

Supplier's Product Code :  
Product Added :  
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erudus id :

LWF56 (68761)  
24 February 2015  
13 April 2022  
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## Lamb Weston Connoisseur Rustic Fries 4x2.5Kg

### Product Description:

Pre-fried - Deep-frozen potato product

### General Information

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

**Supplier's Product Code :**  
LWF56 (68761)  
**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 GTIN :	8711571051156	Outer Case Length :	385 mm
Packaging Type Description :	Case	Outer Case Width :	250 mm
Total Quantity of Inner Units in Outer Case :	4 Units	Outer Case Height :	240 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	10.36 kg
		Product Net Weight :	10.00 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	12 Cases	Pallet Height :	1.63 MTR
Quantity of Layers Per Pallet :	6 Layers	Pallet Gross Weight :	771.00 kg
Quantity of Cases Per Pallet :	72 Cases		

### Logistical Information

Shelf Life from Time of Production :	548 Days	Minimum Order Quantity :	216 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	5 Days

### Waste Packaging Weight - Outer 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 :	310.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

### Waste Packaging Weight - Transport Packaging

Plastic :	260.00 g	Wood Total :	25,000.00 g
Paper/Board :	0.00 g	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 : Netherlands (the)

**Additional Origin Details :**  
Not specified.

### Inner Pack Information

Internal GTIN : 8711571051163

Packaging Type Description : Polythene Bag

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 420 mm

Inner Unit Height : 59 mm

Inner Unit Width : 338 mm

Inner Product Weight : 2.50 kg

Inner Product Weight Units : kg

**Weight/Volume :**  
Not specified.

### Handling Information

**Directions For Use :**

Fryer: Fry for 2:45 min. at 175°C . Fry product until golden and crispy.  
Oven: Cook for 15 min. at 200°C. Turn product halfway cooking time.  
Cook from frozen. Do not overcook.

**Storage Instructions :**

-18°C for 18 months  
Do not refreeze once thawed.

## Dietary Information

### Ingredients :

Potatoes (87%), Vegetable oils (rapeseed, sunflower, in varying proportions), Coating [Modified potato starch, Rice flour, Salt, Raising agents (E450, E500), Potato starch, Dextrose, Thickener (E415), Spice-extract (Turmeric)].

### Product contains:

GM Protein/DNA :	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) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
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 :	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

### Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

### Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
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 :	579.00 kJ
Energy per 100 G/ML :	138.00 kcal
Fat per 100 G/ML :	4.7 g
- of which Saturates per 100 G/ML :	0.45 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 :	20 g
- of which Sugars per 100 G/ML :	0.2 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	2.8 g
Protein per 100 G/ML :	2.6 g
Salt per 100 G/ML :	0.55 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 :	11.00 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

<b>Other Accreditation :</b> 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) (%)	Hourly	=3	0 to 5	2500g	Frozen, by count
Chip Length < 50mm (max by weight) (%)	Hourly	=40	0 to 45	2500g	Frozen, by count
Colour AGTRON	Hourly	=54	46 to 60	680g	Cooked
Defects Gross diameter > 12mm pieces per 500g	Hourly	=0	0 to 1	2500g	Frozen
Defects Gross diameter 3-6mm pieces per 500g	Hourly	<20	0 to 20	2500g	Frozen
Defects Gross diameter 6-12mm pieces per 500g	Hourly	=2	0 to 4	2500g	Frozen
Slivers (Max) pieces per 500g	Hourly	=1	0 to 3	2500g	Frozen