

Lutosa

**LOVE**

**ON EVERY  
TABLE**

# Our product range

Jan2026

Belgian know-how since 1978

**LUTOSA.COM**



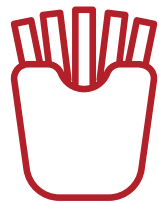


# Contents





# 1 Uncoated 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, Challenger, 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 sunflower 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 1kg to 5kg.

Most of our uncoated 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 [www.goodfries.eu](http://www.goodfries.eu)





# Fries



7x7 mm

## Thin Cut Fries

38331



10x10 mm

## Classic Cut Fries

38254



12x12 mm

## Medium Cut Fries

38530



10x10 mm

## Skin-On Classic Cut Fries

37808



14x14 mm

## Thick Cut Fries

38662



14x14 mm

## Skin-On Thick Cut Fries

37821





**Steak Fries** 10x18 mm  
38699



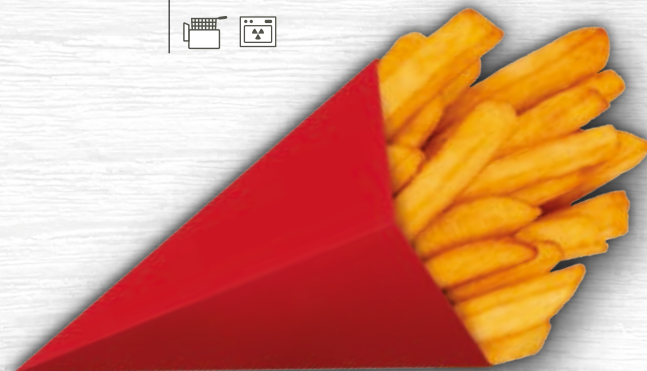
**Crinkle Cut Fries** 10x10 mm  
37812



**Dipsters** 8x22 mm curved cut  
34557



*irregular cut  
"hand-cut style"* **Belgian Fries**  
38529



**Crispy Crinkles** 12x12 mm deep crinkle cut  
37827



**Skin-On Dipsters** 8x22 mm curved cut  
34558





## 3-Way-Cook Fries (for retail segment)

### 3-WAY COOK



Thanks to their specific precooking process, 3WC fries can be 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

34835



10x10mm

#### Classic Cut Fries

34911



9x12mm

#### Crinkle Cut Fries

17858



*irregular cut  
"hand-cut style"*

#### Belgian Fries



31530



14x14mm  
"Family Fries"

#### Coated Thick Cut Fries

32957





# FastReady Fries

## FastReady

The main advantage of these fries targeting the foodservice segment, is that they can be fried (from defrosted state) in just 120 seconds.

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

Ready in **120** <sup>sec.\*</sup>  
*from defrosted*

\* from defrosted product in a professional fryer

10x10 mm

### Classic Cut Fries

38253



2-WAY  
COOK



9x12 mm

### Crinkle Cut Fries

17858





## 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



## Premium Fries

**Premium Quality**

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

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

7x7 mm

### Thin Cut Fries - white flesh

38332



11x11 mm

### Classic Cut Fries - white flesh

38243





# 2

## Coated Fries



Coated fries are revolutionizing the way foodservice professionals deliver crispy, satisfying sides that exceed customer expectations. Thanks to their innovative outer layer, these fries maintain a superior crunch that lasts well beyond traditional serving times—perfect for dine-in, delivery, or takeaway. The coating acts as a protective shield, locking in heat and texture, ensuring every bite is as golden and crispy as the first. This extended holding time translates directly into higher customer satisfaction, fewer complaints, and a consistently premium experience.

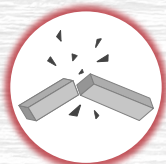
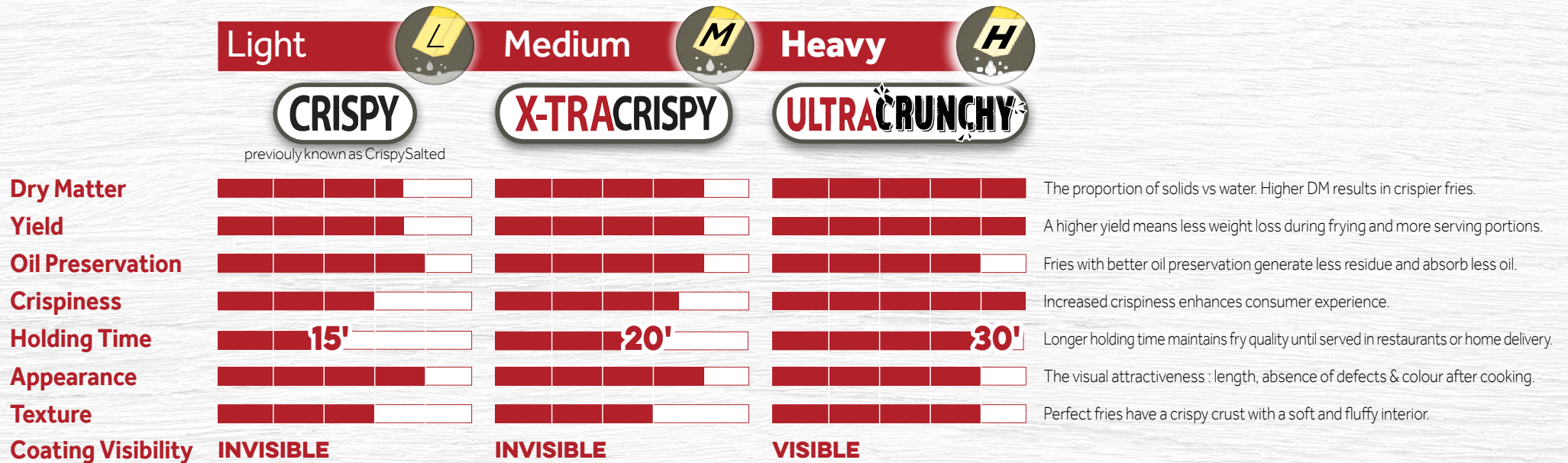
Beyond taste and texture, coated fries offer operational advantages that make them a smart choice for any kitchen. Their enhanced durability means fewer refries and better portion control, while their ability to absorb less oil during frying contributes to a healthier product and lower overall oil consumption. This not only reduces costs but also supports sustainability goals. Whether you're running a fast-paced QSR or a gourmet burger joint, coated fries deliver the perfect balance of performance, flavor, and efficiency.

