



Golden River



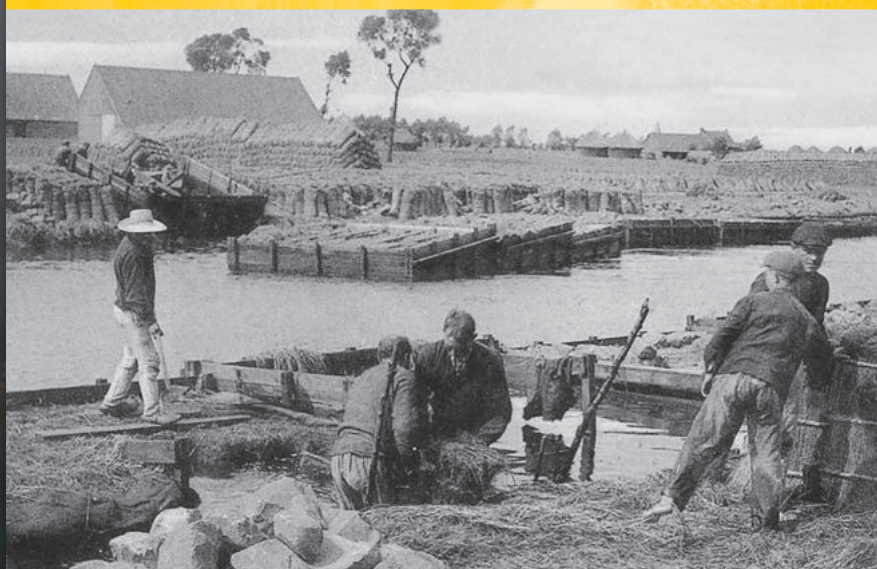
"Golden River" is the name given to the river Lys by the English. It springs in the north of France and flows 195 km downstream into the Scheldt in the mediaeval city centre of Ghent in Flanders.

The area through which the Lys flows had a worldwide reputation for the production of linen from flax during the 17th to 20th century. It became known as the region from which the highest quality textiles were exported all over the world.

So what exactly was its secret? As well as the fertility of the land surrounding it, the slow-moving water of the Lys made it ideal for retting the flax (soaking the stalk bundles for several days). This gave colour to the river and hence its nickname "Golden River". As its waters are also low in lime and iron content, they are perfect for producing the highest-quality linen.

Nowadays, the "Golden River" brings equally important benefits to potato culture. Our production site, on the banks of the river Lys, is where today we produce the delicious fries that are used for our "Golden River" brand.

*A brand
with a rich
Belgian history!*



SHOESTRING FRIES 7/7mm

10x1kg



3-4' (175°C)

8-10'

10-12' (200°C)

1 kg
54 10376 822796

10 x 1 kg
1 54 10376 822830

SAP 31181

STRAIGHT CUT FRIES 10/10mm

10x1kg



3-4' (175°C)

8-10'

10-12' (200°C)

1 kg
54 10376 830029

10 x 1 kg
1 54 10376 830026

SAP 16482

SHOESTRING FRIES 7/7mm

4x2,5kg



3-4' (175°C)

8-10'

10-12' (200°C)

2,5 kg
54 10376 622105

4 x 2,5 kg
1 54 10376 622102

SAP 16437

FRITAS 10/10mm

6x2kg



3-4' (175°C)

8-10'

20-25' (200°C)

2 kg
54 10376 723611

6 x 2 kg
1 54 10376 723786

SAP 31111

POM'FRITES 10/10mm

25x400g



3-4' (175°C)

8-10'

20-25' (200°C)

400 g
54 10376 723321

25 x 400 g
1 54 10376 723236

SAP 30815

STRAIGHT CUT FRIES 10/10mm

4x2,5kg



3-4' (175°C)

8-10'

10-12' (200°C)

2,5 kg
54 10376 830036

4 x 2,5 kg
1 54 10376 830033

SAP 16483

FRITES 10/10mm

12x750g



3-4' (175°C)

8-10'

20-25' (200°C)

750 g
54 10376 831552

12 x 750 g
1 54 10376 831658

SAP 34655

OVEN STRAIGHT CUT FRIES

10x1kg



20-25' (200°C)

3-4' (175°C)

1 kg
54 10376 723697

10 x 1 kg
1 54 10376 723816

SAP 31187

STRAIGHT CUT FRIES 12/12mm 4x2,5kg



- ALLERGEN FREE
- GLUTEN FREE
- DUAL STORAGE
- 3-4' (175°C)
- 8-10'
- 10-12' (200°C)
- 26L 2,5 kg
54 10376 022431
- 4 x 2,5 kg
1 54 10376 022438
- SAP 16232

STEAK FRIES 10/18mm 10x1kg



- ALLERGEN FREE
- GLUTEN FREE
- DUAL STORAGE
- 4-5' (175°C)
- 10'
- 12-15' (200°C)
- 26L 1 kg
54 10376 699176
- 10 x 1 kg
1 5410376 699197
- SAP 32097

STRAIGHT CUT FRIES 14/14mm 4x2,5kg



- ALLERGEN FREE
- GLUTEN FREE
- DUAL STORAGE
- 3-4' (175°C)
- 8-10'
- 10-12' (200°C)
- 26L 2,5 kg
54 10376 022998
- 4 x 2,5 kg
1 54 10376 022995
- SAP 16248

STEAK FRIES 10/18mm 4x2,5kg



- ALLERGEN FREE
- GLUTEN FREE
- DUAL STORAGE
- 4-5' (175°C)
- 10'
- 12-15' (200°C)
- 26L 2,5 kg
54 10376 222350
- 4 x 2,5 kg
1 54 10376 222357
- SAP 16301

CRINKLE CUT FRIES 10/10mm 4x2,5kg



- ALLERGEN FREE
- GLUTEN FREE
- DUAL STORAGE
- 3-4' (175°C)
- 8-10'
- 10-12' (200°C)
- 26L 2,5 kg
54 10376 523228
- 4 x 2,5 kg
1 54 10376 523263
- SAP 31184



Pre-fried in sunflower oil



Contains none of the major allergens [in accordance with Regulation (EU) n° 1169/2011 on the provision of food information to consumers (FIC)]



Contains no gluten, and is therefore suitable for people with celiac disease



"Dual Storage" products can be stored in the freezer (-18°C) until its Best Before Date, or in the fridge (+2/+4°C) for 2 up to 4 days



EN FR NL DE IT PT ES EL DA SV FI EE LV LT PL CZ SK HU SL HR RO BG RU UK AR CN

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