



Lutosa

**Discover our
product range**

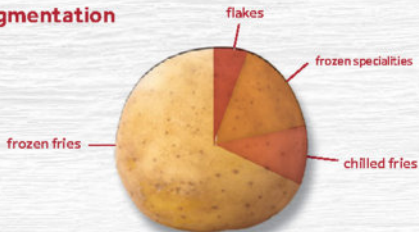
2022

Lutosa in numbers

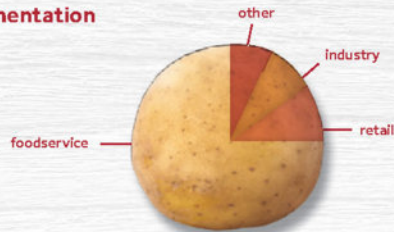
Facts & Figures



Product segmentation



Market segmentation



Time line



Contents



1 Fries

page 4



2 Cut potatoes

page 14



3 Mashed potatoes

page 20



4 Mashed specialities

page 22



5 Shredded specialities

page 26



6 Organic range

page 30



7 Finger food & deserts

page 32



8 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 60 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**)

7x7 mm

Thin Cut Fries

15681



10x10 mm

Classic Cut Fries

15651



10x10 mm

Skin-On Classic Cut Fries

31901



Belgian Fries



15501



Irregular cut
"hand-cut style"



12x12 mm

Medium Cut Fries

15667



13x13 mm

Medium Cut Fries

19042



Fries (for the fryer)

10x18 mm

Steak Fries

15663



14x14 mm

Thick Cut Fries

15675



14x14 mm

Skin-On Thick Cut Fries

15509



18x18 mm
"Jumbo Fries"

Xtra Thick Cut Fries

15514



10x10 mm

Crinkle Cut Fries

15504



12x12 mm
deep crinkle cut

Crispy Crinkles

31338



2-Way-Cook Fries (for fryer & oven)



7x7 mm

Thin Cut Fries

17845



10x10 mm

Classic Cut Fries

17842



Steak Fries

17849



10x18 mm



8x22 mm
curved cut

Skin-On Dipsters

34558



8x22 mm
curved cut

Dipsters

34557



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

2-Way-Cook Fries (for fryer & oven)

FastReady

The main USP of these fries (pre-fried in palm oil), targeting the foodservice segment, is that they can be fried in just 90 seconds (from defrosted state).

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

Ready in **190** sec.*
from defrosted.

* from defrosted product in a professional fryer

10x10 mm Classic Cut Fries

15647



9x12 mm Crinkle Cut Fries

15672



Oven Fries

10x10 mm Classic Cut Oven Fries

15489



3-Way-Cook Fries (for fryer, oven & air fryer)



Thanks to their specific precooking process, SWC fries are prepared using either of 3 cooking methods: fryer, oven or air fryer.

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

7x7mm Thin Cut Fries

17856



10x10mm Classic Cut Fries

17854



9x12mm Crinkle Cut Fries

17853



Irregular cut
"hand-cut style"

Belgian Fries

31530



Coated 3-Way-Cook Fries



7x7mm

Coated Thin Cut Fries

32958



10x10mm Coated Classic Cut Fries

32956



14x14mm "Family Fries"

32957



Coated Fries

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.

10x10 mm Coated Classic Cut Fries

15480



5x5,5 mm
very thin cut

Coated Skin-On Skinny Fries

19685



5x5,5 mm
very thin cut

Coated Skinny Fries

35079



10x10 mm Coated Skin-On Classic Cut Fries

50991



10x18 mm Coated Steak Fries

36356



irregular cut "hand-cut style" Coated Belgian Fries

31584



irregular cut
"hand-cut style"

Coated Skin-On Belgian Fries

32955



18x18 mm
"Pub Chips"

Coated Extra Thick Cut Fries

33686



7x7 mm Coated Thin Cut Fries

15520



Did you know that ?



All Lutosa coatings - flavoured or not - are **gluten-free**, i.e. they do not contain wheat or its derivatives. This makes them well-suited for people who suffer from celiac disease or, for other reasons, prefer to stick to a gluten-free diet.



Coatings are used to make fries more crispy and **increase their holding time** (keep them warmer and crispier for a longer period of time).

14x14 mm Coated Thick Cut Fries

15511



12x12 mm Coated Crispy Crinkles

deep crinkle cut

34225



Salted Coated Fries

CRISPY SALTED

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

7x7 mm Salted Coated Thin Cut Fries

34551



Salted Coated Classic Cut Fries

34550

9x9 mm
3/8"



Pre-salted Fries

ReadySALTED

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

Salted Thin Cut Fries

7x7 mm

35077



10x10 mm

Salted Classic Cut Fries

35076



Flavoured & Coated Fries

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.