In today's competitive food landscape, every detail counts—and coated fries give you the edge. With their irresistible crunch, extended serving time, and operational benefits, they're more than just a side dish—they're a strategic upgrade to your menu.





# 3 Different Coating Levels



## Excellent or even Exceptional Crunchiness

Thanks to their special coating, these fries deliver an unparalleled crunch with every bite, providing a consistently satisfying experience that customers will love.



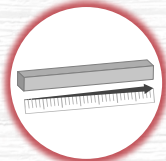
## Very Long Heat Retention

Coated fries stay warmer for an extended duration, ensuring that customers enjoy their meal at the perfect temperature, even if there's a delay in serving.



## Extended Holding Time

Our coated fries maintain their optimal texture and crispiness for longer periods, making them perfect for busy restaurants and takeout services where food might sit before being consumed.



## Attractive Product Visual

Our coated fries score very well on appearance : low in defects, very good length, homogeneous product coloration, etc.

## Low Fat Uptake

The innovative coating creates a shield that limits the oil absorption during frying, resulting in a healthier product with less grease, appealing to health-conscious consumers.



## Lower Oil Consumption

The reduced oil absorption not only makes the fries healthier but also lowers oil usage, leading to cost savings for foodservice operators.



## Versatile Preparation Methods

These fries can be prepared using various methods, including traditional fryers, ovens, high-speed ovens, and air fryers, offering flexibility and convenience in the kitchen.



## Gluten-free

All Lutosa coatings 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.





# Light Coated Fries

## CRISPY

Previously called CrispySalted, this range of fries are coated with a slightly salted, gluten-free starch coating. The Lutosa Crispy fries are crispy, visually appealing and mouth-wateringly addictive.



7x7 mm

**Coated Thin Cut Fries**

37843



**Coated Classic Cut Fries**

37842

9x9 mm  
3/8"



**Skin-On Coated Classic Cut Fries**

38302

9x9 mm  
3/8"





# Medium Coated Fries

## X-TRACRISPY

Coated with a thick layer of **gluten-free** starch-based coating, the Lutosa X-traCrispy fries are particularly crispy. And equally important :they also stay hot for a longer period of time.

20'

5,5x5,5 mm  
very thin cut

**Coated Skin-On Skinny Fries**

37825



7x7 mm

**Coated Thin Cut Fries**

37823



10x10 mm

**Coated Classic Cut Fries**

37811



10x10 mm

**Coated Skin-On Classic Cut Fries**

37826



irregular cut  
"hand-cut style"

**Coated Belgian Fries**

37826



irregular cut  
"hand-cut style"

**Coated Skin-On Belgian Fries**

37810



18x18 mm  
"Pub Chips"

**Coated Extra Thick Cut Fries**

33686







### 7x7 mm Coated Skin-On Thin Cut Fries

38394



### 14x14 mm Coated Thick Cut Fries

37822



### Coated Rustic Fries

37846



14x14 mm  
9/16"

### 12x12 mm deep crinkle cut Coated Crispy Crinkles

37841



## Medium Coated Premium Fries

Premium Quality  
**X-TRACRISPY**

Its extra heavy coating layer gives the Premium X-traCrispy range even more crispiness and a longer holding time of up to 25 min. The perfect solution for take-away and home delivery!

### 7x7 mm Coated Thin Cut Fries - white flesh

37830



### 10x10 mm Coated Classic Cut Fries - white flesh

37931





# Heavy Coated Fries

**New!**



7x7 mm

**Ultra Coated Thin Cut Fries**

39021



**New!**



10x10 mm

**Ultra Coated Classic Cut Fries**

39024



10x10 mm

**Ultra Coated Skin-On Classic Cut Fries**

39025



**New!**

14x14 mm

**Ultra Coated Thick Cut Fries**

39022



**New!**

**ULTRACRUNCHY**

**New!**



14x14 mm

**Ultra Coated Skin-On Thick Cut Fries**

39023



18x18 mm  
"Pub Chips"

**Ultra Coated Skin-On Extra Thick Cut Fries**

38373



**New!**



# Coated & Flavoured Fries

## CRISPY FLAVOURED

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

Definitely something to please everyone's palate.

The flavouring on these products tends to be (substantially) more pronounced when prepared in the oven or air fryer.



20'

7x7 mm

### Spicy Fries

37983



12x12 mm  
deep crinkle cut

### Spicy Crispy Crinkles

37809



3-WAY  
COOK



10x10 mm

### Coated Sweet Potato Fries

34302





# 3 Cut Potatoes



First we have a Cut Potato range especially designed for industry purposes (e.g. ready meals).

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 to 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.





# Cut Potatoes for industry applications

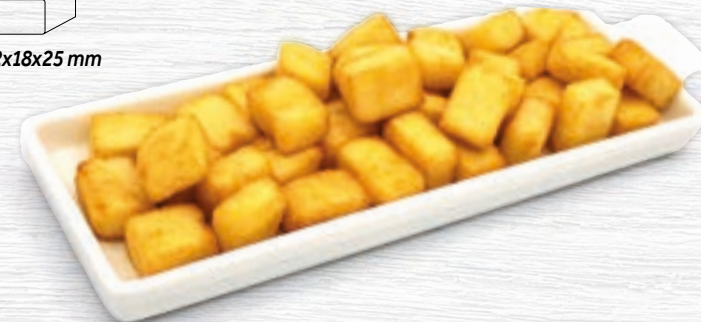
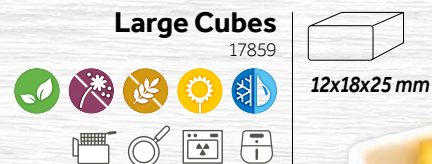
This is a special range of pre-coloured Cut Potato products **for the food industry**. They are already golden (thanks to their specific production process) and are therefore the perfect choice for industrial applications such as ready meals or stir fries. These meals are typically (re)heated in a microwave oven, and therefore regular potatoes do not get the chance of getting an attractive golden colour.

**Not suited for use in a foodservice environment. See next pages.**





# Plain Cut Potatoes (for retail and foodservice)





5-7 mm

### Slices

15535



8 mm

### Thick Slices

15539



### 3-WAY COOK



### Skin-On Rustic Slices

15532



9 mm



### Gratin Dauphinois

15581



### OVEN





# Coated & Flavoured Cut Potatoes

## CRISPY FLAVOURED

### 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.

Definitely something to please everyone's palate.

The flavouring on these products tends to be (substantially) more pronounced when prepared in the oven or air fryer.



### Skin-On Spicy Wedges

35789



cut in 8



### Skin-On Garden Wedges

37844



cut in 8



3-WAY  
COOK



### Rosemary Potato Cubes

39324



22x22x19mm



### Herby Diced Potatoes

37824



20x20x14mm





cut in 10

## Skin-On Crinkle Wedges Sea Salt & Black Pepper

39440



*New!*



SEA SALT & PEPPER  
**CRINKLE WEDGE**



undulated cut in 10

**+30% more crunchiness**  
(vs. wedges cut in 8)



**Signature Seasoning**



**Versatile across Meal Moments**



**Exceptional Crunch & Texture**



**Multi-method Cooking Flexibility**



**Perfectly Thin & Smart-Shaped**



**Skin-On Authenticity**

**Lutosa**

SEA SALT & PEPPER  
**CRINKLE WEDGE**

**NEW**

SEASONED - CRUNCHY - WAVY



**LOVE IN ALL ITS FORMS**

DISCOVER MORE SPECIALTIES ON [LUTOSA.COM](https://www.lutosa.com)

**Lutosa**



# 4 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.

All our mashed potatoes are shaped into small cylinders and individually quick frozen (IQF) at  $-18^{\circ}\text{C}$ .

This guarantees a perfect portionability - but even more important - a homogeneous heating result.





# Mashed Potatoes

## Plain Mash

37624

pellets



## Natural Plain Mash

mashed potatoes without emulsifier  
39782



## Belgian Style Mash

seasoned with salt, pepper & nutmeg  
38549



## Gourmet Mash

seasoned with salt & pepper, nutmeg and 4% butter  
38561



## Natural Gourmet Mash

seasoned with salt and 4% butter, no emulsifier  
15613



pellets



# 5 Mashed Specialties




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 specialties 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.





## Non pre-fried (for the fryer)

  
 ±25 g  
 Ø 25 mm  
 L 58 mm  
 with cut ends

### Croquettes

32507




### FRYER



After shaping, these Croquettes are breadcrumbed and deep-frozen, and therefore are fryer-only.



  
 ±25 g  
 Ø 25 mm  
 L 56 mm

### Belgian Style Croquettes

38301



## Pre-fried (for the oven)

### Oven Croquettes

37736



±20g  
 Ø 22mm  
 L 60mm



### OVEN



These 2 products are pre-fried (and coloured) in a high-quality sunflower oil, and are perfect for oven and air fryer preparations.



  
 ±7 g  
 Ø 27mm

### Oven Noisettes

36440





# Pre-fried (for fryer & oven)



±8g  
Ø 25mm

## Noisettes

37625



## Pom'Pins

37814



±15g  
Ø 27mm  
L 50mm

## 3-WAY COOK



These products are also pre-fried in high-quality sunflower oil, and are equally suited for fryer, oven and air fryer preparations.

## Duchesses

37783



±19g  
Ø 50mm  
H 30mm



## Dauphines

34338



±15g  
Ø 35mm

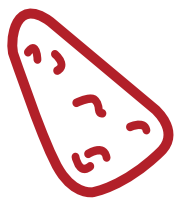








# 6 Shredded Potatoes



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

The Rösti are a Swiss speciality made from shredded potatoes and come in a subtle onion version or packed with vegetables, 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 Thüringen - 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-seasoned shredded potatoes, both plain and in a smoky version. Add to that our latest product addition : the **Cheezy Crunchies**, with their bold cheese flavour, their ultra-crunchy texture, their ideal snacking bit size, and 100 % vegan and plant-based on top!





# Rösti



## Onion Rösti

38548

± 33 g  
Ø 52 mm  
H 15 mm



## Onion Rösti XL

39029

± 40 g  
Ø 52 mm  
H 18 mm



3-WAY  
COOK



## Veggie Burger (with 30% vegetables)

18157

± 100g  
Ø 100mm  
H 15mm



## Rösti Burger

37723

± 100g  
Ø 100mm  
H 15mm



## Potato Pancakes

39252

± 60g  
Ø 100mm





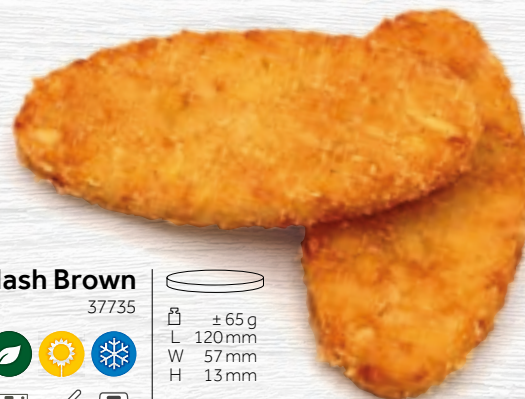
# Hash Browns



**Crunchy Hash Brown**

37526

± 40g  
L 80mm  
W 60mm  
H 13mm



**Crunchy Oval Hash Brown**

37735



± 65g  
L 120mm  
W 57mm  
H 13mm



**Rustic Hash Brown with Onion**

38420

± 63g  
L 80mm  
W 60mm  
H 13mm



**3-WAY  
COOK**



**Smoky Crunchies**

40023

± 9g  
Ø 22mm  
H 30mm



**Potato Crunchies**

38372

± 9g  
Ø 22mm  
H 30mm







## Cheezy Crunchies

40022

*New!*



### Bold Cheese Flavor

Packed with a rich, savory cheddar-style taste that delivers maximum flavor impact & a indulgent taste



### Ultra-Crispy Texture

Pre-fried for a golden, crunchy exterior that holds up under sauces, toppings, and across cooking methods



### Ideal shape for Snacking

Small cylindrical format offering a perfect bite to eat with your fingers or to dip.



### Cooking Flexibility

Performs consistently in fryers, ovens, air fryers and high-speed ovens, adaptable to any kitchen setup or service



### Versatile Across Meal Moments

Great as a snack, bar bite, loaded appetizer, or side - a flexible fit for casual dining, QSR, and catering menus



### 100% Vegan & Plant-Based

A fully plant-based formulation-perfect for modern menus catering to flexitarian, vegetarian, and vegan diners.

# CHEEZY CRUNCHIES

**NEW**

CRISPY · MELTY · VEGAN





# 7 Organic Range



Lutosa is one of Europe's biggest manufacturers of organic fries and potato specialties. 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

15497



## Skin-on Classic Cut Fries

10x10 mm

34548



## Steak Fries

15493

10x18 mm



cut in 8

## Wedges

15550



# 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

34546



cut in 8





# 8 Fingerfood & Snacks



Tapas and food sharing culture is major these days!

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

Add to that our latest product addition : the **Cheezy Crunchies**, with their bold cheese flavour, their ultra-crunchy texture, their ideal snacking bit size, and 100 % vegan and plant-based on top!

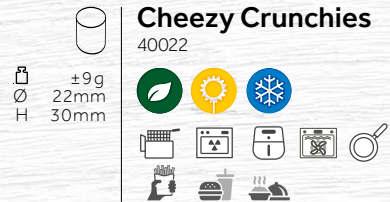
Don't hesitate to complete your tapas plate with some of our fries like the **Smoky Barbecue Fries** or **Dipsters**. After all, aren't fries amongst the oldest and most typical finger foods? Pre-fried. For oven or (air) fryer alike.

Famous around the globe, the 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?





