

Specification

Version 17-06/2023

Date 21.07.23

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Item.Nr
621052

Notation
Combi Frites Crinkle Cut

Description: French fries - potato sticks especially for combi steamer, crinkle cut, prebaked in vegetable oil, deep frozen

Ingredients: potatoes 91%, vegetable oils (sunflower, rapeseed) in varying proportions.

Preparation: Combi-steamer:
Preheat the combi-steamer to approx. 215°C hot air.
- Evenly spread 1 kg of frozen French fries in a 1/1 basket and bake for 4 - 7 minutes until golden yellow.
- Evenly spread 5 kg of frozen French fries onto five 1/1 baskets and bake for 11 - 15 minutes until golden yellow.
The ideal amount to fill a 1/1 basket is 1 kg.

Half way through the baking time give the French fries in the basket a good shake. Each extra basket put into the combi- steamer lenthens the baking time by approx. 1 - 2 minutes.
Please do not brown the product too much.

Tip: It is recommended to insert a baking tray between the baskets to prevent vegetable oil from dripping into the baskets below.

Kitchen appliances are subject to fluctuations, therefore our recommendations are only guidelines.

Heat thoroughly before consumption!
Do not refreeze after thawing!

Sensory properties: Smell and taste: typically like fried potatoes, without any off smell or taste.
Consistency: outside crispy, inside soft, but not sticky.

BBD & Storage: 30 months from production, store at least at -18 °C.

Specific values		lower limit	standard value	upper limit	QU
Physical	Length < 25 mm			2,000	%
	Length > 50 mm	70,000			%
Chemical	Moisture	53,000	54,000	55,000	%
	Fat content	7,000	8,500	10,000	%
	Free fatty acids			1,000	%
Optical	Spots 2-6 mm		15,000	18,000	Stk
	Spots 6-10 mm		3,000	5,000	Stk
	Spots > 10 mm		1,000	2,000	Stk
	Product colour DF	USDA	1,000		2,000
Sensory	Product colour Prep	USDA			2,000
	Crispness	Scale 9-1	6,000	8,000	9,000
	Taste	Scale 9-1	6,000	8,000	9,000
Microbiological	Bacillus cereus		500,000	1.000,000	/g
	E. coli		100,000	1.000,000	/g
	koag. pos. Staph.		100,000	1.000,000	/g
	L. monocytogenes			100,000	/g
	Salmon. neg. in			25,000	g



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Nutritional values		deep-frozen 100g		GDA		prepared 100g		GDA		more...
Energy		212,80	kcal	10,64	%	271,50	kcal	13,58	%	
		891,50	KJ	10,65	%	1.135,80	kJ	13,56	%	
		2,33	BE			2,75	BE			
	Fat	9,00	g	12,86	%	12,90	g	18,43	%	
	SFA	0,81	g	4,05	%	1,20	g	6,00	%	
	Carbohydrate	28,00	g	10,77	%	33,00	g	12,69	%	
	Sugar	0,20	g	0,22	%	0,20	g	0,22	%	
	Dietary fiber	3,30	g	13,20	%	3,90	g	15,60	%	
	Protein	3,30	g	6,60	%	3,90	g	7,80	%	
	Salt	0,20	g	3,33	%	0,23	g	3,75	%	
	Sodium	0,08	g	3,33	%	0,09	g	3,75	%	

Nutri-Score A Score: -3

Allergens	Ingredients	Info	incl	quantum	QU
	Cereals cont. Gluten		<input type="checkbox"/>		
	Crustacea/Shellfish		<input type="checkbox"/>		
	Eggs & Derivatives		<input type="checkbox"/>		
	Fish & Derivatives		<input type="checkbox"/>		
	Peanuts & Derivative		<input type="checkbox"/>		
	Soy & Derivatives		<input type="checkbox"/>		
	Milk & Derivatives		<input type="checkbox"/>		
	Nuts & Derivatives		<input type="checkbox"/>		
	Sesame & Derivatives		<input type="checkbox"/>		
	SO2 > 10mg/kg		<input type="checkbox"/>		
	Celery & Derivatives		<input type="checkbox"/>		
	Mustard & Derivative		<input type="checkbox"/>		
	Lupins & Derivatives		<input type="checkbox"/>		
	Mollusca & Derivat.		<input type="checkbox"/>		

GMO: In terms of the regulation (EC) No 1829/2003 on genetically modified food and feed and the regulation (EC) No. 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms this product does not contain genetically modified organisms and is not produced with genetically modified raw materials.

[end]



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