



Discover our product range

2021

Lutosa in numbers

Facts & Figures



42y
know-how



1.000
staff



sales offices
on all
5 continents



92% export | **136** countries



2
production sites



21
production lines



2 waste water
treatment facilities | **26%** process water
re-usage



300+
potato farmers

50+
potato traders



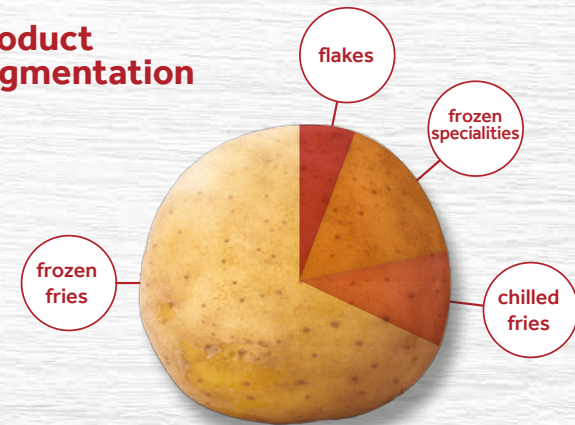
1.100.000T
of raw material

37.000

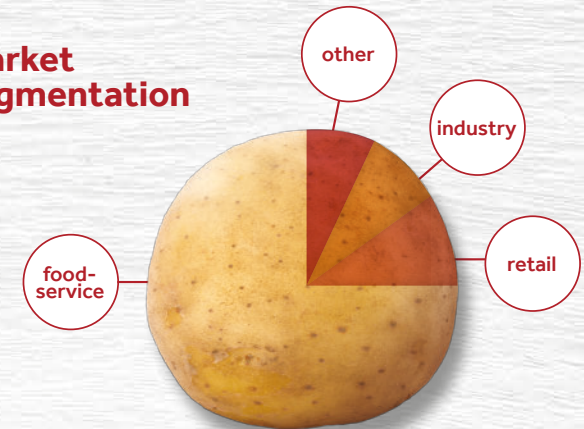


625.000T
production capacity

Product segmentation



Market segmentation



Time line



Contents



Fries

page 4



Cut Potatoes

page 14



Mashed Potatoes

page 20



Mashed Specialities

page 22



Shredded Specialities

page 26



Organic Range

page 30



Finger Food & Deserts

page 32



Potato Flakes

page 34

1 Fries

As one of the world's most productive countries when it comes to potato farming, Belgium has a fertile clay-loam soil and benefits from ideal weather conditions for potato crops. Planted in April-May, the early potatoes (Première, Anosta, Amora, Felsina...) are harvested in July, whereas the conservation potatoes (Fontane, Innovator, Bintje, Agria, ...) are harvested late September or in the first half of October.

Once they are calibrated and sorted, the potatoes are washed and steam-peeled, checked by an optical laser and cut into fries. These are then blanched, inspected for a second time with an electronic sorter and dried to limit fat absorption and improve the crispiness.

The fries are then pre-fried for 1 minute to 90 seconds in vegetable oil at a temperature of 160°C to 170°C. Next they are defatted. A third and last check takes place right before the freezing process.

Packaging possibilities range from 400g to 5kg.

Most of our (non coated) fries are Dual Storage, i.e. they can both be stored in the freezer (at -18°C) or in the fridge (+2/+4°C) for 2-4 days. Defrosting allows for shorter frying times and, therefore, to serve more portions during a service.

Whenever deep-frying potato products, please carefully observe all the do's and don'ts as described on the site www.goodfries.eu



Fries for the **fryer**

Thin Cut Fries 7/7 mm

15681



Classic Cut Fries 10/10 mm

15651



Thick Cut Fries 12/12 mm

15667



Classic Cut Fries 10/10 mm **Skin-On**

31901



Belgian Fries Hand-Cut Style

15501



Thick Cut Fries 13/13 mm

19042



Fries for the fryer

Thick Cut Fries 14/14 mm

15675



Thick Cut Fries 14/14 mm Skin-On

15509



Steak Fries

Thick cut 10/18 mm

15663



Jumbo Fries

Extra Thick Cut 18/18 mm

15514



Crinkle Cut Fries 10/10 mm

15504



Crispy Crinkles

Deep crinkle cut 12/12 mm

31338



2-Way-Cook Fries



SunFlower Xtra+ fries are:

- made from a long potato variety with high dry matter content for crispiness
- pre-fried in sunflower oil, meaning they contain less saturated fats
- 2-Way-Cook, i.e. they can either be prepared in the fryer or in the oven with an excellent result either way
- Dual Storage, i.e. they can either be stored :
in the freezer (below -18°C) for 24 months, or
in the fridge (between +2 and +4°C) for 2 to 4 days



Thin Cut Fries 7/7 mm

17845



Classic Cut Fries 10/10 mm

17842



Steak Fries

Thick Cut 10/18 mm

17849



Surf Potatoes

Crinkle cut

33316



Skin-On Dipsters

Curved Fries

34558



Dipsters

Curved Fries

34557



3-Way-Cook Fries



Thanks to their specially developed precooking process, these fries can be prepared using either of 3 cooking methods: fryer, oven or air fryer.

This is a major advantage for retailers, as health conscious consumers can choose their preferred cooking method, while supermarkets can save precious shelf space.

Thin Cut Fries 7/7 mm

17856



Classic Cut Fries 10/10 mm

17854



Belgian Fries Hand-cut Style

31530



Crinkle Cut Fries 9/12 mm

17858



Coated 3-Way-Cook Fries



Coated Thin Cut Fries 7/7 mm

32958



Coated Classic Cut Fries 10/10 mm

32956



Did you know that ?



All Lutosa coatings - whether flavoured or not - are gluten-free, i.e. they do not contain wheat or derivatives of wheat.

This makes them well-suited for people who suffer from celiac disease and for those who prefer to stick to a gluten-free diet.

Coated Thick Cut Fries 14/14 mm "Family Fries"

32957



Flavoured Fries

Spicy Crispy Crinkles 12/12 mm

32954



Cajun Fries 10/10mm

34554



Coated Sweet Potato Fries 10/10 mm

34302



Flavours from around the world

These products bring a nice touch of regional, sometimes even exotic food culture, yet they are familiar and accessible for a wide public.

Some are hot, some sweet, others subdued and delicate, some mainstream, others more niche. But definitely, there is something to please everyone's palate.

Oven Fries

Classic Cut Oven Fries 10/10 mm

15489



Coated Fries

Skinny Fries 5,5/5,5 mm Skin-On
Coated Extra Thin Cut

19683



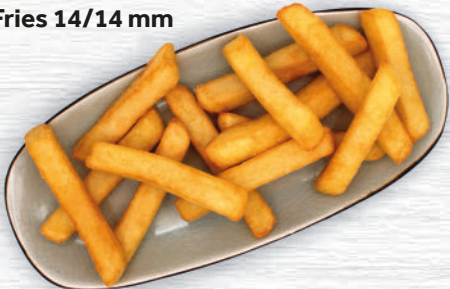
Coated Thin Cut Fries 7/7 mm

15520



Coated Thick Cut Fries 14/14 mm

15511



Coated Classic Cut Fries 10/10 mm

15480



Coated Pub Chips
Extra Thick Cut 18/18 mm

33686



Coated Classic Cut Fries 10/10 mm Skin-On

30991



X-TRACRISPY

Coated with a thick layer of gluten-free starch coating, the Lutosa X-traCrispy fries are particularly crispy and also stay hot for a longer period of time.

Coated Belgian Fries Skin-On
Hand-Cut Style

32955



Coated Belgian Fries
Hand-Cut Style

31584



Coated Crispy Crinkles
Deep Crinkle Cut

34225



Salted Coated Fries

Salted Coated Thin Cut Fries 7/7 mm *New!*
34551



Salted Coated Classic Cut Fries - 9/9 mm - 3/8" *New!*
34550



CRISPY**SALTED**

Coated with a salted gluten-free starch coating, the Lutosa CrispySalted fries are crispy, visually appealing and mouth-wateringly addictive.

Pre-salted Fries

Salted Thin Cut Fries 7/7 mm *New!*
35077



Salted Classic Cut Fries 10/10 mm *New!*
35076



Ready**SALTED**

This range of long, smart-looking fries are evenly pre-salted and ready-to-serve. Just allow them to cool down for 1 or 2 minutes, then dig in and... enjoy!

