

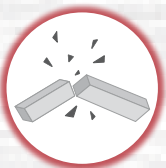
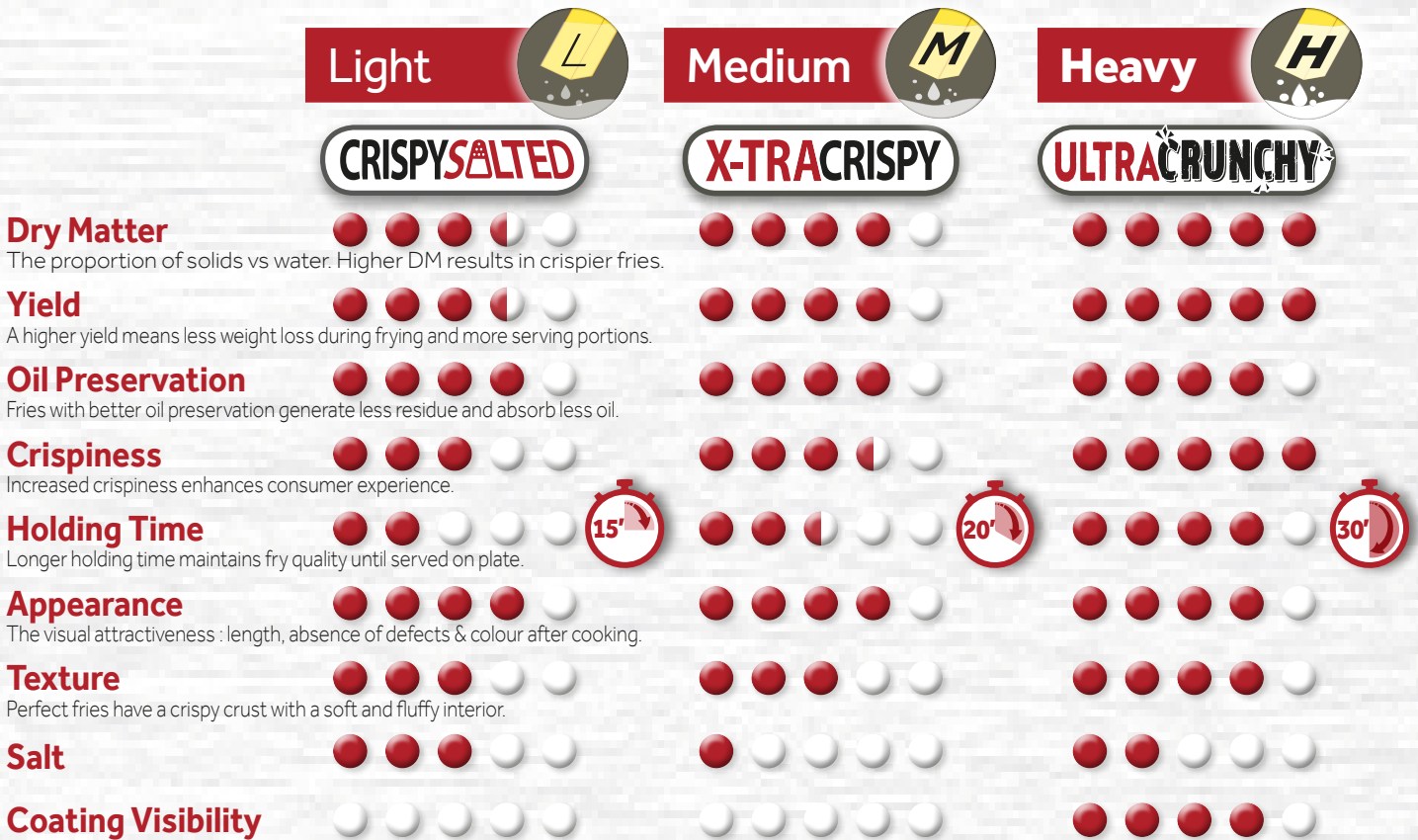
Lutosa



COATED

WITH EXCELLENCE

Our Coated Fries Uncovered



Excellent or even Exceptional Crunchiness

Thanks to their special coating, these fries deliver an unparalleled crunch with every bite, providing a consistently satisfying experience that customers will love.



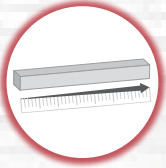
Very Long Heat Retention

Coated fries stay warmer for an extended duration, ensuring that customers enjoy their meal at the perfect temperature, even if there's a delay in serving.



Extended Holding Time

Our coated fries maintain their optimal texture and crispiness for longer periods, making them perfect for busy restaurants and takeout services where food might sit before being consumed.



Attractive Product Visual

Our coated fries score very well on appearance : low in defects, very good length, homogeneous product coloration, etc.

Low Fat Uptake

The innovative coating creates a shield that limits the oil absorption during frying, resulting in a healthier product with less grease, appealing to health-conscious consumers.



Lower Oil Consumption

The reduced oil absorption not only makes the fries healthier but also lowers oil usage, leading to cost savings for foodservice operators.



Versatile Preparation Methods

These fries can be prepared using various methods, including traditional fryers, ovens, high-speed ovens, and air fryers, offering flexibility and convenience in the kitchen.



Gluten-free

All Lutosa coatings are gluten-free, i.e. they do not contain wheat or its derivatives. This makes them well-suited for people who suffer from celiac disease or, for other reasons, prefer to stick to a gluten-free diet.





Not just Great Taste and Experience, but Great Savings as well!

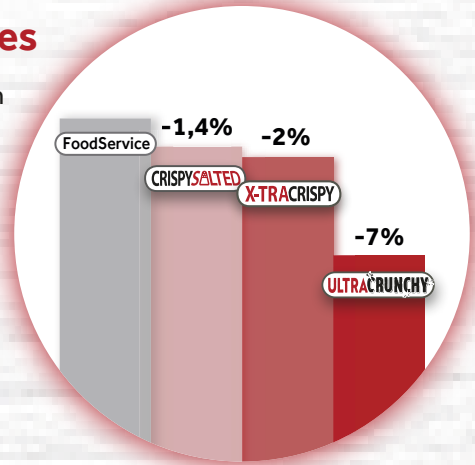
Less Product needed with Lutosa Coated Fries

Our UltraCrunchy fries, featuring the heavy coating, offer an exceptional yield compared to standard Foodservice fries.

This superior yield means that as much as

-7% **product is needed** to prepare exactly the same number of servings, providing substantial cost savings and efficiency in kitchen operations.

*"Serving more plates from a carton.
This is great value for money."*



Strongly Reduce Oil Consumption

The unique composition of our coated fries – entirely gluten-free, of course – very effectively creates a shield around the fries, leading to significantly less oil absorption during frying.

Our UltraCrunchy heavy coated product range allows foodservice operators to **decrease their oil consumption and costs** by up to

-66% making our brand-new range an economically sensible go-to choice for any cost-conscious chef!

"And at the same time my clients get less fat on their plates!"

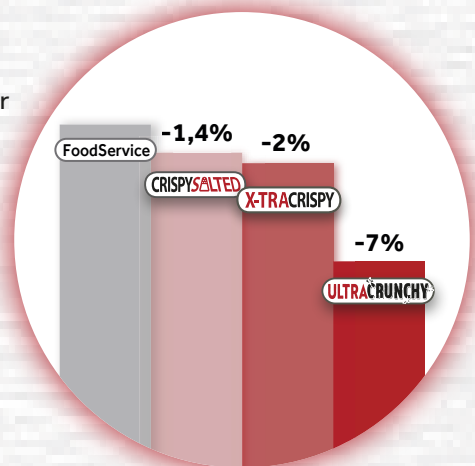
... and even more gains in operating costs

Beyond the direct cost savings on ingredients and preparation, our coated fries also significantly reduce operational expenses.

From a up to

-7% **decrease in electricity and staffing costs** to more efficient **transport and storage**, our product ensures that the benefits translate all the way to your bottom line, optimizing your overall operational efficiency.

"So with the Lutosa Coated Fries I also save on energy, transport, storage and staff costs. Lovely!"



Perfect Coated Moments



snacking & street food



tapas & food sharing



local fast food



take-away & home delivery



fancy & casual dining



outdoor service