



# Premium Range



**The best choice**  
for *Crispy* and *Long* fries



# Potato, the heart of our business

At Lutosa, we have perfected the supply chain from field to fork, delivering **top quality products**. At the service of **professionals**, we provide them fries adapted for everyone: traditional catering, collective catering, street food or even at home... all can express the best of their cuisine! Benefiting from one of the largest integrated potato processing sites in the world, **Lutosa has numerous strenghts** :

## The mastery of raw material

Located at the heart of the potato region by excellence, Belgium offers rich clay-loam soils and ideal growing conditions, giving immediate access to **high quality raw material**. Our team of **agronomists** carefully select professional growers, the best potatoes and the ideal variety for each range of products. Based on the characteristics of each variety, we develop products suited for every need and every market.

Our **main objective** ? Your **satisfaction** !

## A strong experience in potato transforming process

From raw material to finished product, we always **aim for the best since more than 40 years**. Throughout our process, every aspect of our potatoes is successively examined (length, colour, texture) with our **state-of-the-art equipment**. Before loading it onto our production lines, we pay particular attention to select the adequate raw material. The following specifications are critical: variety, shape, color, dry matter and sugar content.

The agronomy department does continuous stringent **control tests** : blemishes, size, external defects, glassiness, level of dry matter and frying coloration.

Potatoes are then **calibrated** and foreign matter objects (stones, stems, leaves) are expelled. This is pursued on our production lines where mechanical and optical **sorters** reject non-conforming raw materials.

To ensure consistent coloration and texture, a specific blanching, drying and frying process is precisely applied.

Through all these process steps, a strong commitment towards **continuous improvement** assures the reliability of our production equipment as well as the **quality** and **safety** of our products. As a food manufacturer, Lutosa has a wide **range of certifications** (IFS, BRC, halal, kosher, MUI, organic...). It also features an in-house ISO 17025 certified **microbiological laboratory**.

## A sustainable production

Lutosa has CSR in its DNA and we have **strong environmental goals** in the short, medium and long term : our production sites are equipped with a waste **water treatment** system, a selective **collection of waste** (70% is valorised) and a **co-generation** unit to produce green electricity and heat. Nothing is thrown away, everything is valorised and recycled!

**Everyday, Lutosa puts its expert know-how at your service to provide the quality you expect !**

## A tailor-made potato selection

Our R&D department has once again innovated, offering you the star of the Lutosa range: **the Premium fries**. Combining a potato variety selected for its **high dry matter level**, its **superior length** and its **white flesh**, our Premium fries meet the needs of the most demanding chefs ! Building on our experience, the chosen variety gives you the opportunity to :

- Guarantee a longer **holding time** than classic fries
- Obtain **more portions** per kilo thanks to the length. Visually, to equal amount, Premium fries are more voluminous than classic fries (e.g. FoodService fries)



- Ensure **super long** fries for even more pleasure !
- Thanks to our blanching process we :
  - reduce oil absorption & frying time
  - keep a homogeneous end coloration by reducing sugars
  - Improve crispiness

You require even **crispier** fries ?

**Premium X-tra Crispy fries** are the solution !

These fries are a clever combination of the same potato variety as Premium Fries with **a layer of gluten-free coating**.

With our special coating, you can keep your fries crispy for close to **25 min'**. **Crispiness and longer holding time guaranteed !**

Find out more in this brochure !

## Good to know



We need  
**2kg** of potatoes



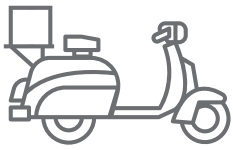
to produce  
**1kg** of fries



# Some tips for an optimal delivery service

In the growing market of take-away and home delivery, Lutosa offers a range of fries with a special coating that can keep them **crispier** for up to **25** minutes.

*Stay Crispy* from  
the *fryer* to *your door*



Home Delivery Service



Room Service

## Wrapping :

It's important to bear in mind to wrap all items (fries, sauces, drinks, hamburgers) separately and to ensure the items don't move during transport.

## Packaging techniques :

- Use open-top containers : paper or cardboard packaging with ventilation (the food can breathe and steam can get out). Make sure that vent holes in the container are large enough to allow adequate airflow.
- Insert napkins between fry containers to absorb steam
- Separate hot and cold items
- Place dips on the side
- Seal delivery bag

## Helpful hints

- ✓ Place the fries at the last moment
- ✓ Don't salt the fries beforehand, only just before eating





# Premium solutions

The Premium range is intended for chefs requiring **long & crispy** fries with a nice golden colour. No compromise on **quality** or **taste**, Premium fries will enhance your dishes ! The potato varieties used ensure a longer **holding time** and **crispiness**.