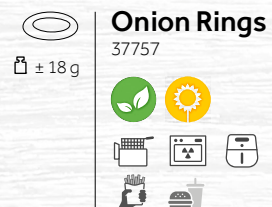
# Finger Food



*New!*



**3-WAY  
COOK**



# Belgian Waffles





## 9

# 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 46 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

## coloration



pale



light yellow



yellow



dark yellow

## granulometry



microflakes 1 mm



microflakes 2 mm



flakes 5 mm

## application



instant mash



potato snacks



gnocchi & other potato products



bakery products



soups



pet food



# Overview table

## 1 Uncoated Fries



Fries for the Fryer



2-Way-Cook Fries




















3-Way-Cook Fries



Pre-Salted Fries



Premium Fries

| product                         | cut size       |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | code  | page |
|---------------------------------|----------------|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|-------|------|
| Thin Cut Fries                  | 7/7 mm         | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 38331 | 4    |
| Classic Cut Fries               | 10/10 mm       | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 38254 | 4    |
| Skin-On Classic Cut Fries       | 10/10 mm       | •   |   | •   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37808 | 4    |
| Medium Cut Fries                | 12/12 mm       | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 38530 | 4    |
| Thick Cut Fries                 | 14/14 mm       | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 38662 | 4    |
| Skin-On Thick Cut Fries         | 14/14 mm       | •   |   | •   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37821 | 4    |
| Belgian Fries                   | Hand-cut Style | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 38529 | 4    |
| Steak Fries                     | 10/18 mm       | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 38699 | 5    |
| Crinkle Cut Fries               | CC 10/10 mm    | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37812 | 5    |
| Crispy Crinkles                 | DC 12/12 mm    | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37827 | 5    |
| Dipsters                        | Curved Cut     | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 34557 | 5    |
| Skin-On Dipsters                | Curved Cut     | •   |   | •   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 34558 | 5    |
| Classic Cut Fries               | 10/10 mm       | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 38253 | 7    |
| Crinkle Cut Fries               | 9/12 mm        | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 17858 | 7    |
| Thin Cut Fries                  | 7/7 mm         | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 34835 | 8    |
| Classic Cut Fries               | 10/10 mm       | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 34911 | 8    |
| Crinkle Cut Fries               | 9/12 mm        | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 17858 | 8    |
| Belgian Fries                   | Hand-cut Style | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 31530 | 8    |
| Coated Thick Cut Fries          | 14/14 mm       | •   |   |   | •   | •   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 32957 | 8    |
| Salted Thin Cut Fries           | 7/7 mm         | •   | •   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 35077 | 9    |
| Salted Classic Cut Fries        | 9/9 mm - 3/8"  | •   | •   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 35076 | 9    |
| Thin Cut Fries - white flesh    | 7/7 mm         | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 38332 | 9    |
| Classic Cut Fries - white flesh | 11/11 mm       | •   |   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 38243 | 9    |

## 2 Coated Fries



Light Coated Fries



Medium Coated Fries




















Premium Coated Fries



Heavy Coated Fries **New!**



Flavoured Coated Fries

| product                                    | cut size         |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | code  | page |
|--|------------------|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|-------|------|
| Coated Thin Cut Fries                      | 7/7 mm           | •   | •   |   | •   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37843 | 11   |
| Coated Classic Cut Fries                   | 9/9 mm - 3/8"    | •   | •   |   | •   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 34550 | 11   |
| Coated Classic Cut Fries Skin-On           | 9/9 mm - 3/8"    | •   | •   | •   | •   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 34550 | 11   |
| Coated Skin-On Skinny Fries                | 5,5/5,5 mm       | •   | •   | •   |   | •   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37825 | 12   |
| Coated Thin Cut Fries                      | 7/7 mm           | •   | •   |   |   | •   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37823 | 12   |
| Coated Skin-On Thin Cut Fries              | 7/7 mm           | •   | •   | •   |   | •   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 38394 | 13   |
| Coated Classic Cut Fries                   | 10/10 mm         | •   | •   |   |   | •   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37811 | 12   |
| Coated Skin-On Classic Cut Fries           | 10/10 mm         | •   | •   | •   |   | •   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37826 | 12   |
| Coated Belgian Fries                       | Hand-cut style   | •   | •   |   |   | •   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37826 | 12   |
| Coated Skin-On Belgian Fries               | Hand-cut style   | •   | •   | •   |   | •   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37810 | 12   |
| Coated Rustic Fries Skin-On                | 14/14 mm - 9/16" | •   | •   | •   |   | •   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37432 | 13   |
| Coated Crispy Crinkles                     | DC 12/12 mm      | •   | •   |   |   | •   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37841 | 13   |
| Coated Thick Cut Fries                     | 14/14 mm         | •   | •   |   |   | •   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37822 | 13   |
| Coated Extra Thick Cut Fries               | 18/18 mm         | •   | •   |   |   | •   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 33686 | 13   |
| Coated Thin Cut Fries - white flesh        | 7/7 mm           | •   | •   |   |   | •   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37830 | 13   |
| Coated Classic Cut Fries - white flesh     | 10/10 mm         | •   | •   |   |   | •   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37931 | 13   |
| Ultra Coated Thin Cut Fries                | 7/7 mm           | •   | •   |   |   |   | •   | •   |   |   |   | •   | •   | •   |   |   |   |   | 39021 | 14   |
| Ultra Coated Classic Cut Fries 3/8"        | 10/10 mm         | •   | •   |   |   |   | •   | •   |   |   |   | •   | •   | •   |   |   |   |   | 39024 | 14   |
| Ultra Coated Skin-On Classic Cut Fries     | 10/10 mm         | •   | •   | •   |   |   | •   | •   |   |   |   | •   | •   | •   |   |   |   |   | 39025 | 14   |
| Ultra Coated Thick Cut Fries               | 14/14 mm         | •   | •   |   |   |   | •   | •   |   |   |   | •   | •   | •   |   |   |   |   | 39022 | 14   |
| Ultra Coated Skin-On Thick Cut Fries       | 14/14 mm         | •   | •   | •   |   |   | •   | •   |   |   |   | •   | •   | •   |   |   |   |   | 39023 | 14   |
| Ultra Coated Skin-On Extra Thick Cut Fries | 18/18 mm         | •   | •   | •   |   |   | •   | •   |   |   |   | •   | •   | •   |   |   |   |   | 38373 | 14   |
| Spicy Fries                                | 7/7 mm           | •   | •   |   |   | •   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37983 | 16   |
| Spicy Crispy Crinkles 7/16"                | 12/12 mm         | •   | •   |   |   | •   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 37809 | 16   |
| Coated Sweet Potato Fries                  | 10/10 mm         | •   | •   |   |   |   |   |   |   |   |   | •   | •   | •   |   |   |   |   | 34302 | 16   |



