



Product catalogue 2024

the fresh taste of the land

farmfrites.com



Farm Frites

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Version: January 2024

farmfrites.com

Product catalogue 2024

About us

Growing together,
from potatoes,
to happy faces

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GET IN
TOUCH!



The fresh taste of the land

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 Oudendoorn, 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 Super Fine Fries 5mm

5 X 1,500g
415.000

Long fries for a higher yield per kilo



Finest Fries 7mm

6 X 2,000g
183.000 / 204.000 / 210.000

Excellent quality and a treat for the eye



Finest Fries 10mm

6 X 2,000g
118.000 / 144.000 / 042.000

From the best selected potato varieties



Finest Fries 10mm skin-on

6 X 2,000g
043.000

Consistent quality all year round



Finest Fries 15mm Skin On Salted

6 X 2,000 g
448.000

Excellent quality and a treat for the eye



Finest Fries Steakhouse

6 X 2,000g
209.000 / 239.000

From the best selected potato varieties



Finest Fries Round Cut Skin On

6 X 2,000g
402.000

Long fries for a higher yield per kilo



Need inspiration?

Try this recipe!



Belgian Bagel

Preparation

Mix fennel, orange wedges and lamb's lettuce. Spread Greek yogurt on a bagel, put the lettuce mix on it and decorate with shrimps and avocado slices. Serve with Super Fine Fries.



Home Style

Cut to your needs

The Home-Style range looks and tastes just like authentic homemade potato products. The irregularly cut fries and the surprising range of specialties will give your guests the opportunity to experience the taste of the past and offers all of today's convenience in preparation.

ABOUT HOME STYLE

 Frozen and chilled products

 Homemade appeal

 Irregular cut



Home-Style



Home-Style Rustic Fries Irregular Cut Skin On

5 X 2,500g

237.000

Rustic, bold-looking fries



Home-Style Belgian Fries Irregular Cut

5 X 2,500g

236.000

Pure taste of Belgian fries



Home-Style Rustic Fries Irregular Cut Skin On






2 X 5,000g

832.000

Rustic, bold-looking 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.



CHEF'S SPECIALS
CRISPY COATED



Crispy Coated Fries 7mm

5 X 2,500g
440.000
Allergen free
Crunchy coating keeps hot longer
🧺 📦



Crispy Coated Fries 7mm Premium

5 X 2,500g
435.000
Allergen free
Glutenfree so everyone can enjoy it
🧺 📦



Crispy Coated Fries 10mm

5 X 2,500g
441.000 / 436.000 / 437.000 / 445.000 / 447.000
Allergen free
Perfect for peak moments, takeout and delivery
🧺 📦



Crispy Coated Fries 10mm Premium

5 X 2,500g
436.000
Allergen free
Delicious for longer, so less food waste
🧺 📦



Crispy Coated Fries 10mm Skin On

5 X 2,500g
445.000
Allergen free
Delicious for longer, so less food waste
🧺 📦



Crispy Coated Fries 12mm

5 X 2,500g
442.000
Allergen free
Perfect for peak moments, takeout and delivery
🧺 📦



Crispy Extra Coated Fries 15mm

5 X 2,500g
461.000
Allergen free
Glutenfree so everyone can enjoy it
🧺 📦



Crispy Extra Coated Fries Steakhouse

5 X 2,500g
438.000 / 483.000
Allergen free
Crunchy coating keeps hot longer
🧺 📦



Fast Fry

Ready to be served within 2 minutes

If you regularly have to deal with peak times for your orders, then Fast Fry is the ultimate solution. Fast Fry can be prepared in 50% of the standard cooking time and thereby saves you time so that you can maintain high levels of service for your guests.

ABOUT FAST FRY

-  Frozen products
-  Fast and easy preparation
-  High-performance product
-  Ready in 2 minutes
-  Cost savings (time, energy, oil)



Fast Fry Fries 7mm

5 X 2,500g

408.000

Twice as fast, while maintaining quality



Fast Fry Fries 10mm

5 X 2,500g

086.000

Save valuable time, energy and oil



Fast Fry Crinkle Fries

5 X 2,500g

278.000

High-performance product for rush hours



Fries inspiration

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



Fish & Chips

Preparation

Fry or bake the fish and prepare the fries according to the suggested frying time. Serve the fries and the fish together on a plate or newspaper with lemon on the side.



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!



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.

