

Are you ready for the  
best taste of the world...



the fresh  
taste of  
the land



[www.farmfrites.com](http://www.farmfrites.com)

# Index

<b>About us</b>	<b>3</b>	<b>Sensations</b>	<b>26</b>
		More flavor, shape & excitement	
<b>Originals</b>	<b>6</b>		
Family favorites since 1971		<b>Appetizers</b>	<b>28</b>
		For moments to share	
<b>Finest</b>	<b>18</b>		
Premium performance		<b>Inspiration</b>	<b>32</b>
<b>Chef's Harvest</b>	<b>20</b>	<b>Contact</b>	<b>38</b>
The ultimate taste			
<b>Chef's Specials</b>	<b>22</b>		
Smart food service solutions			



# The fresh taste of the land

Since **1971**, we grow the tastiest potatoes. We are committed to nature, proud of our farmers' heritage. Farm Frites is **pure, authentic, passionate**; together with our growers we are working around the clock to make a difference. **Straight from the fields**, our potatoes are carefully taken care of and processed into fries. That farmland is our foundation. It is invaluable to Farm Frites!

And so are the more than 2,000 employees that work for Farm Frites, all over the world. That's why we do everything we do in the **most sustainable way** and **respect people and planet**. Where quality comes first ... and taste! You can see it and you can taste it.

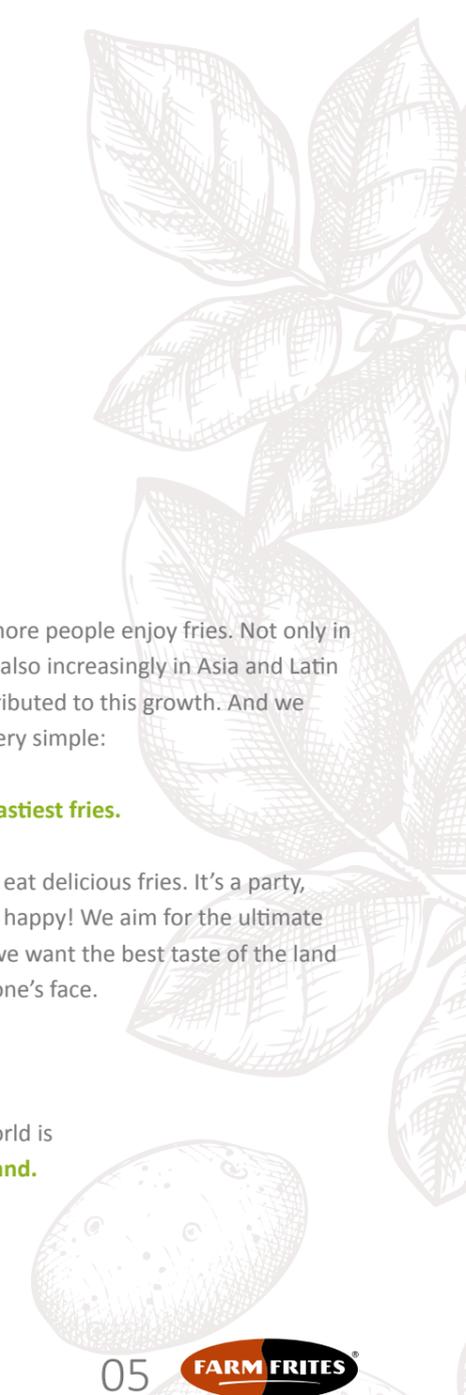
Worldwide, more and more people enjoy fries. Not only in the Western world, but also increasingly in Asia and Latin America. We have contributed to this growth. And we continue to do so. It's very simple:

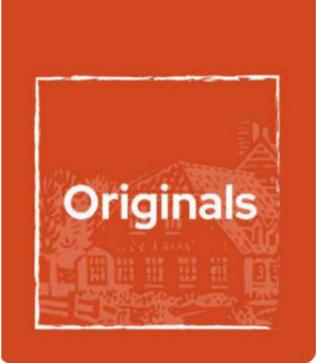
**We want to make the tastiest fries.**

Because it's a delight to eat delicious fries. It's a party, a treat, it makes people happy! We aim for the ultimate consumer experience: we want the best taste of the land to put a smile on everyone's face.