FastReady **2-Way-Cook** Fries

FastReady

The main USP of these fries, targeting the foodservice sector, is that they can be fried in just 90 seconds from defrosted state.

They can also be cooked in the oven, making them lower in fat (30 to 50% less than in the fryer).

Ready in **90** *sec.**
from defrosted

* from defrosted product in a professional fryer

Thin Cut Fries 7/7 mm

17845



Classic Cut Fries 10/10 mm

15647



Crinkle Cut Fries 9/12 mm

15672



Premium Fries for the fryer

PREMIUM

The Premium range is based on off-white (cream) and yellow potato varieties specially selected for their high dry matter content (crispiness) and their length.

They are also characterised by a long holding time and by a very high yield, i.e. a very high portion to serve for any given quantity of frozen product.

Thin Cut Fries 7/7 mm - yellow flesh

15522



Coated Premium Fries for the fryer

Thin Cut Fries 7/7 mm - white flesh

15682



Classic Cut Fries 9/9 mm - 3/8" - white flesh

33922



Classic Cut Fries 11/11 mm - white flesh

15494



Its extra thick gluten-free coating layer gives the Premium X-traCrispy range even more crispiness and a longer holding time of up to 25 minutes.

The ideal solution for home delivery!

Coated Thin Cut Fries 7/7 mm - white flesh

32952



Coated Classic Cut Fries 10/10 mm - white flesh

32953



2 Cut potatoes

Our Cut Potatoes Range comes in a wide array of shapes (diced, sliced or wedges), skin-on or skin-off, coated with spices or plain, evenly cut or more irregular just as if they were "home-made".

Colouring and type of oil can also be adapted in line with the final cooking method (fryer, oven or pan). They may be served as a side-dish or mixed with other ingredients in a stir-fry.

Our Baby Roast Potatoes, small perfectly calibrated pre-fried baby potatoes, are a real delicacy appreciated all over the world for their good taste, consistent size and colour.



Cut potatoes

Cubes 12/12/12 mm

15554



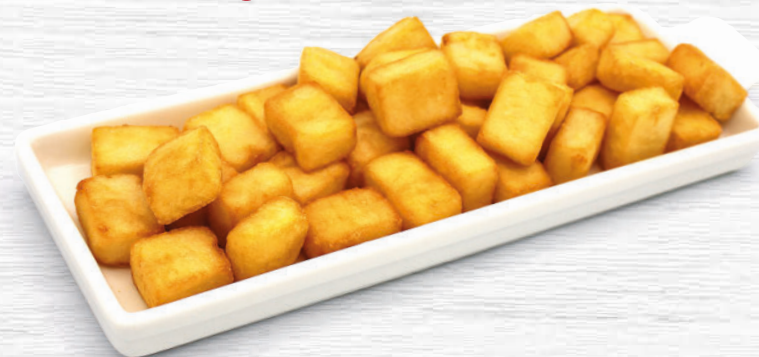
Cubes 12/12/12 mm (sunflower)

15553



Cubes 12/18/25 mm (sunflower)

17859



Wedges cut in 8

15544



Wedges cut in 8 Skin-On

15548



Wedges cut in 4

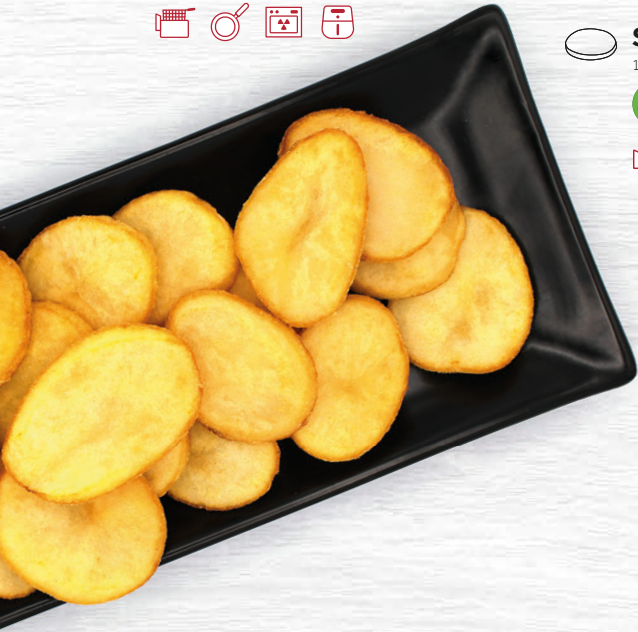
15694



Cut potatoes

Slices 5/7 mm

15537



Slices 5/7 mm (sunflower)

