Frozen French Fries

A Product of Danish Agro Farms

Quality Potatoes. Perfectly Prepared. Ready to Serve.

Danish Agro Farms offers frozen French fries for restaurants, hotels, fast-food chains, catering businesses, foodservice distributors, and commercial buyers. Our product concept combines carefully selected potatoes with controlled processing, hygienic handling, and suitable freezing and packaging practices to meet customer requirements.

Our frozen French fries are designed for convenient food preparation and consistent serving across professional kitchens and foodservice operations. Product specifications, cut sizes, packaging formats, and supply arrangements can be customized according to customer requirements and production capabilities.

Product Overview

Our frozen French fries are prepared from potatoes selected for their suitability for French fries production. The processing approach focuses on product uniformity, appearance, texture, and convenient preparation.

Key Product Features

- Made from potatoes selected for French fries processing.
- Uniform cuts according to the agreed product specification.
- Convenient frozen format for foodservice and commercial use.
- Suitable for preparation by deep-frying or other validated cooking methods specified for the product.
- Designed for convenient storage and portioning under recommended frozen conditions.
- Available for bulk and business-to-business supply, subject to product and production availability.

Product Applications

Danish Agro Farms frozen French fries are suitable for a range of foodservice applications, including:

- Fast-food restaurants and burger outlets.
- Hotels, restaurants, and cafés.

- Catering and institutional kitchens.
- Foodservice distributors and wholesalers.
- Retail and private-label opportunities, subject to agreement.
- Commercial kitchens and quick-service restaurants.

Raw Material Selection

Potato quality is an important factor in producing French fries with desirable appearance, texture, and frying performance. Raw potatoes are selected according to agreed requirements, which may include variety, size, shape, dry matter, reducing sugar levels, and overall condition.

Our sourcing approach emphasizes suitable raw materials and customer-focused product specifications.

Processing & Food Safety

Frozen French fries production requires controlled processing and appropriate food safety practices. Depending on the product specification and manufacturing process, production steps may include:

1. **Potato receiving and inspection** — assessment of incoming raw materials.
2. **Washing and preparation** — removal of soil and preparation for cutting.
3. **Peeling and trimming** — removal of skin and unsuitable portions, where applicable.
4. **Cutting and sorting** — preparation of fries to the specified dimensions.
5. **Blanching and treatment** — applied where required by the validated process.
6. **Partial frying or surface treatment** — according to the agreed product type.
7. **Freezing** — rapid freezing using suitable equipment and controlled conditions.
8. **Packaging and labelling** — packing according to product and customer requirements.
9. **Frozen storage and dispatch** — maintenance of the required frozen supply chain.

Actual processing steps depend on the final product formulation and manufacturing arrangement. Food safety controls, hygiene practices, traceability, and temperature monitoring should be implemented throughout the applicable process.

Product Specifications

Product specifications can be agreed with customers according to their intended use and market requirements.

Specification	Available options / details
Product	Frozen French Fries
Raw material	Potatoes
Cut size	Straight cut or other agreed cuts
Preparation type	According to the agreed product specification
Packaging	Bulk or retail packs, subject to availability
Storage	Maintain at the validated frozen storage temperature stated on the label
Shelf life	As established through product validation and packaging specifications
Supply	Subject to production capacity and order requirements

Quality Assurance

Our quality-focused approach aims to support product consistency and customer satisfaction. Quality checks may include:

- Raw potato inspection and acceptance.
- Cut size and visual appearance.
- Colour and frying performance.
- Texture and finished-product condition.
- Foreign matter and packaging integrity.
- Net weight and label verification.
- Storage and distribution temperature control.
- Batch identification and traceability, where implemented.

Product-specific quality criteria should be confirmed through an approved specification and suitable verification procedures.

Packaging & Storage

Frozen French fries can be offered in packaging formats agreed with the customer, depending on production capability and order quantity.

To maintain product quality:

- Keep the product frozen at the temperature stated on the approved product label.
- Avoid unnecessary temperature fluctuations during storage and transportation.
- Follow the cooking instructions provided for the specific product.
- Do not refreeze after thawing unless the approved product instructions explicitly permit it.

Bulk Supply & Business Partnerships

Danish Agro Farms aims to serve businesses requiring reliable sourcing and supply arrangements for frozen French fries. We welcome enquiries from:

- Foodservice companies.
- Restaurant and hotel chains.
- Fast-food businesses.
- Frozen food distributors.
- Wholesalers and commercial buyers.
- Retail and private-label customers.

Supply details, specifications, packaging, order quantities, and delivery schedules can be discussed according to customer needs and availability.

Why Choose Danish Agro Farms?

- Agriculture and food-sector sourcing experience.
- Focus on suitable potato raw materials.
- Customer-oriented product specifications.
- Options for commercial and foodservice supply.
- Attention to product handling, packaging, and storage requirements.
- Partnership-focused approach for long-term business relationships.

Our Commitment

At Danish Agro Farms, we believe quality begins with the raw material and continues through every stage of the supply chain. Our objective is to provide practical potato-based food solutions that meet customer expectations for convenience, consistency, and value.

Order Frozen French Fries

Looking for frozen French fries for your restaurant, food business, distribution network, or private-label range?

Contact Danish Agro Farms to discuss product specifications, cut sizes, packaging options, samples, order quantities, and supply arrangements.

Danish Agro Farms — From Agricultural Sourcing to Food Solutions.