10	10	2500g	1 bag of finished product
Enterobacteriaceae (cfu/g or ml)	Monthly	<100	100	2500g	1 bag of finished product
Listeria Monocytogenes	Monthly	<100	100	2500g	1 bag of finished product
Moulds (cfu/g or ml)	Monthly	<1000	1000	2500g	1 bag of finished product
Salmonella	Monthly	=0	0	2500g	1 bag of finished product
Staphylococcus Aureus (cfu/g or ml)	Monthly	<100	100	2500g	1 bag of finished product
Yeast (cfu/g or ml)	Monthly	<1000	1000	2500g	1 bag of finished product

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Chip Length < 25mm (max by weight) (%)	Every Batch	=1	0 to 3	2500g	Frozen, by count
Chip Length < 50mm (max by weight) (%)	Every Batch	=15	0 to 20	2500g	Frozen, by count
Chip Length < 75mm (max by weight) (%)	Every Batch	<60	0 to 60	2500g	Frozen, by count
Defects Gross diameter > 12mm pieces per 500g	Every Batch	=1	0 to 2	2500g	Frozen
Defects Gross diameter 3-6mm pieces per 500g	Every Batch	<24	0 to 24	2500g	Frozen
Defects Gross diameter 6-12mm pieces per 500g	Every Batch	=7	0 to 10	2500g	Frozen
Slivers (Max) pieces per 500g	Every Batch	=3	0 to 5	2500g	Frozen