**Shoestring**  
7/7 mm



**Straightcut**  
11/11 mm



**Straightcut**  
9/9 mm



These fries  
stay crispy  
on your plate during

*20'*

	Shoestring 7/7 mm	Straightcut 9/9 mm	Straightcut 11/11 mm
Article nr	1016654-7I	1033923-7B	1016489-6H
Packaging	6 x 2 kg	4 x 2,5 kg	6 x (5 lbs = 2,27 kg)
EAN code single pack	54 10376 822192	54 10376 724731	54 10376 830166
EAN code outer case	254 10376 822196	154 10376 724745	154 10376 830163
Number of cases per pallet	60	84	72

*Exist in:*



7/7 mm



9/9 mm



11/11 mm



## Did you know ?

It takes less than 1 hour to turn potatoes into fries and pack them in a Lutosa box.



How to provide even  
**CRISPIER** fries?

## Premium X-TRA **CRISPY**

This Premium X-tra Crispy range is based on the same potato varieties as the Premium fries but on top of that, they receive a generous layer of **gluten-free coating**.

For even **more crispiness** and an even **longer holding time**. A perfect solution for e.g. **home delivery** or loaded fries of all sorts.

The result... **Extra super crispy** fries !

This range maintains  
*crispiness* for up to  
**25** minutes !

**Coated Shoestring**  
7/7 mm



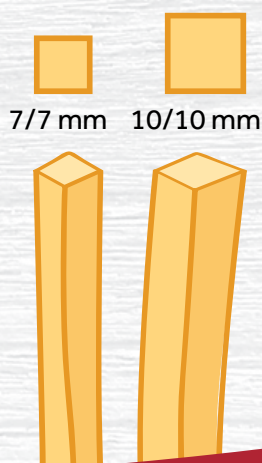
	Coated Shoestring 7/7 mm	Coated Straightcut 10/10 mm
Article nr	1033681-7I	1033724-6H
Packaging	6 x 2 kg	6 x 2 kg
EAN code single pack	54 10376 823632	54 10376 724632
EAN code outer case	154 10376 823745	154 10376 724622
Number of cases per pallet	60	72

**Coated Straightcut**  
10/10 mm



These fries  
stay crispy  
on your plate during

**25'**



### Did you know ?



Our coating is invisible &  
100% gluten-free.

**Lutosa**



The most crispy fries  
in the Lutosa range...  
*for a considerable  
success!*



# Tips & tricks

## to fry your fries to perfection



Do not thaw product before use



Choose a fryer with enough power and efficiency



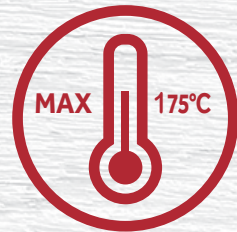
Respect the proper ratio for a homogenous cooking :  
100 g of frozen product per 1 L of oil



Follow the recommended times on our packs to ensure a good quality result



Use a quality oil and change it regularly



To avoid acrylamide risks, please make sure the frying oil does not exceed 175°C



Whenever deep-frying potato products, please carefully observe the do's and don'ts described on [www.goodfries.eu](http://www.goodfries.eu)



# For infinite possibilities

## *Pimp your fries!*

Potato is a staple food that occupies a special place in cuisines around the world. Depending on the culture, local ingredients and culinary traditions specific to each country, fries are constantly being revealed in a new light.

Hereby a selection of our recipes from all over the world. Your fingers are the only cutlery allowed !



**Seasoned fries** with parmesan & fresh herbs



**Mexican style** topping : chili pepper, sour cream, guacamole, spring onions & salsa

**Greek touch**  
with garlic and fine herbs for a natural & original taste



**...or unaltered,**  
for a pure potato taste



## *Italian inspiration :*

### Neapolitan Puttanesca Premium Fries

Ingredients : Lutosa Premium fries, olive oil, 1 shallot, 1 clove garlic, 40 g salted anchovies in oil, 2 big tomatoes, tomato purée, 40 g pitted black olives, 1,5 table spoons of capers, salt and pepper, crunchy onion flakes, rocket salad



#### **Puttanesca sauce :**

- Heat the oil at medium heat in a frying pan, then add the shallot, garlic, chilli and anchovies. Fry, uncovered, stirring occasionally, for 10 minutes.
- Add the chopped tomatoes and tomato purée and bring to a simmer. Stir in the olives and capers. Season with salt and pepper. Cover with the lid, turn down the heat to low and cook for 15-20 minutes.

#### **Recipe :**

- Fry the Lutosa Premium fries during 3-4 min. at 175°C. Let the oil drip off from the fries and then place them on a serving plate.
- Top the fries with the Puttanesca sauce in the middle and add around some crunchy onion flakes, black olives and fresh rocket salad.

*Serve and enjoy!*





Look for inspiration by our tasty & quick recipes on



[www.lutosa.com](http://www.lutosa.com)



Lutosa Youtube



[lutosa.belgian.fries](https://www.instagram.com/lutosa.belgian.fries)