



Product catalogue

serving **happiness**

farmfrites.com



Farm Frites

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farmfrites.com

Product catalogue

About us

Growing together,
from potatoes,
to happy faces

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serving
happiness

ABOUT US





For over half a century, Farm Frites has been dedicated to creating delicious potato products, working closely with our partners to develop, select, process, and package them. Founded in 1971 as an independent family business in Oudenhorn, the Netherlands, our team has grown to over 1500 colleagues, working across 5 modern manufacturing facilities and 40 global sales offices.

Our goal is simple: to serve the world with the tastiest potato products and solutions while respecting both people and the planet. We offer a diverse range of more than 80 types of Farm Frites fries, potato specialties, and appetizers to foodservice entrepreneurs in over 100 countries. Our steadfast focus on quality and taste is evident in every bite.

Happy Faces

Growing together, from potatoes, to happy faces. That was and still is the vision of Farm Frites. This vision propels our commitment to spreading joy worldwide through our delicious potato products. Anchored in our values and fortified by strong partnerships, Farm Frites consistently surprises and delights customers everywhere, offering tasty fries and potato specialties that bring smiles to people all around the globe.

ABOUT FINEST

-  Frozen products
-  Consistent premium quality all year round
-  Made of specially selected potatoes
-  Longer length, higher yield

Finest

Behind every great success stands the *finest* potato

When it comes to success, you are as good as your last portion served. That's why more and more entrepreneurs choose Farm Frites Finest. Offering excellent taste, outstanding quality and a high yield.





Finest Fries 7mm

6 X 2 KG

204.004/5

Excellent quality with maximum yield



Finest Fries 10mm

6 X 2 KG

118.001/3

The bestseller! Trusted and appreciated

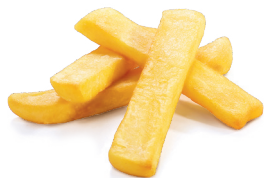


Finest Fries 10mm Skin On

6 X 2 KG

043.007

Natural skin-on cut. Maximize real potato taste



Finest Fries Steakhouse

6 X 2 KG


209.009

Real authentic steak cut fries




ABOUT CHEF'S SPECIALS

 Frozen products

 More crunch

 Gluten free

 Longer holding time

 Less food waste

Chef's Specials

Crispy Coated - The gluten free
tasty benchmark in crispiness!

Farm Frites presents Chef's Specials Crispy
Coated: the new gluten free tasty benchmark
in crispiness! Inhouse, on the go or for delivery,
Chef's Specials Crispy Coated is the answer for
hot & crispy fries. Anytime, anywhere.

LONG
LASTING
CRISPINESS!



CHEF'S SPECIALS

CRISPY COATED



Crispy Coated Fries 7mm Extra Long

6 X 2 KG

435.002

Gluten Free

Longer crispy, higher yield per portion,
loved by fast food restaurants



Crispy Coated Fries 10mm Extra Long

6 X 2 KG

436.002

Gluten Free

Stay warm longer, suitable for delivery



ABOUT SWEET POTATO

-  Fluffy texture, crispy bite and delicious taste
-  Quick and easy preparation
-  Gluten free
-  Remains warm longer due to the coating

Sweet potato

More flavour, shape and excitement

TASTY!



Looking to elevate your menu? Try our Sweet Potato Fries! Our Sweet Potato Fries provide the versatility and delicious flavour your customers desire. With their naturally sweet taste, these gluten-free fries go well with many dishes, and they're even great for desserts. These longer skin-on fries have a crispy coating that keeps them warm. They're also quick to prepare, ready in just 1:30 to 2 minutes.



Sweet Potato Dessert

Preparation

Prepare Sweet Potato Fries according to the package instructions. Put the fries on a plate and arrange vanilla ice cream, chocolate sauce, strawberries and raspberries on the fries. Serve with whipped cream.

Sweet Potato Fries



EXTRA
CRUNCHY
& READY IN
LESS THAN
2 MINUTES



Sweet Potato Fries

5 X 2 KG

486.004

Gluten Free

Our sweet sensation



ABOUT POTATO SPECIALTIES

-  Frozen product
-  Authentic fries, like home made
-  Ultimate taste
-  Made of the best Agria potatoes
-  Premium quality

Chef's Harvest

The ultimate taste

Chef's Harvest is our premium range of authentic, fresh fries, perfectly crafted to look hand-cut. We select only the best Agria potatoes from each harvest. This guarantees the perfect, golden appearance of our fries, and their ultimate taste. These have a fresh taste and are 12mm in size. Washed, hand-crafted and pre-fried. All you need to do is fry them, serve them and watch the happy faces come in.