15535



Crinkle Slices 5/7 mm

15535



Rustic Slices 9 mm Skin-On

15532



Mini Roast Potatoes cut in 8/12

15561



Baby Roast Potatoes

- 25-30 mm 15685*
- 25-32 mm 15686
- 30-32 mm 15687
- 32-35 mm 15688
- 35+ mm 15689



* availability of calibers depends on the season

Cut potatoes with **flavoured coating**

Did you know that ...



... all Lutosa coatings, also the flavoured ones, are **gluten-free**, i.e. they do not contain (traces of) wheat or derivatives of wheat.

This makes them perfectly suited for people who suffer from celiac disease and for those who stick to a gluten-free diet.

Starch-based coatings are used to make fries and other cut potato products more crispy and **increase their holding time** (keep them warmer and crispier for a longer period of time).



Spicy Wedges cut in 8 Skin-On

15542



Garden Wedges cut in 8 Skin-On

34555



Herby Diced Potatoes 20/20/14 mm


17391



Cut potatoes for **oven** (industry)

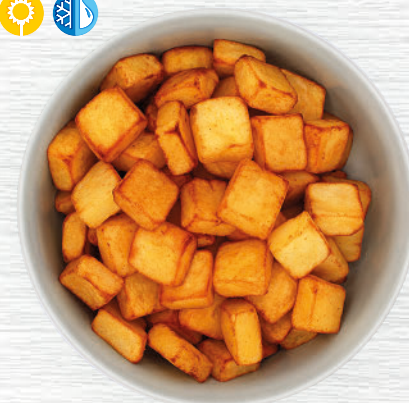
 **Oven Cubes 10/10/10 mm**
15557



 **Oven Cubes 12/12/12 mm**
15552



 **Oven Cubes 20/20/10 mm**
15556



Oven Wedges cut in 8
15546 



Oven Slices 3/5 mm
15530 



 **Oven Slices 5/7 mm**
15534



Mini Roast Oven Potatoes cut in 8/12
15560 



 **Roast Oven Potatoes cut in 2/4/6**
15562



Roast Oven Potatoes cut in 4/6
15563 



Gratinated oven potatoes



Gratin Dauphinois

with min 4% cream and 2% cheese

15581



Luxury Gratin Dauphinois

with min 12% cream and 3% cheese

15582



Seasoned oven potatoes

Mini Roast Oven Potatoes with Rosemary cut in 8/12



15559



Non pre-fried cut potatoes

Because they have only been blanched and not at all pre-fried, these Non Pre-fried Cubes are low in fat. Cook them in a combi-steamer oven or in the microwave to keep fat intake under control.

But of course, you can also cook them in a baking tray with just a drizzle of good quality olive oil.




Non Pre-fried Cubes 19/21/28 mm

33782



3 Mashed potatoes

Discover the smooth texture and delicious taste in our range of exquisite mashed potatoes. These high quality products are perfect for use at home and in restaurants due to their perfect portionability and the ease of preparation. They can also be used in the manufacturing of ready meals.

Nearly all of our mashed potatoes are shaped into small cylinders or "pellets"  of a few grams each, then individually quick frozen (IQF) at -18°C.

This guarantees a perfect portionability, but more importantly a more homogeneous heating result.



