

1. article description: Delikatess Potatoes Cubes (10x10x10 mm); Diced pre- cooked Potatoes

article number:	31743	storage and transportation conditions:	room temperature
GTIN packaging unit:		Content can be kept open for 3 days in the refrigerator.	
GTIN consumer unit:	4007951317436	trading unit:	2 kg thermoformed package
customs tariff number:		brand:	Grocholl
shelf life:	4 months	remaining term:	3 months

2. general product description:

Potatoes contain much of starch and are submontane thickened parts of the same named plant (*Solánium tuberósum* L.). They belong to nightshade family (Solanaceae). Presently there are 210 species authorized in Germany. In this product they are peeled and sterilized in closed packages.

3. advantages of the product:

The potatoes are usable immediately, the bag is easy to open, no cooking, no peeling, no defrosting, no swelling, in 3 minutes ready to serve, 4 months shelf-stable without refrigeration.

4. application:

As a side dish to main dishes.
Primary consumer groups / target groups: common consumer
This product does not suit for consumers with abnormal immune function (e.g. certain allergies) or with certain food intolerance; see "allergens".

5. preparation:

Open bag and empty contents into a sieve. Give the potatoes a quick rinse. Now you can prepare the potato salad according to your home recipe, using liquid sparingly.

6. declaration:

Potatoes, antioxidant: sodium metabisulphite.

6.1 notifiable additives

sodium metabisulphite (E223)

6.2 allergens

according to EG VO 1169/2011, annex 2

sulphur dioxide and sulfite in a concentration of more than 10 mg/ kg

sodium metabisulphite

6.3 GMO

There is no labelling requirement concerning EG VO 1829/2003.

Traceability relating to EG VO 1830/2003 is guaranteed.

7. average nutritional values per 100 g:

energy:	306 kJ	carbohydrate:	14,9 g
	72 kcal	of which sugars:	0,7 g
fat:	0,1 g	protein:	1,9 g
of which saturates:	< 0,1 g	salt:	< 0,01 g

8. Sensory standard:

Appearance:	almost cuboid shaped pieces with edge pieces
Colour:	yellowish to yellow
Consistency:	firm to the bite, not decomposed
Odour:	typically, without foreign notes
taste:	typically

9. Microbiological data:

Total plant count (aerobic):	< 10 cfu/g	method: PC (30°C/3d)
Total plant count (anaerobic):	< 10 cfu/g	method: PC (30°C/3d)
Enterobacteriaceae:	< 10 cfu/g	method: VRBD (30°C/2d)
Yeast:	< 10 cfu/g	method: YGC (25°C/3-5d)
Mould:	< 10 cfu/g	method: YGC (25°C/3-5d)

10. Chemical and physical data:

pH-value:	5,7 +/- 0,3	method: electrode voltage
concentration of total acid (calculated as acetic acid):	< 0,3 %	method: titration
dimensions:		
length:	ca. 10 mm	
wide	ca. 10 mm	
height:	ca. 10 mm	

11. Forms / weights / measures / packaging:

	bag	carton
length:	approx. 310 mm	588 mm
width:	approx. 180 mm	387 mm
height:	approx. 30 mm	110 mm
net:	2.000 g	12.000 g
gross:	2.030 g	12685 g
packaging material:	PA/PE - foil	
kind of packaging:	6 x 2 kg thermoformed bags in cartons	
form of transportation:	56 cartons/euro pallet	

12. general requirements:

This product and the packaging complies with the regulations of the German Food Law respectively with the food law requirements of European Union (EU).

13. related documents

specification data:	spec.-number:	31743-00	changed on: 17.04.2025 by: A. Widdecke
	replaces spec.-number:		of:
	reason for change:	creation of document	
	review:		by: