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## FACTS AND FIGURES

- **1967:** Reinhold Stöver sets the cornerstone for the Agrarfrost success story.
- Today Agrarfrost, a family-owned company, operates in about **100 COUNTRIES** and continues to expand.
- **600.000 TONS OF GERMAN POTATOES** are processed into delicious potato specialities at Agrarfrost's German manufacturing sites in Aldrup (Lower Saxony) and Oschersleben (Saxony-Anhalt).
- **8.000 HECTARES (APPROX. 17.000 ACRES)** of cultivation area are used for potato farming.
- From the cultivation of the seed potato to the manufacturing of our products, **200 CONTRACT FARMERS** work for Agrarfrost to ensure that everything is provided from a single source.
- **30 AGRICULTURAL ENGINEERS** collaborate closely with our contract farmers in order to guarantee the high quality standards of our potatoes from planting to harvest.
- Agrarfrost has two sites **COMPRISING 435.000 m<sup>2</sup>** (180.000 m<sup>2</sup> in Aldrup and 255.000 m<sup>2</sup> in Oschersleben).
- As **ONE OF EUROPE'S LEADING SUPPLIERS OF FROZEN POTATO PRODUCTS**, Agrarfrost produces **250.000 TONS** of high-quality products annually.



## GREAT AGRARFROST TASTE. WORLDWIDE.

In our highly modern manufacturing facilities, we process 500.000 tons of premium potatoes annually. Our products include **FRENCH FRIES, POTATO CROQUETTES, POTATO WEDGES** and many other potato-based products. The excellent taste of our potato specialities has made Agrarfrost one of the largest producers of frozen potato products in Europe, and has helped the company evolve into the leading German supplier in foodservice, retail and export markets. And because taste knows no boundaries, our products are in high demand across the supply chain – from fast food restaurants to international foodservice distributors to regional restaurants in **EUROPE, SOUTH AMERICA, the US, AFRICA, ASIA PACIFIC** and throughout the **MIDDLE EAST**.

## OUR PRODUCTS

For 50 years, the name Agrarfrost has represented **INNOVATIVE POTATO** products. Through creativity, market research and regular interaction with our customers, we ensure a comprehensive range of potato products that offers our customers the perfect solution for their individual requirements on a consistent basis.



## AGRICULTURE IN HARMONY WITH NATURE.

Our leading market position and our corporate success are based on the concept of **INTEGRATED FARMING**. Together with our 200 contract farmers, we use specific cultivation methods and production processes that meet ecological as well as economical requirements.

At Agrarfrost, we are 100 % certain: **ONLY THE BEST RAW MATERIALS** ensure the highest quality frozen potato products and the best taste – in complete harmony with nature.



## SUSTAINABLE BEHAVIOUR. BECAUSE WE CARE ABOUT NATURE.

Nature is our most important supplier. Sustainable and ecological activity is therefore a firmly entrenched component of our **CORPORATE CULTURE**. The gentle handling of **NATURAL RESOURCES** and responsibility towards employees, business partners and future generations are not just a trend, but our business philosophy.





## QUALITY „MADE IN GERMANY“

For 50 years, the Agrarfrost quality guarantee has stood for **100 % POTATO ENJOYMENT** „MADE IN GERMANY“. In maintaining this guarantee, the decisive success factor has been our concept of integrated agriculture: the potatoes used for Agrarfrost products are sourced from our sustainable German cultivation areas and gently processed in our own German-based refining centres. From seed breeding to potato growing and harvesting to the delivery of the finished product, we monitor the entire production process. This is reflected by our **FIRM COMMITMENT TO OUR GERMAN-BASED MANUFACTURING SITES**, and demonstrates the quality guarantee that we live each and every day.



## NATURAL INGREDIENTS ENSURE THE HIGHEST PRODUCT QUALITY

We only process carefully selected raw materials with the **BEST TASTE**. That's what makes our products so special. We only use German quality potatoes and premium all-natural ingredients in the manufacturing of our products. With our **CLEAN-LABEL-CONCEPT** we completely forgo artificial aromas, artificial colourings and flavour enhancers. The all-natural ingredients guarantee the pure and unadulterated potato taste.

## AGRARFROST QUALITY MANAGEMENT

Product quality and food safety are our top priority. This allows us to produce the highest quality potato products with the best taste.

Agrarfrost quality management meets the following **QUALITY STANDARDS, NORMS** and **CERTIFICATES**:

- **AIB** (American Institute of Baking /Aldrup)
- **BRC** (British Retail Consortium)
- **DIN EN ISO 14001** (environmental management system)
- **DIN EN ISO 50001** (energy management system)
- **FSSC 22000** (Food Safety System Certification)
- **Halal** (only for specific products)
- **IFS** (International Featured Standards)
- **RSPO** (Roundtable on Sustainable Palm Oil)
- **ZNU** (Zentrum für Nachhaltige Unternehmensführung – Centre of Sustainable Corporate Leadership /Aldrup)
- **Social-Standard**
- **Q&S-Standard**







## FRENCH FRIES

Whether Julienne cut, straight cut or crinkle cut, extra thick, or with a special seasoning: we offer the best and most suitable **FRENCH FRIES** for any occasion. It's no surprise then, that our products are part of most menus.







### Classic French Fries

- Crispy classics for the deep fryer
- Premium quality with full potato taste
- Quick and easy preparation



Article No.	Product	
13503 (Europe)	French Fries	Straight cut, 9 x 9 mm / 3/8"
10503 (Overseas)		
13481 (Europe)	French Fries	Julienne cut, 6 x 6 mm / 1/4"
10581 (Overseas)		



### Premium Crisps

- Excellently crisp taste experience
- Crispy coating with a well-balanced salty note
- Optimised for extended holding times



Article No.	Product	
786 (Europe)	Premium French Fries	Straight cut, 9 x 9 mm / 3/8"
10786 (Overseas)		
785 (Europe)	Premium French Fries	Julienne cut, 7 x 7 mm / 1/4"
10785 (Overseas)		



### Premium Longs

- Extra long, golden brown and crispy
- Fine taste and high portion yield
- Easy preparation with consistent quality



Article No.	Product	
13347	Premium French Fries	Straight cut, 9 x 9 mm / 3/8"
11649	Premium French Fries	Julienne cut, 6 x 6 mm / 1/4"

**AgrarFrost – always a good choice**

Whether in summer or winter – our frozen potato products are:

- Always available
- Enjoyed year-round
- Available in the highest, most consistent quality





## Steakhouse French Fries

- Coarsely cut French fries
- Extra quality with full potato taste
- Homemade taste and texture



Article No.	Product	
529 (Europe)	French Fries	Steak cut, 20x10 mm
10529 (Overseas)		

### Agrarfrost – perfect portioning

Whether in small or large amounts, our frozen potato products are:

- Easy to individually portion
- Served as needed
- Long lasting, even if the package has been opened



## Thick Cut French Fries

- Thick and crispy, a great product choice for gourmets
- Maximum potato enjoyment and extra quality for the deep fryer
- Ideal for modern recipes with a rustic twist



Article No.	Product	
548	French Fries	Thick cut, 14 x 14 mm / 9/16"



## Home Style French Fries

- Thick cut, skin-on French Fries
- Pure potato taste with a rustic look
- 100 % natural ingredients



Article No.	Product	
13498	Home Style French Fries	Home Style Cut, 9–13 mm (irregular)







HIGH PORTION  
YIELD WITH  
LOWER PRODUCT  
INPUT.




- Krixx - X-Cut French Fries**
- Unique shape, golden brown and crispy
  - Fine potato taste
  - Optimal portion yield: Large volume with lower product input



Article No.	Product	
13936	Krixx – French Fries	X-cut



- Crinkle Cut French Fries**
- Excellent crispness due to the special crinkle cut
  - Premium quality with full potato taste
  - Decorative product with minimised handling effort



Article No.	Product	
514 (Europe)	French Fries	Crinkle cut
10514 (Overseas)		



- 11 mm French Fries**
- The original: French fries from best potatoes for the deep fryer
  - Maximum potato enjoyment in extra quality
  - Easy preparation, optimal portion size



Article No.	Product	
517	French Fries	Straight cut, 11 x 11 mm / 7/16"

**Agrarfrost – reliable to calculate**

Regardless of the number of guests, our frozen potato products can be:

- Flexibly and quickly prepared
- Stored for long periods of time
- Quickly proportioned and prepared without lots of waste





- 90 Sec. Crinkle Cut French Fries
- Excellent crispness due to the special crinkle cut
  - Reduced preparation time (90 seconds)
  - High efficiency and reliable success



Article No.	Product	
11514	French Fries	Crinkle Cut



- 90 Sec. French Fries
- Crispy classics for the deep fryer
  - Reduced preparation time (90 seconds)
  - Constantly high quality



Article No.	Product	
11503	French Fries	Straight cut, 9x9 mm / 3/8"
11572	French Fries	Julienne cut, 6x6 mm / 1/4"

- Agrar frost – endless creativity**
- Whether French Fries, hash browns or potato croquettes, our frozen potato products are:
- Ideal for creating unique recipes
  - The perfect accompaniment to complement a main course
  - Easy to refine and combine individually



COMPREHENSIVE  
PRODUCT RANGE  
FOR YOUR MENU  
DIVERSITY.



## CLASSIC SPECIALITIES

**POTATO CROQUETTES, HASH BROWNS**

or **POMMES NOISETTES:**

people love potato specialities as a side dish.

Our popular specialities can also be served as a hearty  
main potato dish.







### Round Hash Browns

- Made from freshly grated potatoes
- Crisp texture with a delicately tender bite
- Approx. 38 g each, with a diameter of ca. 6 cm



Article No.	Product	
13753	Hash Browns	Round



### Sauté Potatoes

- Popular classic dish with full potato taste
- Quick and easy preparation
- Suitable for a wide range of recipes



Article No.	Product	
13802	Sauté Potatoes	Potato slices



### Triangle Hash Browns

- Delicately seasoned, triangular-shaped hash browns
- Harmonises perfectly with rustic dishes, salad or fish
- Made from freshly grated potatoes, approx. 50 g each



Article No.	Product	
13760	Hash Browns	Triangular shaped



### Potato Pancakes

- The traditional German potato pancakes made from freshly grated potatoes
- Unique recipe with homemade taste, approx. 60 g each



Article No.	Product	
705	Potato Pancakes	Round

CLASSIC  
SPECIALTIES





## Patatas Bravas

- Mediterranean-type roasted potatoes, handmade style
- Unseasoned for custom refinement
- Flexible portioning



Article No.	Product
11826	Patatas Bravas



## Pommes Noisettes

- Small, round croquettes
- Crispy and prebaked, fine potato taste
- Approx. 7 g each



Article No.	Product
13677	Pommes Noisettes



## Potato Croquettes

- Delicious potato mash in crispy coating
- Fine taste, wide range of combination options
- Approx. 22 g each



Article No.	Product
13606	Potato Croquettes

## + Agrarfrost – simply spot-on

- Quickly and reliably, our frozen potato products can be:
- Served without time-consuming preparation
  - Cooked simply and perfectly
  - Considered to be the most convenient and efficient choice



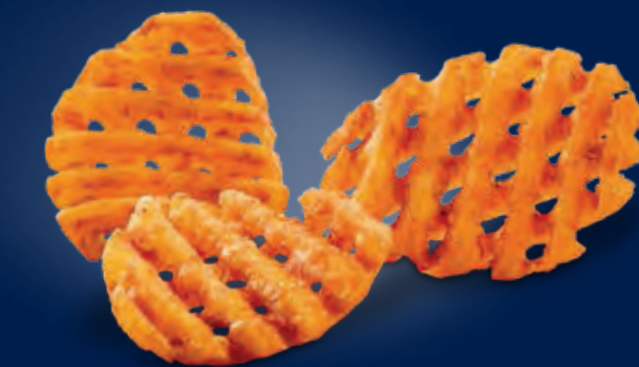




## SNACKS & FINGERFOOD

We not only have the best potatoes, but also a wide variety of creative product development ideas.

Our **CRAZY FRITES**, **WEDGES** and **GRIDDIES** are only a few of our potato snacks that can be quickly prepared and that ensure variety on every menu.







