



SPECIFICATION SHEET

GENERAL

Product

YELLOW POTATO

PRODUCT IMAGE



DESCRIPTION

Natural product made from Yellow potato (*Solanum Gonicalix*) healthy, clean, and fresh, which have selected, washed, peeled, and sufficiently scalded achieve color stability and taste during normal marketing cycles. Frozen static tunnel system forced air, achieving stable temperature of -18°C in the thermal center of the product. Packed and stored in a freezer at -25°C .

INGREDIENTS

YELLOW POTATO

PHYSICAL ORGANOLEPTIC CHARACTERISTICS

Colour	Characteristic yellow skin and yellow meat.
Odour	Characteristic free of strange odors
Taste	Characteristic free of strange flavor
Texture	Firm and skin off.

MICROBIOLOGICAL CHARACTERISTICS

According to the microbiological criteria of sanitary quality and safety for foods and beverages of human consumption of Codex Alimentarius.

Aerobic mesophilic	<10,000 ufc/g
E. coli	<10 ufc/g
Salmonella / 25 g.	Absent
Listeria monocytogenes / 25 g.	Absent

CONSUMPTION AND CONSUMERS

The yellow potato is a circular or oval tuber. It has a yellow skin, deep holes and very intense yellow meat. It is the most precious between all the varieties of mass consumption.

PACKAGING AND PRESENTATION

Primary Package: In polyethylene bags.
Secondary packaging: corrugated cardboard boxes. Presentation according to customer requirements

LIFE TIME

24 months in freezing conditions (-18°C).

STORAGE AND HANDLING

Keep under standard conditions of freezing, continuous monitoring of temperature, refrigerated transport means (Termoking) and commercial exhibitors. Maintaining the cold chain until consumption or until the expiration date.

ALLERGENS

This product does not contain allergens.



Produced by: PESCANDINA SAC
FDA # 13938552882
Imported by: MARINE FOODS INC. FL 33071
marinefoods28@gmail.com

Product of Perú



Product **YELLOW POTATO STRAIGHT CUT**

PRODUCT IMAGE



DESCRIPTION

Natural product made from Yellow potato (*Solanum Gonicalix*) healthy, clean, and fresh, which have selected, washed, peeled, cut, and sufficiently scalded achieve color stability and taste during normal marketing cycles. Frozen static tunnel system forced air, achieving stable temperature of -18°C in the thermal center of the product. Packed and stored in a freezer at -25°C .

INGREDIENTS

YELLOW POTATO

PHYSICAL ORGANOLEPTIC CHARACTERISTICS

Colour	Characteristic yellow skin and yellow meat.
Odour	Characteristic free of strange odors
Taste	Characteristic free of strange flavor
Texture	Firm, straight cut and skin off.

MICROBIOLOGICAL CHARACTERISTICS

According to the microbiological criteria of sanitary quality and safety for foods and beverages of human consumption of Codex Alimentarius.

Aerobic mesophilic	<10,000 ufc/g
E. coli	<10 ufc/g
Salmonella / 25 g.	Absent
Listeria monocytogenes / 25 g.	Absent

CONSUMPTION AND CONSUMERS

The yellow potato is a circular or oval tuber. It has a yellow skin, deep holes and very intense yellow meat. It is the most precious between all the varieties of mass consumption.

PACKAGING AND PRESENTATION

Primary Package: In polyethylene bags.
Secondary packaging: corrugated cardboard boxes. Presentation according to customer requirements

LIFE TIME

24 months in freezing conditions (-18°C).

STORAGE AND HANDLING

Keep under standard conditions of freezing, continuous monitoring of temperature, refrigerated transport means (Termoking) and commercial exhibitors. Maintaining the cold chain until consumption or until the expiration date.

ALERGENS

This product does not contain allergens.



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