### 3 Cut Potatoes


















#### Cut Potatoes for industry

#### Plain Cut Potatoes

#### Coated & Flavoured Cut Potatoes


















CRISPY FLAVOURED

New!

| product  | cut size     |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | code  | page |
|--|--------------|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|-------|------|
| Small Oven Cubes                               | 10x10x10 mm  | •   |   |   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 15557 | 17   |
| Medium Oven Cubes                              | 12x12x12 mm  | •   |   |   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 15552 | 17   |
| Large Oven Cubes                               | 20x20x10 mm  | •   |   |   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 15556 | 17   |
| Oven Wedges                                    | cut in 8     | •   |   |   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 15546 | 18   |
| Oven Slices                                    | 5-7 mm       | •   |   |   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 15534 | 18   |
| Mini Roast Oven Potatoes                       | cut in 8/12  | •   |   |   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 15560 | 18   |
| Roast Oven Potatoes                            | cut in 4/6   | •   |   |   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 15563 | 18   |
| Cubes  | 12x12x12 mm  | •   |   |   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 15553 | 18   |
| Large Cubes                                    | 12x18x25 mm  | •   |   |   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 17859 | 18   |
| Wedges   | cut in 8     | •   |   |   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 15544 | 18   |
| Skin-On Wedges                                 | cut in 8     | •   |   | •   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 15548 | 18   |
| Thick Wedges                                   | cut in 4     | •   |   |   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 15694 | 18   |
| Non Pre-fried Cubes                            | 19x21x28 mm  | •   |   |   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 33782 | 19   |
| Mini Roast Potatoes                            | cut in 8/12  | •   |   |   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 15561 | 19   |
| Slices   | 5-7 mm       | •   |   |   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 15535 | 19   |
| Skin-On Rustic Slices                          | 9 mm         | •   |   | •   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 15532 | 19   |
| Thick Slices                                   | 8 mm         | •   |   |   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 15539 | 19   |
| Gratin Dauphinois                              | 5-7 mm - IQF | •   |   |   |   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 15581 | 19   |
| Skin-On Spicy Wedges                           | cut in 8     | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 35789 | 20   |
| Skin-On Garden Wedges                          | cut in 8     | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 37844 | 20   |
| Rosemary Potato Cubes                          | 22/22/19 mm  | •   | •   |   | •   | •   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 39324 | 20   |
| Herby Diced Potatoes                           | 20/20/14 mm  | •   | •   |   | •   | •   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 37824 | 20   |
| Skin-On Crinkle Wedges Sea Salt & Black Pepper | cut in 10    | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | •   | 39440 | 21   |

### 4 Mashed Potatoes



















| product              |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | code  | page |
|----------------------|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|-------|------|
| Plain Mash           |   |   | •   | •   |   | •   |   | •   |   |   |   | •   | •   | •   | •   | •   | •   | 37624 | 23   |
| Natural Plain Mash   | •   |   | •   | •   |   | •   |   | •   |   |   |   | •   | •   | •   | •   | •   | •   | 39782 | 23   |
| Belgian Style Mash   |   | •   | •   | •   |   | •   |   | •   |   |   |   | •   | •   | •   | •   | •   | •   | 38549 | 23   |
| Gourmet Mash         |   | •   | •   | •   | •   |   |   | •   |   |   |   | •   | •   | •   | •   | •   | •   | 38561 | 23   |
| Natural Gourmet Mash | •   | •   | •   | •   |   |   |   | •   |   |   |   | •   | •   | •   | •   | •   | •   | 15613 | 23   |