### Seasoned Potato Wedges

- Deliciously seasoned, savoury potato wedges
- Freshly made from whole potatoes
- Delicately intense taste experience



Article No.	Product	
13925	Potato Wedges	Seasoned, skin-on



### Natural, Skin-On Potato Wedges

- Unseasoned, skin-on potato wedges for creative self-seasoning
- Genuine potato taste
- Ideal for modern and creative Recipes



Article No.	Product	
826	Potato Wedges	Unseasoned, skin-on



### Potato Wedges

- Unseasoned potato wedges for creative self-seasoning
- Freshly made from whole potatoes
- Premium quality with excellent potato taste



Article No.	Product	
822	Potato Wedges	Unseasoned, skin-off



### Black Pepper Waves

- Unique wave structure for special crispness
- Crunchy salt & pepper coating with a hint of onion-and-garlic flavour
- Delicately intense taste experience



Article No.	Product	
13329	Black Pepper Waves	Crinkle cut





#### Griddies

- Criss cut potato slices in a seasoned coating
- Maximum potato enjoyment in extra quality
- Perfectly suitable for stylish and modern recipes



Article No.	Product	
679	Griddies	Criss cut, with a spicy coating

#### Agrarfrost – quick, simple and uncomplicated

- Using our frozen potato products allows you to:
- Avoid preparation work such as peeling, cutting or grating
  - Save preparation time and therefore personnel costs
  - Reduce hectic situations in industrial kitchens



#### Crazy Frites













- Curly French Fries in a seasoned coating
- Excellent crispness and well-balanced seasoning
- Premium quality with full potato taste














Article No.	Product	
599	Crazy Frites	Curly cut, with a spicy coating



















FRENCH FRIES

Article-number	Productname	Carton volume	Cartons per layer	Layers per pallet	Cartons per pallet	Preparation method & Preparation time in minutes		
FRENCH FRIES								
13503 (Europe)	Classic French Fries – straight cut, 9 x 9 mm / 3/8"	4 x 2,5 kg	9	7	63	 3 - 4		
10503 (Overseas)		4 x 2,5 kg	9	7	63	 3 - 4		
13481 (Europe)	Classic French Fries – julienne cut, 6 x 6 mm / 1/4"	4 x 2,5 kg	9	6	54	 3		
10581 (Overseas)		4 x 2,5 kg	9	6	54	 3		
13347	Premium Longs – straight cut, 9 x 9 mm / 3/8"	5 x 2,5 kg	9	5	45	 3 - 4		
11649	Premium Longs – julienne cut, 6 x 6 mm / 1/4"	5 x 2,5 kg	9	5	45	 3		
786 (Europe)	Premium Crisps – straight cut, 9 x 9 mm / 3/8"	4 x 2,5 kg	9	6	54	 3 - 4		
10786 (Overseas)		4 x 2,5 kg	9	6	54	 3 - 4		
785 (Europe)	Premium Crisps – julienne cut, 7 x 7 mm / 1/4"	4 x 2,5 kg	9	6	54	 3		
10785 (Overseas)		4 x 2,5 kg	9	6	54	 3		
529 (Europe)	Steakhouse French Fries – steak cut, 20 x 10 mm	4 x 2,5 kg	9	7	63	 4		
10529 (Overseas)		4 x 2,5 kg	9	7	63	 4		












Article-number	Productname	Carton volume	Cartons per layer	Layers per pallet	Cartons per pallet	Preparation method & Preparation time in minutes		
FRENCH FRIES								
548	Thick Cut French Fries – thick cut, 14 x 14 mm / 9/16"	4 x 2,5 kg	9	7	63	 4		
13498	Home Style French Fries, home style cut, 9-13 mm (irregular)	4 x 2,5 kg	9	7	63	 3-4	 20-25	
13936	Krixx – X-Cut French Fries	4 x 2,5 kg	9	7	63	 3-4	 18	
517	11 mm French Fries – straight cut, 11 x 11 mm / 7/16"	4 x 2,5 kg	9	7	63	 3-4		
514 (Europe)	Crinkle Cut French Fries	4 x 2,5 kg	9	6	54	 3-4		
10514 (Overseas)		4 x 2,5 kg	9	6	54	 3-4		
11514	90 Sec. Crinkle Cut French Fries	4 x 2,5 kg	9	6	54	 1-2		
11503	90 Sec. French Fries – straight cut, 9 x 9 mm / 3/8"	4 x 2,5 kg	9	7	63	 1-2		
11572	90 Sec. French Fries – julienne cut, 6 x 6 mm / 1/4"	4 x 2,5 kg	9	6	54	 1-2		