Mashed potatoes

Plain Mash

15617



Ready Mash

seasoned with salt, pepper & milk

15608



Natural Gourmet Mash

seasoned with salt & pepper and 4% butter, no emulsifier

15613



Natural Plain Mash

mashed potatoes without emulsifier

15618



Buttery Mash

seasoned with salt & pepper and 2% butter

15614



Gourmet Mash

seasoned with salt & pepper and min 4% butter

15612



Potato Swirls

mashed potatoes in duchesse shape, non pre-fried

15611



Bintje Mash

seasoned with salt, pepper & nutmeg

15606



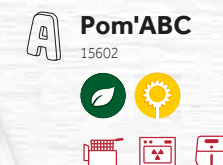
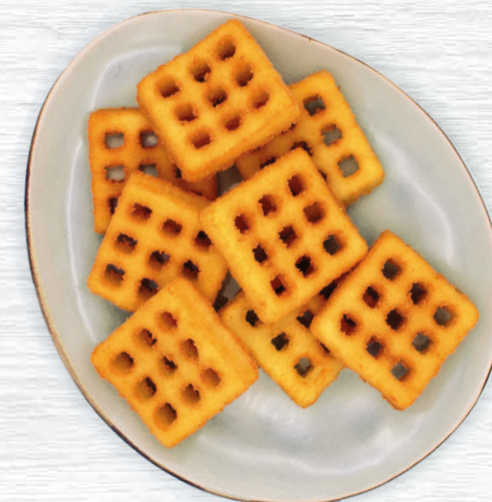
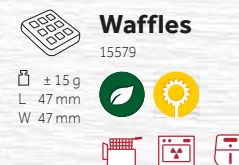
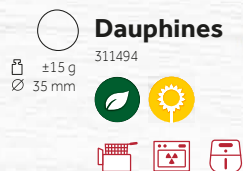
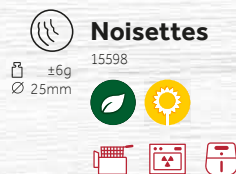
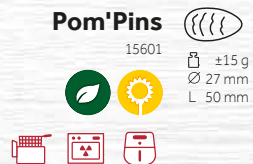
4 Mashed specialities

The Croquettes, Noisettes, Pom'Pins, Duchesse Potatoes and kids shapes are perfect side dishes to any meal. They are all widely appreciated for their flavour, their original shape, their smooth texture inside and their beautiful golden and crispy crust.







Slightly less delicate, but all the more flavourful, our brand-new Spicy Noisettes will spice up any meal. Not for the faint-hearted!





Pre-fried Mashed Specialities



Pre-fried Mashed **Oven** Specialities

 **Oven Noisettes**
15600
± 7 g
Ø 27mm
 
  

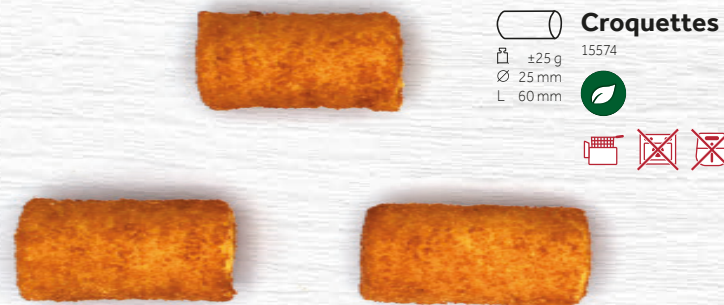



Oven Croquettes 
15572
± 20g
Ø 22mm
L 60mm
 
  



Non pre-fried Mashed Specialities

 **Croquettes with cut ends**
15574
± 25 g
Ø 25 mm
L 60 mm

Croquettes with round ends 
15576
± 25 g
Ø 25 mm
L 60 mm




 **Belgian Croquettes**
15575
± 25 g
Ø 27 mm
L 50 mm




Flavoured Mashed specialities

A world of flavours

If you like our traditional noisettes but are looking to discover new tastes, than try our Spicy Noisettes. The fluffy mash, enriched with coriander, chili and cumin, in combination with the crispy crust will bring you a mouthfull of taste !
A delicious side dish, but also more than ideal as an appetizer. Who dares?



Onion Mini Pom'Churros



32761



±10g
Ø 15mm
L 55mm



5 Shredded specialities

These shredded specialities are crispy by nature, without addition of a coating. This range takes us for a genuine trip around the world.

The Röstis are a Swiss speciality made from shredded potatoes and come in different flavours to suit everyone's taste: onion, cheese or veggies. Perfect as a side dish or just as a snack.

The Potato Pancakes - based on the authentic Kartoffelpuffer recipe from the German region of Thüringen - are made from shredded yellow flesh potatoes, fresh onions and salt. They can equally be served with a sweet or savoury garnish.