Chef's Harvest 12mm Skin On





6 X 2 KG

453.002

The ultimate and real potato taste



ABOUT REGULAR FRIES FROZEN

-  Frozen products
-  Consistent quality throughout the year
-  Broad range of fries for every dish, meal and appetite
-  Excellent value for money

Regular Fries Frozen

The perfect menu all year round

Standard fries with consistent quality throughout the year that will meet the high expectations of your customers.



FREEZE
CHILLED

Regular fries frozen



Fries 7mm

12 X 1 KG / 6 X 2 KG

189.001 / 189.003

Delicious, beautiful golden fries



Fries 10mm

12 X 1 KG / 6 X 2 KG

093.101 / 093.127

Rich, pure potato taste



Crinkle Fries

12 X 1 KG / 6 X 2 KG

289.001 / 289.002

The shape that brings more crunch and popular with kids



NICE!



ABOUT POTATO SPECIALTIES

-  Frozen products
-  Exciting shapes and flavours
-  Variety of use (side, appetizer)
-  Precise, cost effective portioning

Potato Specialties

Surprise and delight your guests

Potato Specialties, an extensive portfolio of tasty products prepared with shredded or mashed potato. A perfect solution that surprises and delights your customers.



Shredded potato specialties



Chunky Triangular Hashbrown

10 X 1 KG, 1pcs 50g

782.001

Variety of use (snack, appetizer)



Mini Chunky Triangular Hashbrown

10 X 1 KG, 1pcs 23g

783.001

Fast and convenient preparation



Mini Waffles Hashbrown

10 X 1 KG, 1pcs 27g

780.003

Excellent solution for snacking and sharing



Mashed potato specialties



Mashed Potato

12 X 1 KG, 1pcs 11g

647.017

Natural potato flavour, easy for catering and ready-made meals



Cut potato specialties



Wedges Skin On

12 X 1 KG / 6 X 2 KG

337.036 / 337.039

Most served alternative to fries



Jumbo Wedges Skin On

6 X 2 KG

370.001

Jumbo in size and flavour!



Seasoned Jumbo Wedges Skin On

6 X 2 KG

378.002

Extra crunch, gluten free, and long holding time



BAM!

WOOSH

SMOOTH

ABOUT APPETIZERS

-  Frozen product
-  For moments to share
-  An attractive price/quality ratio
-  Precise portioning

Appetizers

You've gotta try!

Inspire yourself, be creative and serve amazing menus. Appetizers provide sophisticated variety and add unique selling propositions to every refined menu. You've gotta try!





Onion rings

NICE!



Preformed Onion Rings Breaded

10 X 1 KG, 1pcs 14-16g

543.002

Natural onion flavour with crispy crust.
Perfect as side or snack for every platter.



All fries on me

.....
We can't get enough of
these delicious meals.
Try them yourself!
.....



Truffle Mayonnaise Fries

Preparation

Prepare fries according to the suggested frying time and serve on a plate with truffle mayonnaise on the side. Garnish with green herbs.



Loaded Tapas

Preparation

Prepare waffles according to the package instructions and serve on a nice rectangular plate. Scoop tuna salad on the first waffle and top with a sun dried tomato. Put a scoop of cream cheese on the second waffle and finish with a cherry tomato. Wrap some smoked salmon in a slice of cucumber and place on the third waffle together with a boiled quail egg and a bit of fish roe. Garnish with arugula.



Beef Stew Fries

Preparation

Prepare beef stew according to your favorite recipe and take your time to cook it slow. Prepare fries according to the package and put the stew on top. Sprinkle with some chopped parsley.

Fries inspiration

Enjoy the fresh taste of
the land with one of these
great recipes!



Melted cheese fries

Preparation

Prepare the fries according to the suggested frying time. Sprinkle a generous amount of grated cheese over the hot fries and garnish with fresh, chopped parsley and black pepper.





Garlic Parsley Fries

Preparation

Cut some garlic cloves in slices and finely chop a bunch of parsley. Mix together with olive oil. Prepare fries according to the suggested frying time and mix with the herb oil. Serve on a plate with garlic mayonnaise.



Tip

You can use herbes of your choice, for example Herbes de Provence!

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Pulled Chicken Fries

Preparation

Cook chicken for a couple of hours, pull the meat apart and mix with BBQ sauce. Prepare fries according to the suggested frying time and serve on a plate with pulled chicken on top and mayonnaise on the side.

CONTACT

**Curious about our products?
Get in touch with us, and we'll assist
you in finding the perfect product!**



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