Farm Frites:

The best taste of the world is  
**The fresh taste of the land.**





Since we baked our first batch in 1971, we are in love with fries. And with us the whole world! Our Farm Frites Originals have become the family favorites. Timeless potato products that taste like more.

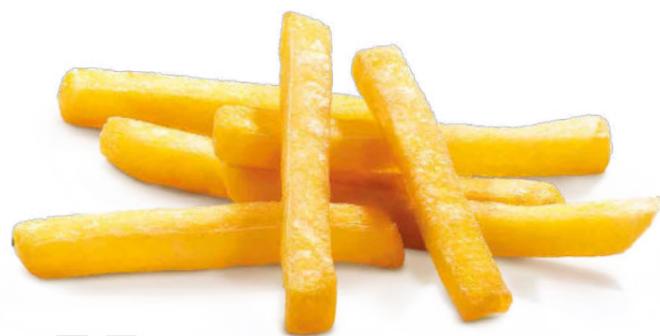
- ✓ Consistent quality throughout the year
- ✓ Broad range of fries for every dish, meal and appetite
- ✓ Excellent value for money

Frozen products 



 **All time favorite** especially in Quick Service Restaurants

**Shoestring fries 1/4"**



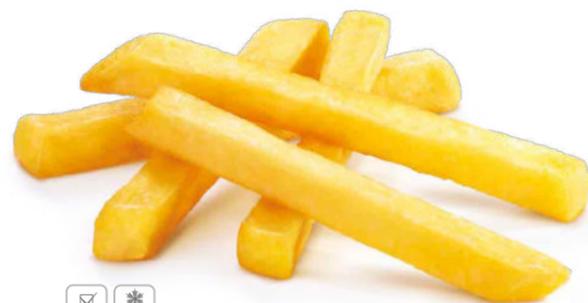
 **The all time favorite** of cut sizes, appreciated by consumers in all Foodservice segments

**Straight cut fries 3/8"**



 **Differentiating menu item,** loved by kids and parents too!

**Crinkle cut fries 1/2"**



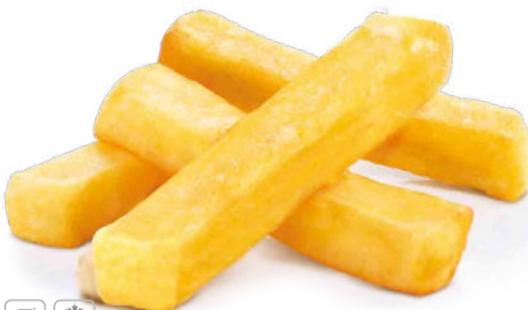
 **Big in size** and potato flavor

**Straight cut fries 1/2"**



 **A proven** British favorite

**Straight cut fries 9/16"**



 **Better** heat retention

**Straight cut fries 11/16"**



 **Flat cut size** offers premium taste and texture

**Steak cut fries 3/8" x 3/4"**

## 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.

Enjoy!



## Home-Style

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



 Home-Style belgian fries irregular cut



- ✓ Home made appeal
- ✓ Ideal for hotels, restaurants, catering.



 Home-Style rustic fries skin-on irregular cut



Perfect menu all year round



## Fish and Chips

### Preparation

Fry or bake the fish and 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.

Enjoy!



## 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!

Enjoy!



## 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.

Enjoy!

# Cut Specialties

Cut Specialties, a large selection of delicious products cut from top quality potatoes. The ideal ingredient to differentiate your menu!

- ✓ Variety of shapes and all time popular flavors
- ✓ Perfect snack or ideal side dish for traditional dishes
- ✓ High yield
- ✓ Cost effective portioning

Frozen products 



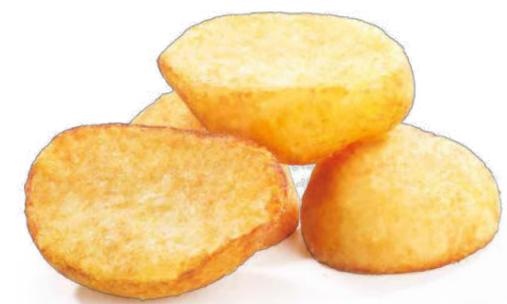
 **Extra crunchy**  
 **Crinkle wedges skin-on**