Quick Oven Fries


High quality fries for the oven

High quality fries for the oven, perfect for every location. Especially where deep-frying is not possible.

ABOUT QUICK OVEN FRIES

 For professional ovens or air fryers

 Frozen products

 Easy and fast preparation
max. 4 minutes

 *Great quality*

Ideal where deep-frying is not possible hospitals, schools, airports, catering, petrol stations, etc.



Quick Oven Fries 8,5mm

4 X 2,000g, 48 X 150g

403.000

Simple and quick to prepare after four minutes in the oven



Quick Oven Crinkle Fries

4 X 2,000g

038.000

Ideal when deep-frying is not possible or oven fries are your preference



QUALITY ON TIME

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

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 1.5 to 2 minutes.

TASTY!

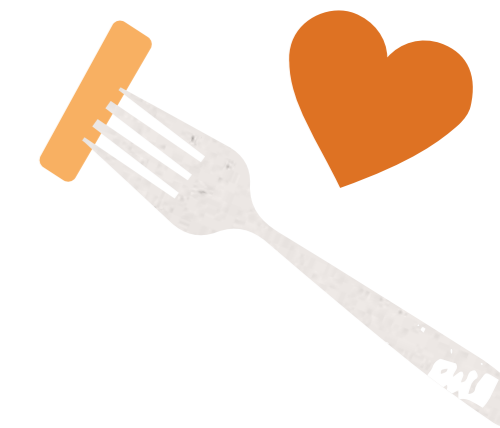


Sweet Potato Dessert

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 2,000g

486.000

Allergen free

Our Sweet sensation



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.

ABOUT POTATO SPECIALTIES

- ❄ Chilled products
- 🕒 Authentic fries, like home made
- 👨🍳 Ultimate taste
- 🌱 Made of the best Agria potatoes
- 🥔 With or without skin
- ★ Premium quality



Chef's Harvest 12mm
5 X 2,500g
837.000
The ultimate taste



Chef's Harvest 12mm Skin On
5 X 2,500g
838.000
The ultimate and real potato taste



We want more!

A little bit more inspiration to get you started.



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.



Tartiflette fries

Preparation

Sauté chopped onions, fresh garlic and cubes of smoked bacon. Prepare rustic fries according to the package instructions and put the bacon mixture on the fries. Top with slices of Reblochon cheese and put under a hot grill till the cheese has melted. Garnish with thyme.





Provençal fries

Preparation

Mix fresh chopped garlic with herbs de Provence and olive oil. Prepare fries according to the suggested frying time and toss with the fresh herb oil. Serve on a plate with garlic mayonnaise on the side..

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.



Regular fries frozen



Fries 6mm Salted

5 X 2,500g
472.000
Pre-Salted

NICE!



Fries 7mm

5 X 2,500g
173.000
The ultimate favourite for buffet and self-service restaurants



Fries 10mm

5 X 2,500g
213.000 / 063.000 / 093.000
Favourite cut size in the Foodservice segment



Fries 12mm

6 X 2,500g
121.000 / 123.000 / 135.000
Rough cut size for a more intense potato flavour



Fries 15mm

6 X 2,500g
230.000
Proven British favourite



Fries Ultimate Chip 18mm

4 X 2,500g
242.000
Fresh, fluffy & with the perfect crunch



Fries Crinkle

5 X 2,500g
275.000 / 289.000
Loved by children



Fries Steakhouse

5 X 2,500g
240.000 / 248.000
For great taste and texture

Need inspiration?

Try this recipe!

Nacho Style Fries

Preparation

Cut tomatoes, peppers and onions and prepare guacamole. Prepare fries according to the suggested frying time and sprinkle with Cajun herbs. Serve the fries on a plate and top with tomato, onion, peppers and guacamole.



Regular fries are the perfect solution for this recipe



ABOUT REGULAR FRIES CHILLED

-  Chilled products
-  Fresh experience
-  Less preparation time needed
-  No frozen storage capacity needed

Regular Fries Chilled

The fresh taste of the land

Chilled fries offer you tradition, quality and convenience. The authentic fresh potato taste combined with crispiness and a beautiful golden colour offers you an excellent value for money.



