



Onion Rings [PG 34458]

Type 3 - Prefried & Frozen

Product technical data sheet

Ingredients¹

Onion (53%), breadcrumbs (**wheat** flour, salt, yeast), vegetable oil (sunflower, rapeseed, in variable proportion), **wheat** flour, **wheat** starch, gelling agent E401, salt, dextrose, sugar.

Cooking instructions

	Frozen product (-18°C)
Fryer ²	2-3 minutes at 175°C/347°F
Oven ⁵	12-15 minutes at 220°C/392°F

² www.goodfries.eu

⁵ Cooking times can vary slightly according to the power of your oven and the amount that you want to cook.

Storage

Do not refreeze once thawed

Transport - Storage: **-18°C**

Storage:

♦ Freezer *** (-18°C):

Several months

(see printing on packing)

Shelf life: **24 months at -18°C**

¹Major allergens

[in accordance with Regulation (EU) n° 1169/2011 on the provision of food information to consumers (FIC)]

	Present in product		Risk of cross contamination	
	Yes	No	Yes	No
Cereals containing gluten and products thereof	x			
Crustaceans and products thereof		x		x
Molluscs and products thereof		x		x
Eggs and products thereof		x		x
Fish and products thereof		x		x
Peanuts and products thereof		x		x
Soya and products thereof		x		x
Milk and dairy products		x		x
Nuts and products thereof		x		x
Celery and products thereof		x		x
Mustard and products thereof		x		x
Lupin and products thereof		x		x
Sesame seeds and products thereof		x		x
Added Sulphur Dioxide expressed as SO ₂ > 10 mg/kg		x		x

Traceability

Production date (batch code composed of 4 digits):

e.g.

L9055

9 Production year:

2019

055 Production day:

24 February

Product specifications

NUTRITIONAL VALUE PER 100 G OF FROZEN PRODUCT		
		RI ³
Energy content (kJ)	890	
Energy content (Kcal)	210	11 %
Fats (g)	9.6	14 %
Whereof saturated (g)	1.0	5 %
Carbohydrate (g)	27.2	10 %
Whereof sugars (g)	3.9	4 %
Fibres (g)	2.4	
Protein (g)	3.2	6 %
Salt (g)	0.9	15 %
³ Reference intake of an average adult (8 400 kJ / 2 000 kcal)		
MICROBIOLOGICAL ANALYSES		
	m	M
Total plate count	10 000	1 000 000 / g
Coliforms	100	10 000 / g
<i>E. coli</i>	10	100 / g
<i>Staphylococcus aureus</i>	100	1 000 / g
Yeasts	100	1 000 / g
Moulds	100	1 000 / g
<i>Listeria monocytogenes</i>	Absence/g	100 / g
Salmonella	Absence/25 g	Absence/25 g
VISUAL QUALITY		
Average weight per piece	16 g	
Broken rings	Max. 3/kg	
Clusters	Max. 2/kg	
COLOUR		
Colour of the deepfrozen product	USDA "0" - "2"	
Colour of the prepared product	USDA "1" - "3"	

Dietary

	Yes	No
Vegetarian	x	
Lacto-Vegetarian	x	
Vegan	x	
Halal	x	
Kosher		x

Certifications

www.lutosa.com/uk/downloading

BRC

Statements

GMO status

Lutosa SA certifies that the product mentioned in this technical data sheet does not contain Genetically Modified Organisms (GMO) and is not concerned with the modification of legislation relative to the labelling of genetically modified foods according to Regulations (EU) nr 1829/2003⁴ and nr 1830/2003⁴.

Ionization and Irradiation status

Lutosa SA certifies that the product mentioned in this technical data sheet has not been ionized or irradiated at any point during the manufacturing process in accordance with Directive 1999/2/EC⁴.

Contaminants

Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulations (EU) nr 1881/2006⁴ and nr 333/2007⁴.

Pesticides

Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 396/2005⁴ on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Directive 91/414/EEC⁴.

Primary packaging

Lutosa SA certifies that the primary packaging used for the conditioning of the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 1935/2004⁴ on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC⁴ and 89/109/EEC⁴ and with Regulation (EU) nr 1169/2011⁴ on the provision of food information to consumers.

⁴All regulations and directives are available on the following website

http://europa.eu/eu-law/legislation/index_en.htm