12x12 mm
deep crinkle cut

Spicy Crispy Crinkles

32954



10x10 mm

Cajun Fries

34554



10x10 mm

Coated Sweet Potato Fries

34302



Premium Fries (for the fryer)

Premium Quality

The Premium Quality selected potato variety is grown using advanced agronomy, specialty selected fertilizers and precision irrigation systems and other advanced agronomy. The potatoes are processed to a high quality using advanced processing techniques, in a way that maintains the potato's natural characteristics of taste and texture.

10oz **Thin-Cut Fries - white flesh**



10oz **Thin-Cut Fries - white flesh**



8oz **Classic Cut Fries - white flesh**



10oz **Classic Cut Fries - white flesh**



Premium Coated Fries

Premium Quality

with **CRF!**

To make these premium fries with the Premium Quality fries, we use a special coating (CRF) to create a crisp, golden-brown coating that is perfect for dipping in sauce. The CRF coating is made from a blend of natural ingredients.

10oz **Coated Thin-Cut Fries - white flesh**



10oz **Coated Classic Cut Fries - white flesh**



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.



Plain Cut Potatoes

Cubes
15554



12x12x12 mm



Cubes (sunflower)
15553



Large Cubes (sunflower)

17859



12x18x25 mm



cut in 8

Wedges

15544



cut in 8

Skin-on Wedges

15548



Thick Wedges

15694



cut in 4



Plain Cut Potatoes

Slices

15537



5-7mm

Slices (sunflower)

15535



5-7mm

Crinkle Slices

15538



Skin-On Rustic Slices

15532



9mm



Mini Roast Potatoes

15561



cut in 8/12



8mm

Thick Slices (mix of palm & sunflower)

15539



Plain Oven Cut Potatoes (industry)



Flavoured & Coated Cut Potatoes

Did you know that ...



... all Lutosa coatings - whether flavoured or not - are **gluten-free**, i.e. they do not contain wheat or its derivatives. This makes them well-suited for people who suffer from celiac disease and for those who, for other reasons, prefer to stick to a gluten-free diet.



Coatings are used to make cut potato products **more crispy** and **increase their holding time** (keep them warmer and crispier for a longer period of time).



Skin-On Spicy Wedges (sunflower)

35789



Skin-On Spicy Wedges

15542



cut in 8



cut in 8

Skin-On Garden Wedges

34555



Herby Diced Potatoes

17391



20x20x14mm



Flavoured Cut Potatoes (for the oven)

Mini Roast Potatoes with Rosemary

15559



cut in 8/12



Gratin Dauphinois

Gratin Dauphinois with 4% cream and 2% cheese

15581



Non pre-fried Cut Potatoes

Because they have only been blanched and not 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.