The traditional American Hash Brown, uniquely crispy, is typically served for breakfast, but will also readily add a crispy bite to any meal.

Brand new in the range are the Potato Crunchies, small crispy nugget-like bites of well-flavoured shredded potatoes.



Rösti

Rösti with Onion taste

± 30 g
Ø 52 mm
H 15 mm



Rösti with Cheese

15584

± 28 g
L 52 mm
H 15 mm



Rösti with Vegetables

15587

± 23 g
L 70 mm
W 35 mm
H 15 mm



Oven Rösti

15592

± 50 g
Ø 68 mm



Rösti Burger with potato strips

32053



± 85 g
Ø 90 mm
H 15 mm



Veggie Burger with 39% vegetables


18157







± 85 g
Ø 90 mm
H 15 mm





Hash Browns



 **Hash Brown**
15583
± 43g
L 80mm
W 60mm
H 13mm



     






 **Mini Hash Brown**
30644
± 25g
L 52mm
H 15mm





Oval Hash Brown
32045




  ± 85g
L 120mm
W 60mm
H 13mm



Crunchy Oval Hash Brown
33310

  ± 65g
L 120mm
W 57mm
H 13mm

Potato Nuggets

15588

±13g
Ø 30mm
H 21mm



Potato Nuggets with Cheddar

15642

±13g
Ø 30mm
H 21mm



Potato Crunchies "Tater Tots"

33117

±9g
Ø 22mm
H 29mm



Pancakes

Potato Pancakes

17295



±60g
Ø 100mm



6 Organic Range

Lutosa is one of Europe's largest manufacturers of organic fries and potato specialities. The organic range is primarily made from organic Agria (or similar) potatoes grown without chemical pesticides nor fertilizers.

Immediately after harvesting the potatoes are processed without additives. The fries and wedges are pre-fried in high-quality organic sunflower oil giving them that mouth-watering delicious taste.

Organic flakes complete this high-quality offering.

Products from organic farming, certified by Certisys BE-BIO-01.



Organic Range



Thick Cut Fries 12/12 mm

15497



Classic Cut Fries 10/10 mm Skin-on

34548



Steak Fries 10/18 mm

15493



Wedges cut in 8

15550



BIORGANIC

Wedges cut in 8 Skin-on

34546



Flakes 5 mm

15629



7 Finger food & deserts

Dip'n'Eat: a proven trend in tapas culture! Mmmm!

Whether hashbrown-inspired Cheddar nuggets or the savoury Spanish style Mini Pom'Churros, our finger foods are real bite size and have a true potato taste. Brand new are the Spicy Noisettes: a spiced-up version of the classic Noisettes. Who dares?

Crispy on the outside, yet smooth and tastefully seasoned inside, these bites are the perfect snack with a dip sauce of your choice. But they will please just as much as a side dish.

Pre-fried. For oven or (air) fryer alike.

Famous around the globe, these authentic Belgian Waffles are made according to the traditional recipe from Liège. With 6% butter and 23% pearl sugar, they contain only ingredients of the highest quality. Soft and smooth on the inside and deliciously crispy outside, thanks to the caramelized pearl sugar.

They can be enjoyed as a quick snack (at room temperature), but heating them in e.g. a toaster and serving them with a scoop of icecream will take the experience to a whole other level. A really mouth watering taste and smell. Who can resist?



Finger Food

Onion Mini Pom'Churros



32761

±10g
Ø 15mm
L 55mm



Spicy Noisettes *New!*

34556

±6g
Ø 25mm



Onion Rings

±18g

17297 - 32791



Cheddar Nuggets

15642

±13g
Ø 30mm
H 21mm



Belgian Waffles



Belgian Waffles

33314

±70g
L 115mm
W 95mm
D 25mm



8 Potato flakes

For Lutosa the production of flakes is a product line in its own right, starting from selected fresh potatoes.

Our experience and know-how, continuous monitoring of production quality, both during the manufacturing process and in the chemical and bacteriological laboratory, make our potato flakes among the finest in the market.

With its 41 years of experience, Lutosa is able to offer its customers "customized flakes" by fine-tuning recipes to specific applications (instant mash potatoes, gnocchi, biscuits, snacks, soups, etc.) or by developing specific recipes (flakes with milk, seasoning, etc.).