### 5 Mashed Specialties

#### Non pre-fried (for the fryer)

#### Pre-fried (for the oven)

#### Pre-fried (for fryer & oven)

| product                  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | code  | page |
|--------------------------|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|-------|------|
| Croquettes               |   | •   |   | •   |   |   | •   |   | •   |   |   |   |   |   |   |   | 32507 | 25   |
| Belgian Style Croquettes |   | •   |   | •   |   |   | •   |   | •   |   |   |   |   |   |   |   | 38301 | 25   |
| Oven Croquettes          | •   | •   |   | •   |   |   | •   |   | •   | •   |   |   |   |   |   |   | 37736 | 25   |
| Oven Noisettes           | •   | •   |   | •   |   |   | •   |   | •   | •   |   |   |   |   |   |   | 36440 | 25   |
| Noisettes                | •   | •   |   | •   |   |   | •   |   | •   | •   |   |   |   |   |   |   | 37625 | 26   |
| Pom'Pins                 | •   | •   |   | •   |   |   | •   |   | •   | •   |   |   |   |   |   |   | 37814 | 26   |
| Duchesses                | •   | •   |   | •   |   |   | •   |   | •   | •   |   |   |   |   |   |   | 37783 | 26   |
| Dauphines                | •   | •   |   | •   |   |   | •   |   | •   | •   |   |   |   |   |   |   | 34338 | 26   |





















## Rösti






## Hash Browns

## Organic Range

## Fingerfood & Snacks

| product                      |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |   |  |  |  | code         | page |
|------------------------------|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|--|--|--|--------------|------|
| Onion Rösti                  | •   |   | •   |   | •   |   |   |   | •   |   | •   | •   | •   | •   |   |   |  |  |  | <b>38548</b> | 29   |
| Onion Rösti XL               | •   |   | •   |   | •   |   |   |   | •   |   | •   | •   | •   | •   |   |   |  |  |  | <b>39029</b> | 29   |
| Rösti Burger                 | •   |   | •   |   | •   |   |   |   | •   |   | •   | •   | •   | •   | •   |   |  |  |  | <b>37723</b> | 29   |
| Veggie Burger                | •   |   | •   |   | •   |   |   |   | •   |   | •   | •   | •   | •   | •   | • |  |  |  | <b>18157</b> | 29   |
| Potato Pancakes              |   | •   | •   |   | •   |   |   | •   |   | •   | •   | •   | •   | •   | •   | • |  |  |  | <b>39252</b> | 29   |
| Crunchy Hash Brown           | •   |   | •   |   | •   |   |   |   | •   |   | •   | •   | •   | •   | •   |   |  |  |  | <b>37526</b> | 30   |
| Crunchy Oval Hash Brown      | •   |   | •   |   | •   |   |   |   | •   |   | •   | •   | •   | •   | •   |   |  |  |  | <b>37735</b> | 30   |
| Rustic Hash Brown with Onion | •   |   | •   |   | •   |   |   |   | •   |   | •   | •   | •   | •   | •   |   |  |  |  | <b>38420</b> | 30   |
| Potato Crunchies             | •   |   | •   |   | •   |   |   |   | •   |   | •   | •   | •   | •   | •   |   |  |  |  | <b>38372</b> | 30   |
| Cheezy Crunchies             | •   |   | •   |   | •   |   |   |   | •   |   | •   | •   | •   | •   | •   |   |  |  |  | <b>40022</b> | 30   |


| product                   | cut size |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | code  | page |
|---------------------------|----------|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|-------|------|
| Skin-On Classic Cut Fries | 10/10 mm | •   | •   | •   |   |   | •   | •   | •   | •   | •   | •   | •   | •   |   |   |   |   |   | 34548 | 33   |
| Classic Cut Fries         | 12/12 mm | •   |   | •   |   |   | •   | •   | •   | •   | •   | •   | •   | •   |   |   |   |   |   | 15497 | 33   |
| Steak Fries               | 10/18 mm | •   |   | •   |   |   | •   | •   | •   | •   | •   | •   | •   | •   |   |   |   |   |   | 15493 | 33   |
| Wedges                    | cut in 8 | •   |   | •   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   |   |   |   |   | 15550 | 33   |
| Skin-On Wedges            | cut in 8 | •   | •   | •   |   |   | •   | •   | •   | •   | •   | •   | •   | •   | •   |   |   |   |   | 34546 | 33   |
| Flakes                    | 5 mm     |   |   | •   | •   |   |   |   | •   | •   |   |   |   |   |   |   | •   | •   | •   | 15629 | 33   |

| product          |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | code  | page  |    |
|------------------|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|-------|-------|----|
| Cheezy Crunchies | •   |   | •   |   |   | •   |   |   |   | •   | •   | •   | •   |   |   |   |   | 40022 | 35    |    |
| Smoky Crunchies  | •   |   | •   |   |   | •   |   |   |   | •   | •   | •   | •   |   |   |   |   | 40023 | 35    |    |
| Onion Rings      | •   |   |   |   |   | •   |   |   |   | •   | •   | •   | •   |   |   |   |   | 17297 | 35    |    |
| Belgian Waffles  |   |   |   |   | •   |   |   |   |   | •   |   | •   | •   |   |   | •   | •   | •     | 34334 | 35 |