19x21x28mm


Non Pre-fried Cubes

33782

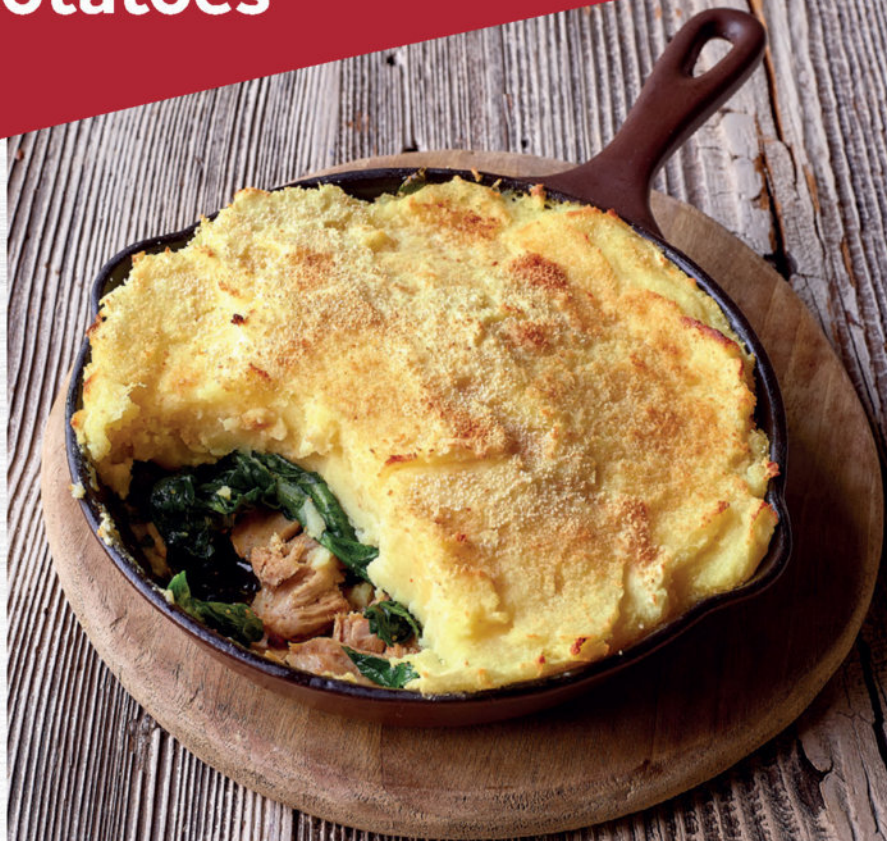


3 Mashed Potatoes

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



pellets



Belgian Style Mash

seasoned with salt, pepper & nutmeg
15606

pellets



pellets

Natural Plain Mash

mashed potatoes without emulsifier
15618



Potato Swirls

mashed potatoes in duchesse shape, non pre-fried

15611



40 g



pellets

Gourmet Mash

seasoned with salt & pepper and 4% butter
36311



seasoned with salt & pepper and 4% butter, no emulsifier
15613



pellets



4 Mashed Specialities

The Lutosa Croquettes, Noisettes, Pom'Pins and Duchesse Potatoes 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.

Most of these specialities are 2-Way-Cook, i.e. for fryer and oven, except for the non pre-fried (raw) croquettes, of which there is also a dedicated oven-only version.



Pre-fried (for fryer & oven)












Pre-fried (for the oven)

Non pre-fried (for the fryer)

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





 **Croquettes**
15574
 ±25g
 Ø 25mm
 L 58mm
with cut ends





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





 **Belgian Croquettes** 
15575
 ±25g
 Ø 27mm
 L 52mm







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 Rostis are a Swiss speciality made from shredded potatoes and come in an onion-flavoured version or packed with veggies, also available in burger-sized patties. Perfect as a side dish or just as a snack.

The Potato Pancakes - based on the authentic Kartoffelpuffer recipe from the German region of Thuringen - are made from shredded yellow flesh potatoes, fresh onions and a pinch of 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.

Also in this range you have the Potato Crunchies, small crispy nugget-like bites of well-flavoured shredded potatoes.



Rösti

**Rösti with Onion taste**
15590

±30g
52 mm
15 mm




Rösti Burger
32541




±100g
90mm
15mm



**Rösti with Vegetables**
15587

±23g
70mm
35mm
15mm



**Veggie Burger (with 39% vegetables)**
18157

±85g
90mm
15mm



Pancakes

Potato Pancakes

34336




±60g
100mm

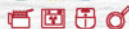


Hash Browns



Hash Brown
15583

± 43g
L 80mm
W 60mm
H 13mm



Crunchy Oval Hash Brown

33110



± 65g
L 120mm
W 57mm
H 13mm



Mini Hash Brown
30644

± 25g
L 52mm
H 15mm



Potato Nuggets
15588

± 13g
Ø 30mm
H 21mm



Potato Crunchies
33317

± 9g
Ø 22mm
H 30mm

Tater Tots



Potato Nuggets with Cheddar
15642

± 13g
Ø 30mm
H 21mm





6 Organic Range

Lutosa is one of Europe's biggest 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.

These products are 100% from organic farming, certified by Certisys BE-BiO-01.



Organic Range



12x12 mm Classic Cut Fries



Skin-on Classic Cut Fries 10x10 mm

34548



Wedges 15550



cut in 8



Steak Fries 10x18 mm

15493



BIORGANIC

- no pesticides nor fertilizers
- no additives nor E-numbers
- only organic ingredients
- certified by Certisys BE-BIO-01



Flakes 15629

5 mm



Skin-on Wedges 54546

cut in 8



cut in 8



7 Finger food & Deserts

Tapas culture is here to stay and even grow!

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. Don't hesitate to complete your tapas plate with some of our fries like Cajun Fries or Dipsters. After all, aren't fries amongst the oldest and most typical finger foods?