Regular fries chilled



Fries 8mm

2 X 5,000g (Chilled 0- 4°C)
801.000 / 808.000

Faster preparation than our regular chilled fries



Fries Tradition 10mm

2 X 5,000g (Chilled 0- 4°C)
813.000

Produced with light yellow potatoes, according to Belgian tradition



Fries 10mm

2 X 5,000g (Chilled 0- 4°C)
819.000 / 824.000 / 830.000

Our classic regular cut, the old-time favourite



Fries 12mm

2 X 5,000g (Chilled 0- 4°C)
836.000

Stays crispy & warm longer compared to our regular chilled fries



Fries 14mm

2 X 5,000g (Chilled 0- 4°C)
854.000

A proven British favourite, great combination with Fish & Chips



Steakhouse Fries

2 X 5,000g (Chilled 0- 4°C)
877.000

Our thicker 9/18mm cut ensures fresh potato taste & perfect texture



Crinkle Fries

2 X 5,000g (Chilled 0- 4°C)
885.000

Crispier than our regular chilled fries due to the unique crinkle shape. (Favourite amongst children)



YEAH!

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.



Cut potato specialties



Wedges Skin On

4 X 2,500g
337.001 / 338.001

Most served alternative to fries



Seasoned wedges skin-on

5 X 2,500 g
375.000

Ready, steady, serve! No extra seasoning needed!



WOOSH



Rissolees

4 X 2,500g
347.000

The perfect snack or ideal side dish



Potato slices

5 X 2,500g
522.000

Ideal as a side dish



Wedges Skin Off

4 X 2,500g
340.001

The perfect snack or ideal side dish



Hot & Spicy wedges

4 X 2,500g
331.000

Wedges with explosive kick!



Patata Brava

12 X 1,000g
383.000

Classic Mediterranean side dish



Jumbo Wedges

4 X 2,500g
370.001

Stay warm longer



Seasoned Jumbo Wedges

5 X 2,500 g
378.000

Long holding time



Pommes Parisiennes

4 X 2,500g
534.000

A classic side dish



Shredded potato specialties



Rosties

4 X 2,500g, 1pcs 25g

787.000

Excellent solution for snacking and sharing



Hashbrown

4 X 2,500g, 1pcs 50g

788.000

Original, exciting shape and taste



Oval Hashbrown

5 X 2,500g, 1pcs 55g

785.000

Perfect addition to any burger



Chunky Triangular Hashbrown

4 X 2,500g, 1pcs 50g

782.000

Variety of use (snack, appetizer)



Mini Chunky Triangular Hashbrown

10 X 1,000g, 1pcs 23g

783.000

Fast and convenient preparation



Mini Waffles Hashbrown

12 X 1,000g, 1pcs 27g

780.000

Excellent solution for snacking and sharing



Steam Bun Hashbrowns

Preparation

Prepare pork adobo according to your favorite recipe and fry hashbrowns according to the package instructions. Fill several mantou buns with hashbrowns, pork adobo and vegetables and garnish with cilantro.

Mashed potato specialties



Mashed Potato

4 X 2,500g, 1pcs 11g
652.000 / 647.000

For catering and ready-made meals



Mashed Potato De Luxe

4 X 2,500g, 1pcs 13g
649.000

For catering and ready-made meals



SMOOTH



Mini Potato Waffles

10 X 1,000g, 1pcs 18g
602.000

New appealing flavour variants



Décorées

5 X 1,000g, 1pcs 16g
720.000

Special seasonal product that fits on any holiday menu



Alphabytes

10 X 1,000g, 1pcs 7g
659.000

Especially for children



Noisettes

4 X 2,500g, 1pcs 7g
760.000

With its distinctive flavour, a perfect alternative to fries or wedges



Croquettes

4 X 2,500g, 1pcs 27g
547.000

The classic on the menu



Duchesses

4 X 2,500g, 1pcs 17g
735.000

Versatile use (side dish, appetiser)