 **Usable in a broad range** of different dishes, for example in gratin  
 **Potato slices**



 **An exquisite classic side dish**  
 **Pommes parisiennes 18/32**



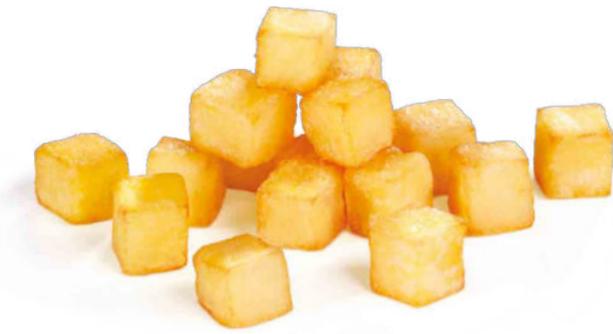
 **A proven British classic**  
 **Roast potatoes**



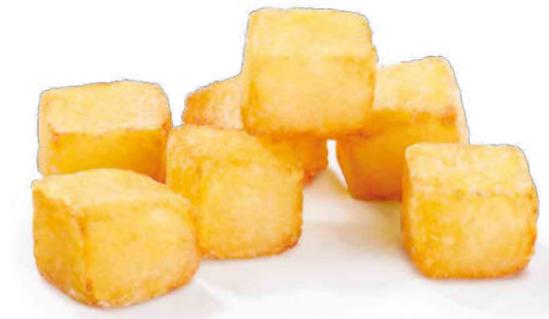
 **Oven bake or deep fry flexibility**  
 **Wedges skin-off**



 **Most frequently served alternative for fries**  
 **Wedges skin-on**



 **Classic French side dish**  
 **Rissolées**



 **Classic Mediterranean side dish**  
 **Patata brava**





## Gourmet Specialties

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

### 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.

Enjoy!

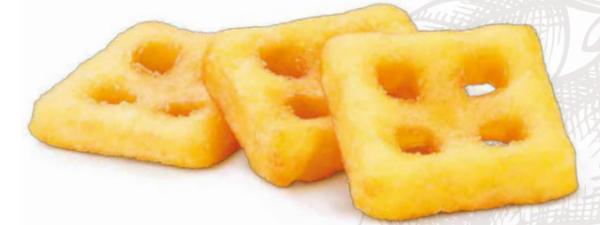
Frozen products



-  **Great item** for catering and ready meals
-  **Mash**



-  **Tastes like homemade mash** with real butter
-  **Mash de luxe**



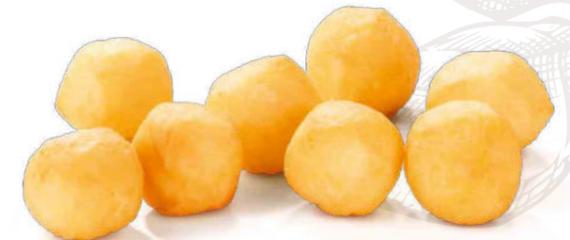
-  **Usable as a snack** or side dish
-  **Waffles mash**



-  **Special seasonal item** that fits every holiday menu
-  **Décorées**



-  **Special kids item!**
-  **Alphabytes**



-  **Differentiating appeal** makes it perfect as an alternative to fries or wedges
-  **Noisettes**

- ✓ Original, exciting shapes and flavors
- ✓ Variety of use (side, appetizer)
- ✓ Precise, cost effective portioning