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



Belgian Waffles



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	product	cut size																			code	page				
Fries for the fryer	Thin Cut Fries	7/7 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15681	5			
	Classic Cut Fries	10/10 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15691	5			
	Skin-On Classic Cut Fries	10/10 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	51901	5		
	Belgian Fries	Hand-Cut Style	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15501	5		
	Medium Cut Fries	12/12 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15667	5		
	Medium Cut Fries	15/15 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	19042	5		
	Steak Fries	10/18 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15665	6		
	Thick Cut Fries	14/14 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15675	6		
	Skin-On Thick Cut Fries	14/14 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15509	6		
	Xtra Thick Cut Fries	18/18 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15514	6		
	Crinkle Cut Fries	CC 10/10 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15504	6		
	Crispy Crinkles	DC 12/12 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	51538	6		
	2-Way-Cook Fries (Sunflower Xtra+)	Thin Cut Fries	7/7 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	17845	7	
Classic Cut Fries		10/10 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	17842	7		
Steak Fries		10/18 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	17849	7		
Dipsters		Curved/Cut	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	34657	7		
Skin-On Dipsters		Curved/Cut	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	34658	7	
2-Way-Cook Fries (FastReady)	Classic Cut Fries	10/10 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15647	8		
	Crinkle Cut Fries	9/12 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15672	8		
Oven Fries	Classic Cut Oven Fries	10/10 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15489	9		
3-Way-Cook Fries	Thin Cut Fries	7/7 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	17856	9	
	Classic Cut Fries	10/10 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	17854	9	
Coated 3-Way-Cook Fries	Crinkle Cut Fries	9/12 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	17858	9	
	Belgian Fries	Hand-Cut Style	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	51540	9	
	Coated Thin Cut Fries	7/7 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	32958	9	
	Coated Classic Cut Fries	10/10 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	32956	9	
	Coated Thick Cut Fries	14/14 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	32957	9	
Coated Fries (X-traCrispy)	Skin-On Coated Skinny Fries	5.5/5.5 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	19685	10	
	Coated Skinny Fries	5.5/5.5 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	35079	10	
	Coated Thin Cut Fries	7/7 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15520	11	
	Coated Classic Cut Fries	10/10 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15480	10	
	Skin-On Coated Classic Cut Fries	10/10 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	30991	10	
	Coated Steak Fries	10/18 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	36356	10	
	Coated Thick Cut Fries	14/14 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15511	11	
	Coated Belgian Fries	Hand-cut style	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	51584	10
	Skin-On Coated Belgian Fries	Hand-cut style	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	32955	10
	Coated Extra Thick Cut Fries	18/18 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	33686	10
	Coated Crispy Crinkles	DC 12/12 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	34225	11
	Salted Coated Thin Cut Fries	7/7 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	34951	11
Salted Coated Classic Cut Fries	9/9 mm - 3/8"	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	34950	11	
Pre-Salted Fries	Salted Thin Cut Fries	7/7 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	35077	12	
	Salted Classic Cut Fries	9/9 mm - 3/8"	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	35076	12
Flavoured & Coated Fries	Spicy Crispy Crinkles	12/12 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	32954	12
	Cajun Fries	10/10 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	34554	12
	Coated Sweet Potato Fries	10/10 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	34502	12
	Thin Cut Fries - yellow flesh	7/7 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15522	12
Premium Fries	Thin Cut Fries - white flesh	7/7 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15682	13
	Classic Cut Fries - white flesh	9/9 mm - 3/8"	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	35922	13
	Classic Cut Fries - white flesh	11/11 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	15494	13
	Coated Thin Cut Fries - white flesh	7/7 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	32952	13
	Coated Classic Cut Fries - white flesh	10/10 mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	32953	13

Symbol legend

Preparation methods

	Fryer		Steam oven (combi-steamer)		Flattop grill (plancha, teppanyaki)
	Not suitable for fryer		Regeneration oven (re-therming)		Frying pan
	Convection oven		Microwave oven		Sauce pan
	Not suitable for convection oven		Air fryer (oil-free fryer)		Toaster
	Oven with overhead grill (salamander)		Not suitable for air fryer		Waffle iron

Product characteristics

	Pre-fried in sunflower oil		Store in the freezer (-18°C)		Suitable for a vegetarian diet i.e. without using any meat or fish
	Pre-fried in sustainable palm oil (RSPO) 100% segregated certified and traceable		Dual storage Freeze/Chilled Store in the freezer (-18°C) until the BBD or in the fridge (+2/+4°C) for 2 to 4 days. Once defrosted, do not re-freeze. Defrosted fries will take ca. 1 min less to fry.		Suitable for a vegan diet i.e. without using any animal products. Vegan products are, per definition, also vegetarian
	Pre-fried in mixture of sunflower and RSPO oil		Dual storage Freeze/Ambient Store 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.		Contains no gluten* Is therefore suited for people with celiac disease. * <20Ppm according to eu regulation n° 828/2014
	Pre-fried in sunflower oil, but residual RSPO oil can occur		Salt added to the recipe		No allergens present** ** 14 EU allergens - cf eu regulation n° 1169/2011 Allergen free products are, per definition, also gluten-free.
	Pre-fried in canola/rapeseed oil		Coated product (gluten-free coating)		Clean Label Does not have additives nor E-numbers as ingredients.
	Low in saturated fats		Skin-on product		Individually quick frozen (perfectly portionable)

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