# CLASSIC SPECIALITIES

Article-number	Productname	Carton volume	Cartons per layer	Layers per pallet	Cartons per pallet	Preparation method & Preparation time in minutes		
CLASSIC SPECIALITIES								
13753	Hash Browns – round	4 x 2,5 kg	9	6	54	 4		 7
13760	Hash Browns – triangular shaped	4 x 2,5 kg	9	6	54	 4	 20- 25	 7
13802	Sauté Potatoes – potato slices	4 x 2,5 kg	9	7	63	 3-4		 8
705	Potato Pancakes – round	4 x 1,5 kg	7	12	84	 3		 5
11826	Patatas Bravas – roasted potatoes	4 x 2,5 kg	9	7	63	 4	 25	 7
13606	Potato Croquettes – long, breaded	4 x 2,5 kg	9	6	54	 4		
13677	Pommes Noisettes – round, unbreaded	4 x 2,5 kg	9	7	63	 3-4	 20- 25	 5

# SNACKS & FINGERFOOD

Article-number	Productname	Carton volume	Cartons per layer	Layers per pallet	Cartons per pallet	Preparation method & Preparation time in minutes		
SNACKS & FINGERFOOD								
13925	Potato Wedges – seasoned, skin-on	4 x 2,5 kg	9	7	63	 3-4	 20-25	
822	Potato Wedges – unseasoned, skin-off	4 x 2,5 kg	9	7	63	 3-4		
826	Natural Potato Wedges – unseasoned, skin-on	4 x 2,5 kg	9	7	63	 3-4		
13329	Black Pepper Waves – crinkle cut	4 x 2,5 kg	9	6	54	 3	 18	 8-10
679	Griddies – criss cut, with a spicy coating	5 x 1,5 kg	9	6	54	 3-4	 20-25	
599	Crazy Frites – curly cut, with a spicy coating	5 x 1,5 kg	9	6	54	 3-4	 20-25	



# SYMBOL DATABASE



Deep fryer



Oven



Pan



Side dish



Snack



Complete meal



Vegetarian



Vegan



Gluten free



Lactose free

# CUT TYPES AND SIZES

Agrarfrost products are available in different cut types and sizes. Discover our variety and find the perfect cut for your needs!

- The bigger the cross-sectional area, the longer will the French Fries remain hot
- The smaller the cross-sectional area, the more crunch and roasting aroma
- The longer the French Fries and the smaller the cross-sectional area, the greater the bulk volume
- The smaller the cross-sectional area, the shorter the frying time
- Crinkle cut and X-cut enlarge the surface and enhance the crunch

## Julienne cut French Fries

6x6 mm / 1/4"



## Straight cut French Fries

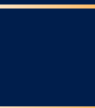
9x9 mm / 3/8"



11x11 mm / 7/16"



14x14 mm / 9/16"



## Steak cut French Fries

20x10 mm



## Crinkle cut French Fries

12x12 mm / 1/2"



## Straight cut, skin-on French Fries

14x14 mm / 9/16"



## Krixx – X-cut French Fries

14x14 mm / 9/16"



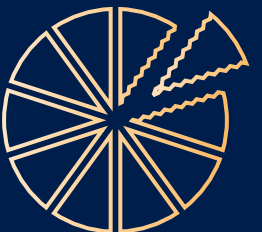
## Wedges

8-cut



Crinkle Wedges

10-cut





# THE PERFECT PREPARATION IN 10 STEPS

1



Store French Fries at  $-18^{\circ}\text{C}$  ( $-0.4^{\circ}\text{F}$ ).

2



Do not allow French Fries to defrost; do not refreeze defrosted French Fries.

3



Adjust amount of French Fries to the size of the deep fryer. The following applies: 100 g of product per kilowatt of deep fryer performance and per litre of fat.

4



Cook French Fries in high-quality fat; the fried products absorb the taste of the fat.

5



Do not deep fry the French Fries at temperatures that are too high. The optimal temperature of the oil is between  $170\text{--}175^{\circ}\text{C}$  ( $338^{\circ}\text{--}347^{\circ}\text{F}$ ).

6



Only lightly shake the French Fries in the deep fryer. This way, you'll avoid breakage.

7



Do not deep fry French Fries together with meat and/or fish, since the flavour is transferred to the product.

8



Quickly serve prepared French Fries. After deep-frying, the crispiness of the French Fries continuously lessens.

9



Only keep small amounts of French Fries warm at the same time.

10



Leave the French Fries uncovered so that the steam can escape.

The following applies to all products: in order to achieve an optimal result, always follow the preparation instructions on the packaging.