Potato Pancakes

6 X 1,500g, 1pcs 60g
791.000

Independent dish or side dish



Loaded Mash

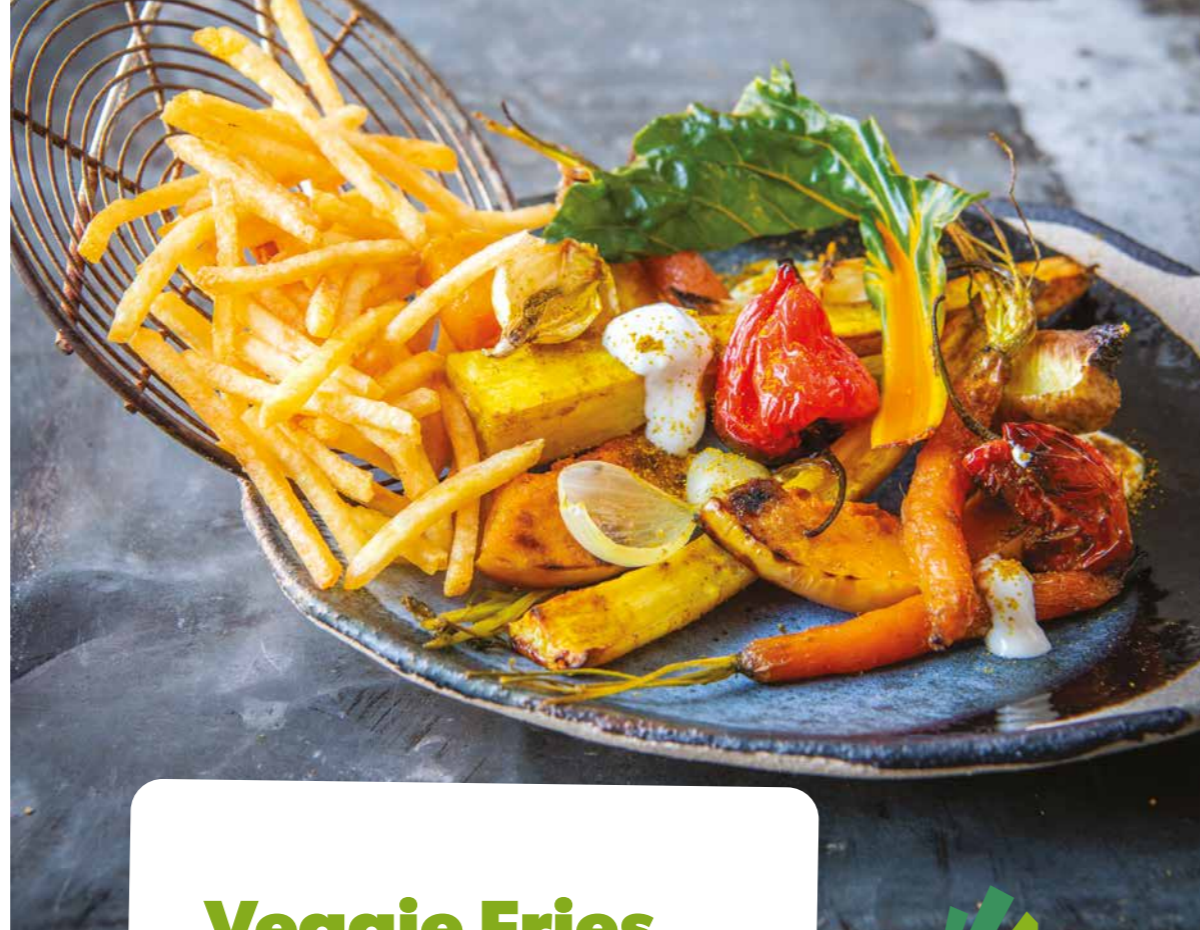
Preparation

Prepare mash according to the package instructions and serve in a bowl. Dress with cubes of cooked red beet, crispy bacon and sautéed onions. Garnish with chopped parsley.



All fries on me

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



Veggie Fries

Preparation

Roughly chop several veggies like carrots, parsnip, pumpkin, onions and zucchini and mix with harissa.

Put the veggies in a casserole and bake in a pre-heated oven (175°C) for about 40 minutes. Serve on a plate and add fries of your choice to the dish.



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.



Chili Fries

Preparation

Cut some tomatoes into small pieces, finely chop scallions and mix with chili sauce, herbs, beans and corn. Prepare fries according to the suggested frying time and serve with the sauce on top. Garnish with scallions.

HOT!



Hotdog Fries

Preparation

Cut some hotdogs into 3 pieces each and then cut small crosses into the ends. Prepare the fries according to the package instructions. To serve, arrange the fries and the hotdogs in equal amounts on a plate and serve with ketchup.



LET'S KETCHUP!









Rendang Fries

Preparation

Prepare fries according to the package instructions and serve on a nice plate. Use your favorite Indonesian Rendang recipe and put the stew on top of the fries. Garnish with chopped chili peppers and cilantro.

