

AZIENDA USL. BOLOGNA CITY
Department of Prevention
Hygiene, Food and Drinks
(via Gramsci 12, 40121 Bologna, Tel:6079828)

Bologna 19/12/97

Messrs.
Eurochef
Viale delle Nazioni 101
41100 Modena

Ref: **REPORT ON THE MACHINE FOR FRYING POTATOES
KNOWN AS "POM'CHEF"**

Further to discussions and agreements made, herewith the report in question.

Yours faithfully,

Medical Director
Dr. A. Brunozzi

Round stamp: Azienda USL, Bologna City
Region of Emilia Romagna

Director of the Department of Prevention
Prof. A. Faggioli

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Date: 19/12/97

Ref: 11579/97

REPORT ON EQUIPMENT FOR FRYING POTATOES KNOWN AS "POM'CHEF"

Given that the company EUROCHEF - Restaurant equipment, Viale delle Nazioni 101, Modena, following its request of 13/12/96 and further supporting documentation of 28/02/97 and 15/09/97, submitted its equipment, known as "pom'chef", used for the automatic production of fried potatoes, to the Department of Prevention for hygiene evaluation, the following procedures were carried out:

- the verification of the working of the machine and of the raw materials used, through two inspections on public premises where - with previously issued, temporary sanitary authorisation, issued by the Commune of Bologna - the machine had been installed for an experimental period;
- the taking of two samples of the oil used, before and after a certain number of production cycles;
- the study of the bibliography relating to the characteristics of the raw materials from a public health and nutritional point of view;
- the acquisition of certifying documentation on the materials in contact with food, in accordance with current norms;

- an evaluation of the category of business for which installation of the equipment appears compatible within the limitations envisaged by the health authorities.

THE WORKING OF THE MACHINE AND RAW MATERIALS USED

From the inspections carried out and the documentation acquired it was possible to verify that the POM'CHEF machine functions using as raw materials:

- pre-fried, frozen potatoes of the "OVENFRITES" variety (that is, produced by a special process which reduces their water content, thereby minimizing the emission of steam during the final re-hydration of the product prior to serving;
- oil with a high fuming point which, in the case inspected, was palm oil, but, according to the documentation presented, could be either sunflower or peanut oil.

The equipment, which is cube-shaped measuring about 60 cm along each edge (to be precise 61 cm x 60 cm x 58 cm), is manufactured entirely from stainless steel and has a loading lid through which the potatoes pass into a basket, also of stainless steel; here the potatoes remain for a programmable period (generally of 1 to 3 minutes at a temperature of 175°) and are then automatically ejected into a bowl, ready to be served. Thus, the potatoes do not come into contact with materials or gears inside the machine which might cause the introduction of foreign substances.

Since the oil has a very high fuming point, and since the equipment is perfectly sealed and has an external vaporizer for condensating the cooking vapours (cold-barrel), which are ducted into a container underneath the

