ROYAL FRIES

Frozen Straight-Cut French Fries

Product Specification

PRODUCT OVERVIEW	
Product category / HS code	Frozen potato products / 200410
Manufacturer	Baharan Peyman Golestan Co. Ltd.
Country of origin	Iran
Intended market	International B2B, HORECA, foodservice, wholesale, and retail
Available cuts	7 x 7 mm, 8 x 8 mm, 9 x 9 mm, 10 x 10 mm
Process	Par-fried, individually quick frozen (IQF)
Ingredients	Potatoes, vegetable oil
Shelf life	18 months at -18 C or colder

A concise product reference for sourcing, purchasing, distribution, and product evaluation. A comprehensive technical product specification is available upon request.

1. Product and Quality Profile

Royal Fries Frozen Straight-Cut French Fries are produced from selected processing potatoes. The fries are steam peeled, cut, blanched, surface dried, par-fried in vegetable oil, and individually quick frozen to support consistent handling and preparation.

Key product characteristics

Parameter	Specification
Cut style	Straight-cut
Available cut sizes	7 x 7 mm, 8 x 8 mm, 9 x 9 mm, 10 x 10 mm
Appearance	Uniform, cleanly cut, well-trimmed, individually frozen, free-flowing potato strips
Color after cooking	Uniform golden-yellow to light golden-brown appearance
Texture after cooking	Crisp outer surface with a tender, light potato interior
Flavor and aroma	Clean potato flavor with a mild fried note; free from off-flavors and odors
Additives / preservatives	No added additives; no added preservatives
Coating	Uncoated
GMO status	GMO-free

Length and fines

Parameter	Limit
Over 100 mm, included in over 75 mm	Max. 10%
Over 75 mm	Min. 30%
Over 50 mm	Min. 70%
30-50 mm	Max. 25%
Under 30 mm, including under 20 mm	Max. 5%
Under 20 mm	Max. 1%
Average length	55-70 mm
Fines passing a 10 mm round-hole sieve	Max. 1%
Fines at destination after transit	Max. 2%

Product quality

Parameter	Specification
Moisture content	Max. 76% by mass
Frying defects	Burnt or excessively dark units: max. 0.5% by mass
Foreign matter	Absent
Clumping	No excessive clumping under specified frozen-storage conditions
Net weight	Meets declared pack weight and applicable legal tolerances

2. Packaging, Storage, and Preparation

Packaging formats

Product format	Net weight	Gross weight	Outer carton
10 kg bulk carton	10 kg	10.6 kg	5-ply corrugated carton; 30 x 50 x 17 cm
2.5 kg x 4 packs per carton	10 kg	10.6 kg	5-ply corrugated carton; 40 x 25 x 26 cm
1 kg x 10 packs per carton	10 kg	10.6 kg	5-ply corrugated carton; 40 x 25 x 26 cm
800 g x 10 packs per carton	8 kg	8.6 kg	5-ply corrugated carton; 40 x 24 x 25.5 cm

The 10 kg bulk format uses a food-grade LDPE inner bag. Carton weight: 600 g.

Storage and handling

Parameter	Specification
Storage and distribution	-18 C or colder
Cold chain	Maintain uninterrupted frozen storage during loading, transport, and delivery
Date marking	Production date, best-before date, batch/lot code, and storage instruction
Refreezing	Do not refreeze after defrosting
Shelf life	18 months from production date when stored at -18 C or colder

Typical preparation guidance

Method	Instruction
Deep fryer	175-180 C for approximately 3-4 minutes
Oven	200-220 C for approximately 15-20 minutes; turn once
Air fryer	200 C for approximately 10-15 minutes; shake or turn halfway
General	Cook from frozen. Do not thaw before cooking.

Palletization and logistics

Parameter	Specification
Pallet	100 x 120 cm wooden pallet; stretch wrapped with three vertical straps
Bulk carton pallet	96 cartons; 960 kg net; 1,040 kg gross
2.5 kg x 4 / 1 kg x 10 pallet	96 cartons; 960 kg net; 1,040 kg gross
800 g x 10 pallet	96 cartons; 768 kg net; 845 kg gross
Truck/container capacity	22 pallets

Quality and food safety are managed through factory laboratory and Quality Assurance controls, including raw-material inspection, process monitoring, frozen-chain control, packaging checks, batch traceability, and corrective-action procedures.