ABOUT PRE COOKED

-  Chilled products
-  100% potato
-  Precise portioning, easy calculation
-  Cost savings: time, energy and labour
-  Cold range can be served immediately
-  Hot range needs short heating or regeneration

Pre cooked

Full potato flavourrrr!

Pre-cooked potatoes with full potato flavour and without additives or salt are ready to be served as soon as you need it.



Whole Potato

3 X 4,000g (Chilled 0- 4°C)

964.000

Without washing, peeling, and slicing



Jacket Potato

5 X 1,000g (Chilled 0- 4°C)

977.000

100 % efficiency Natural potato flavour



Pommes Parisiennes

3 X 4,000g / 6 x 2,000g (Chilled 0- 4°C)

974.000

Saving time, energy and water.



Slices

3 X 4,000g (Chilled 0- 4°C)

565.000

Cold and warm serving



Pommes Parisiennes Skin On

6 x 2,000g (Chilled 0- 4°C)

984.000

No loss, rich taste and saving costs.



Rissolees

3 X 4,000g (Chilled 0- 4°C)

598.000

Without washing, peeling, and slicing



Appetizers

You've gotta try them all!

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 'em all.

ABOUT APPETIZERS

-  Frozen products
-  Cheese and vegetable fingerfood
-  For moments to share
-  An attractive price/quality ratio
-  Precise portioning



Cheese specialties



Cheese Pops

6 X 1,000g, 1pcs 23g

962.000

Great Holding time, perfect for deliveries



Brie bites

6 X 1,000g, 1pcs 25g

915.000

Premium taste experience, made with 100% authentic Brie



Camembert Bites

6 X 1,000g, 1pcs 20g

917.000

Bake-stable in the fryer and oven. The perfect choice for every preparation method



Cheddar bites

6 X 1,000g, 1pcs 20g

913.000

Bake-stable in the fryer and oven. The perfect choice for every preparation method



Brie Bites Salad

Preparation

Put arugula, cucumber, green beans, carrots julienne and smoked chicken in a bowl and toss with your favorite dressing. Prepare Brie bites according to the package instructions and put on top of the salad. Serve with bread.

Cheese specialties & topping



Mozzarella Sticks

6 X 1,000g, 1pcs 25g

916.000

All time favourite cheese appetizer. 100% Mozzarella with a subtle touch of herbs & spices



Cream Cheese Jalapeno Bites

6 X 1,000g, 1pcs 25g

905.000

For true spice-lovers, the perfect snack to go with a drink



Chili Cheese Toppers

6 X 1,000g, 1pcs 20g

548.000

A proven favourite amongst fast casual chains with a great holding time



Nacho Cheese Triangles

6 X 1,000g, 1pcs 20g

526.000

Our latest addition with an exceptional flavour of Tex-Mex spices



Mediterranean Mozzarella Sticks

6 X 1,000g, 1pcs 25g

545.000

All time favourite cheese appetizer. Taste the natural flavour of Mozzarella with it's signature cheese stretch



Premium Cheddar Topping

4 X 3,000g, 15g (portion size)

599.000

A premium, versatile cheddar cheese topping with an unmatched authentic flavour. Stay fluid for long periods making it a good choice for deliveries.

Onion rings



Onion Rings Beer Battered

6 X 1,000g, 1pcs 22-28g

541.000

A proven favourite amongst foodservice. Thick onion slices coated in a beer batter



Onion Rings Natural Battered

6 X 1,000g, 1pcs 22-28g

542.000

A proven favourite amongst foodservice. Thick onion slices coated in a natural batter



Preformed Onion Rings Breaded

6 X 1,000g, 1pcs 18g + add

543.000 / 549.000

Our bestseller, the perfect side-dish with a new and improved recipe





Mitraillette bread with fries

Preparation

Butter and toast a baguette. Cover one side of the bread with the sauce you prefer. Prepare fries according to the suggested frying time. Stack the onions, beef burger and fries on the baguette and serve with the remaining sauce.



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.



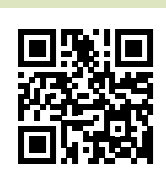
Pita Nostra

Preparation

Mix a salad of raddish, bell pepper, finely sliced carrot and chopped white cabbage. Put it on flat bread together with fried falafel and curry mayonnaise or hummus. Top off with fine crispy fries and cilantro leaves.

CONTACT

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



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