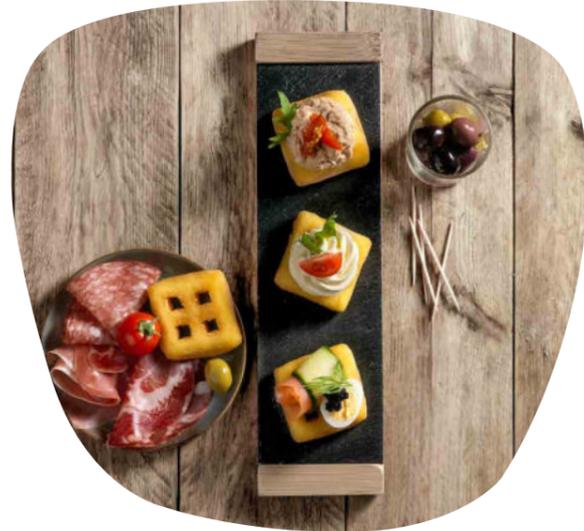
## Vega Fries

### 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.

**Enjoy!**



## 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.

**Enjoy!**



## 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.

**Enjoy!**



## 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.

**Enjoy!**



## 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.

**Enjoy!**



## 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.

**Enjoy!**

- ✓ Original, exciting shapes and flavors
- ✓ Variety of use (side, appetizer)
- ✓ Precise, cost effective portioning



 **Precise, cost effective portioning**  
**Croquettes**



 **Special seasonal item**  
 **Duchesses**  




 **Gluten free**  
 **Potato Pancakes**  



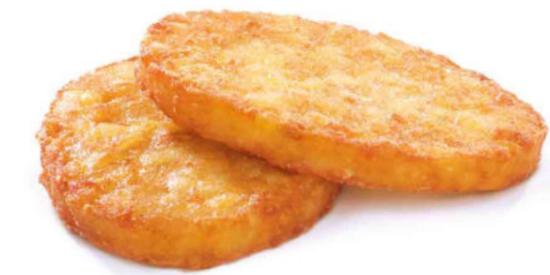

 **Mini hashbrowns**  
  




 **Usable as snack or sidedish**  
 **Rösties**  
  




 **A classic item of the traditional "full English breakfast"**  
 **Hashbrowns**  
  

 **Great addition to every burger!**  
 **Oval hashbrowns**  




 **Mini potato waffles**  
  


## 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.

Enjoy!





Farm Frites Finest will perfectly fit into your high level menu. Finest fries are made from specially selected potatoes of consistently high quality. These premium fries of maximum length provide a higher yield as well as satisfied customers. Farm Frites Finest are close to perfection.

## 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.

Enjoy!

Frozen products



- ✓ Excellent taste
- ✓ Made with care from the Finest potatoes
- ✓ Consistent quality throughout the year
- ✓ High yield



Finest super fine fries 3/16"



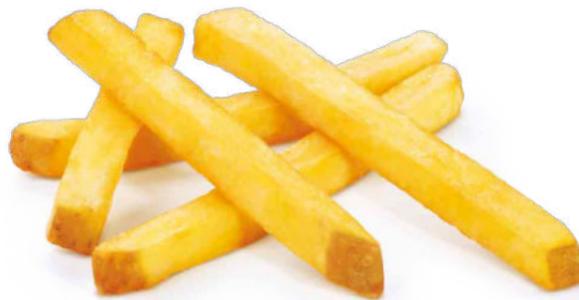
Finest shoestring fries 1/4"



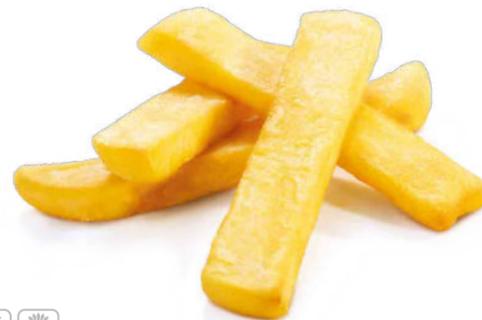
Finest shoestring fries 1/4" skin-on



Finest straight cut fries 3/8"



Finest straight cut fries 3/8" skin-on



Finest steak cut fries 3/8" x 3/4"



Finest round cut fries 5/16" x 1/2" skin-on



Finest straight cut fries 9/16" skin-on salted



CHEF'S HARVEST



Do you want to serve fries that look and taste homemade, but save yourself the hassle of peeling and cutting? Farm Frites Chef's Harvest offers you the perfect solution. To ensure the ultimate potato taste, only the best potatoes grown in clay soil are selected and authentically prepared from scratch by our Farm Frites' experts.



 Chef's Harvest straight cut fries 5/16" skin-on



- ✓ Fresh from the land
- ✓ Ultimate taste
- ✓ With or without skin

Frozen products



 Chef's Harvest straight cut fries 1/2"



 Chef's Harvest straight cut fries 1/2" skin-on





## Crispy Coated

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.