Potato flakes



by **coloration**



pale



light yellow



yellow



dark yellow

by **granulometry**



by **application**



gnocchi



instant mash, potato products & snacks



soups



bakery

Overview table

1 Fries

for the fryer



PG page

2-Way-Cook (Sunflower)

3-Way-Cook

Flavoured

Oven

Coated

Salted Coated

Pre-Salted

FastReady

Premium

[illegible]

2 Cut Potatoes

Cut Potatoes

|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|

4 Mashed Specialities



																			PG	page
Pre-fried	Pom'Pins																		15601	23
	Noisettes																		15598	23
	Duchesses																		15578	23
	Dauphines																		31194	23
	New! Potato Faces																		35342	23
	Pom'ABC																		15602	23
	Waffles																		15579	23
Pre-fried for Oven	Oven Noisettes																		15600	24
	Oven Croquettes																		15572	24
Non Pre-fried	Croquettes with Cut Ends																		15574	24
	Croquettes with Round Ends																		15576	24
	Belgian Croquettes																		15575	24
Flavoured	New! Spicy Noisettes																		34556	25
	Onion Mini Pom'Churros																		32761	25

5 Shredded Specialities



																			PG	page
Rösti	Rösti with Onion taste																		15590	27
	Rösti with Cheese																		15584	27
	Rösti with Vegetables																		15587	27
	Oven Rösti																		15592	27
	Rösti Burger																		32053	27
	Veggie Burger																		18157	27
Hash Browns	Hash Brown	o																	15583	28
	Mini Hash Brown	o																	30644	28
	Oval Hash Brown	o																	32045	28
	Crunchy Oval Hash Brown																		33110	28
	Potato Nuggets	o																	15588	29
	Potato Nuggets with Cheddar	o																	15642	29
	Potato Crunchies																		33317	29
Pancakes	Potato Pancakes	*																	17295	29

6 Organic Range



Classic Cut Fries 10/10 mm	Skin-On																		34548	31
Classic Cut Fries 12/12 mm																			15497	31
Steak Fries 10/18 mm																			15493	31
Wedges, cut in 8																			15550	31
Wedges, cut in 8	Skin-On																		34546	31
Flakes 5 mm																			15629	31

7 Finger Food & Deserts



Finger Foods	Onion Mini Pom'Churros																		32761	33
	New! Spicy Noisettes																		34556	33
	Potato Nuggets with Cheddar	o																	15642	33
Deserts	Onion Rings																		17297	33
	Belgian Waffles																		33314	33

Symbol legend

Preparation methods



Fryer



Not suitable for fryer



Convection oven



Not suitable for convection oven



Oven with overhead grill (salamander)



Steam oven (combi-steamer)



Regeneration oven (re-therming)



Microwave oven



Airfryer (oil-free fryer)



Not suitable for airfryer (oil-free fryer)



Flattop grill (plancha, teppanyaki)



Frying pan



Sauce pan



Toaster



Waffle iron

Product characteristics



Pre-fried in sunflower oil



Pre-fried in sunflower oil, but residual RSPO oil can occur



Pre-fried in mixture of segregated sustainable palm oil (RSPO) and sunflower oil



Pre-fried in segregated sustainable palm oil (RSPO)
100% Certified and traceable



Pre-fried in canola/rapeseed oil



Salt added to the recipe



Skin-on product



Dual storage. Can be stored in the freezer (-18°C) until the BBD or in the fridge (+2/+4°C) for 2 to 4 days
Defrosted fries will take ca. 1 m. in less to fry. Once defrosted, do not re-freeze.



Dual storage. Can be stored in the freezer (-18°C) until the BBD, or at room temperature (+18°C) for up to 6 weeks.
Once defrosted, do not re-freeze.



Suitable for a vegetarian diet
i.e. without using any meat or fish.



Suitable for a vegan diet
i.e. without using any animal products.
Vegan products are, per definition, also vegetarian.



Contains no gluten*
Is therefore suited for people with celiac disease.
* <20Ppm according to eu regulation n° 828/2014



No allergens present **
** 14 Eu allergens - cf eu regulation n° fic1169/2011
Allergen free products are, per definition, also gluten-free.



Individually quick frozen (perfectly portionable)

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