# Symbol legend

## Preparation methods

|   |  |
|---|--|
|    | fryer  |
|    | not suitable for frying  |
|    | convection oven  |
|    | not for convection oven  |
|    | air fryer<br>(oil-free fryer)  |
|    | not for air fryer  |
|    | high speed oven (combi microwave + pulsed hot air) e.g.<br>MerryChef, XpresChef, TurboChef, etc. |
|    | microwave oven   |
|    | steam oven or combi-steamer  |
|   | regeneration oven<br>(re-therming)   |
|  | flat-top grill<br>(plancha, Teppanyaki)  |
|  | frying pan   |
|  | sauce pan  |

## Product characteristics

|   |   |
|---|---|
|    | pre-fried in sunflower oil  |
|    | pre-fried in mixture of sunflower and rapeseed oil  |
|    | light (low) coating   |
|    | medium coating  |
|    | heavy (high) coating  |
|    | skin-on product   |
|    | spiciness<br>1 = very mild   2 = mild   3 = medium   4 = hot   5 = very hot   |
|    | suitable for a vegetarian diet<br>i.e. without using any meat or fish.  |
|    | suitable for a vegan diet<br>i.e. without using any animal products.<br>Vegan products are, per definition, also vegetarian.  |
|    | contains no gluten*<br>Is therefore suited for people with celiac disease.<br>* <20Ppm according to eu regulation n° 828/2014   |
|  | no allergens present **<br>** 14 Eu allergens - cf eu regulation n° 1169/2011<br>Allergen free products are, per definition, gluten-free.   |
|  | clean label<br>Does not have additives or E-numbers as ingredients.   |
|  | individually quick frozen<br>(perfectly portionable)  |
|  | store in the freezer (-18°C)<br>Once defrosted, do not re-freeze.   |
|  | dual storage Freeze   Chilled<br>Store in the freezer (-18°C) until the BBD or in the fridge (+2/+4°C)<br>for up to 4 days. Defrosted fries will take ca. 1 min less to fry.<br>Once defrosted, do not re-freeze. |
|  | dual storage Freeze   Ambient<br>Store in the freezer (-18°C) until the BBD or at room temperature<br>for up to 6 weeks. Once defrosted, do not re-freeze.  |

## Meal moments / Applications

|   |                                     |
|---|-------------------------------------|
|    | side dish / fancy and casual dining |
|    | cafeteria / collective catering     |
|    | outdoor service                     |
|    | buffets                             |
|    | (in-flight) catering / ready meals  |
|    | tapas / food sharing                |
|    | (ethnic) fast food                  |
|    | snacking / street food              |
|    | home delivery                       |
|   | take-away                           |
|  | breakfast                           |
|  | dessert                             |





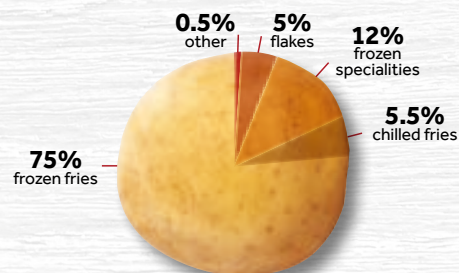


# Lutosa in numbers

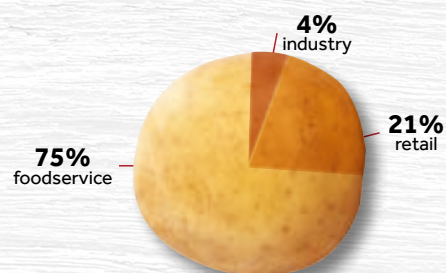
## Facts & Figures



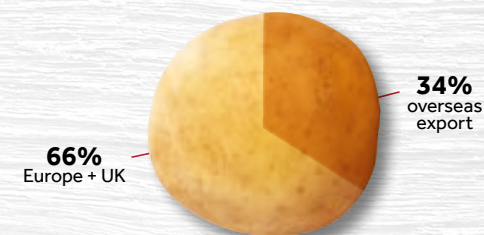
## Product Mix



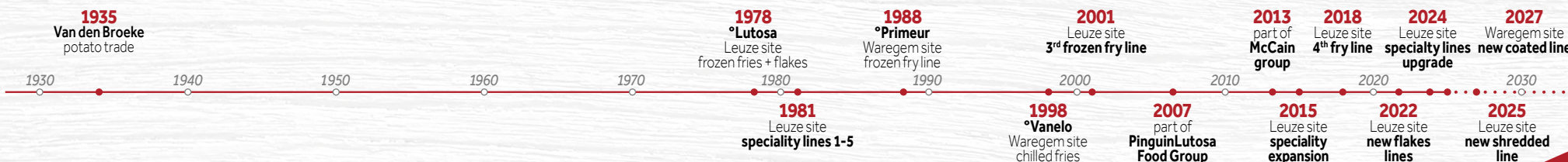
## Channel Mix



## Regional Mix



## Time Line







## Us to you