Crispy Coated straight cut fries 3/8" skin-on



Crispy Coated shoestring fries 1/4"



Crispy Coated straight cut fries 1/2"



Crispy Coated straight cut fries 3/8"



Crispy Coated straight cut fries premium 3/8"



Crispy Coated shoestring fries premium 1/4"

Frozen products



Frozen products 

## Fast Fry

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.



 Fast Fry crinkle cut fries 1/2"

- ✓ Fast preparation
- ✓ Ideal to handle peak times
- ✓ For high traffic outlets



 Fast Fry straight cut fries 3/8"

Frozen products 

## Quick Oven

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



 Quick Oven straight cut fries 5/16"



 Quick Oven crinkle cut fries 3/8"

- ✓ Easy and fast preparation- max. 4 min.
- ✓ Excellent quality (taste, crispiness and colour)
- ✓ Ideal where deep-frying is not possible (hospitals, schools, airports, catering, petrol stations, etc)



 Fast Fry shoestring fries 1/4"





Potatoes are hugely versatile. Farm Frites Sensations helps you to surprise customers with exciting potato products that will spice up any menu. Our Farm Frites' experts are constantly developing innovative potato-based products with more flavor and shape that are certain to bring excitement to your plates.



Frozen products 



 **Extra crunchy** and ready in less than 2 minutes  
 **Sweet Potato fries 9mm**



 **Ready, steady, serve!** No extra seasoning needed!  
 **Seasoned wedges**



 **Wedges with explosive kick!**  
 **Hot & Spicy wedges**



## 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.

**Enjoy!**

## Appetizers



Farm Frites offers a wide variety of delicious appetizers. Stylish vegetable and cheese finger foods that are bound to add sparkle to your menu. The quality of Farm Frites Appetizers meets the highest standards of professional kitchens. And, they're sure to create memorable moments of a shared experience.

- ✓ Soft and delicate cheese inside, crispy skin on
- ✓ Popular fingerfood, snack or dessert
- ✓ An attractive price/quality ratio
- ✓ Precise portioning

Frozen products



**Fresh cut** whole onion rings in a crunchy batter  
**Onion rings natural battered**



**Shredded onion** with crispy crust  
**Onion rings breaded**



**Soft cheese** with a sweet spicy touch  
**Cream cheese jalapeno bites**



**Classic pop** filled with premium 40 weeks matured Gouda cheese  
**Cheese pops**



**Iconic nugget** filled with premium 40 weeks matured Gouda cheese  
**Cheese nuggy's**



 **The original Dutch cheese** caught in a crispy coating  
 **Gouda bites**



 **Triangled crunchiness** filled with soft brie  
 **Brie bites**



 **The creamy taste** of France with a crispy crust  
 **Camembert bites**



 **Sweet flavoured** Swiss cheese  
 **Emmental bites**



 **The taste of pure cheddar** with a crispy coating  
 **Cheddar bites**



 **The Italian classic**, very soft and melty  
 **Mozzarella sticks**

## Burger Gouda Cheese Bites

### Preparation

Take an artisanal bun and put lettuce, bacon, onions and a burger of your choice on it. To add wow-factor, choose crispy Gouda Cheese Bites instead of a slice of Cheddar. Serve with BBQ sauce and rustic fries.

Enjoy!





**Trade up with  
French fries!**



## 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.

**Enjoy!**



## 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.

**Enjoy!**



## 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.

**Enjoy!**



## 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..

**Enjoy!**



## 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.

Enjoy!



## Pleasure Mountain

### Preparation

Heat oil in a pan and prepare a steak the way you like it. Put the steak on a plate and garnish with a bunch of Super Fine Fries on top of the meat. Serve with a tossed garden salad in a separate bowl.

Enjoy!



## 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.

Enjoy!



## 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.

Enjoy!

# Try it now!

## The fresh taste of the land.

**Farm Frites International B.V.**

Molendijk 108  
3227 CD Oudenhorn  
The Netherlands

**General**

Phone: : +31 181 466 888  
Fax: +31 181 465 350  
Email: [usa@farmfrites.com](mailto:usa@farmfrites.com)

[www.farmfrites-usa.com](http://www.farmfrites-usa.com)

