

FRENCH FRIES



Flevotrade French fries are pre-fried in pure sunflower oil for a longer time than regular fries, which guarantees a better taste.

FlevoTrade French Fries are produced in modern Dutch factories which meet the highest product safety and quality standards:

- ISO 22000 (Food Safety System Certification)
- HALAL

SHELF LIFE
24
MONTHS



Premium AA-grade

Shoestring cut 7x7 mm
Straight cut 9x9 mm
Straight cut 10x10 mm
Straight cut 12x12 mm
Steakhouse cut 10x20 mm

Regular A-grade

Shoestring cut 7x7 mm (6x6mm)
Straight cut 9x9 mm
Straight cut 10x10 mm
Straight cut 12x12 mm
Straight cut 14x14 mm
Steakhouse cut 10x20 mm

B-grade French Fries

Shoestring cut 7x7 mm (6 mm)
Straight cut 9x9 mm
Straight cut 10x10 mm
Straight cut 12x12 mm
Straight cut 14x14 mm
Steakhouse cut 10x20 mm
Crinkle cut 10x10 mm
Crinkle cut 13x13 mm

Packaging options

500 gram
1000 gram
2500 gram

Packaging material

Full color printed plastic bag
Transparent plastic bag

Transport

Container

AA-grade french fries have a premium length, consisting of minimum 75% >50mm, with 25% >75mm.

A-grade french fries have an average length, consisting of minimum 75% >50mm.

Our friendly priced **B-grade** french fries have less length than AA- and A-grade (minimum 50% > 50mm) and a slightly higher tolerance for color variations and blemishes.