

RANGE VIN'MISCEO

Dressing sauces & French fries



>> VIN'FRENCH FRIES

FOR THE PRODUCTION OF FRENCH FRIES WITH A GOOD POTATO TASTE.

APPLICATIVE RECIPE

VIN'FRENCH FRIES (PX0065) **37.00%**

WATER **63.00%**

1 KG OF PREMIX = 2.7 KG OF END PRODUCT



+ VINPAI'S BENEFIT

WITH OUR INGREDIENT VIN'FRENCH FRIES, WE OFFER ADDITIONAL PREMIXES FOR THE PRODUCTION OF SAUCES:

- >> SEASONINGS: sauces **FRENCH FRIES, BARBECUE**
- >> VIN'**CHUP**: ketchup
- >> VIN'**MAYO**: mayonnaises



PRODUCTION PROCESS

This process is given as an example and must be adapted to your equipment.

		Time	RPM speed	Temperature
Step 1 Mixing	Poor the water in the mixer.			Ambient temperature
Step 2 Mixing	Add all the ingredients. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	3 min	1000 t /min (speed 4)	Ambient temperature
Step 3 Freezing	Calibrate and cut the French fries to freeze them.			
Step 4 Cooking	Put the French fries in boiling oil.	2 min		170°C



INDUSTRIAL EQUIPMENT & INVESTMENT

Cooker/mixer with steam injection



PACKAGING

Our premix VIN'FRENCH FRIES is packed into multilayers paper bag of 25 kg net.

Our pallets 100 cm x 120 cm have undergone a treatment (ISMP15).

