

Specification

Version 27-01/2023

Date 21.07.23

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Item.Nr
622079

Notation
Mini Rosti slightly prebaked

Description: Small round rosti formed, rosti mass slightly prebaked in vegetable oil, deep frozen.

Ingredients: potatoes 88%, vegetable oils (sunflower, rapeseed) in varying proportions, potato starch, salt, dextrose, natural aroma, spices.

Preparation: Deep fryer:
Place the frozen rosti in preheated frying fat/oil (170-175°C) and fry for approx. 4 minutes until golden yellow (only half fill the frying basket, do not overfill it).

Pan:
Heat a little oil or fat in a pan or on a griddle. Bake the frozen rosti over low to medium heat for approx. 3-5 minutes until golden yellow (turn over several times).

Combi-steamer:
Preheat the combi-steamer to 180°C. Cook the frozen rosti for approx. 12-14 minutes until golden yellow. Turn over halfway through.

Hot air fryer:
Preheat the hot air fryer to 200°C Bake the frozen rosti for approx. 10-15 minutes until golden yellow. Shake the chip basket occasionally!

Our tip for pan or fryer cooking: remove excess fat with kitchen paper.

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: like potatoes, with mild deep fried touch, spicy, without any strange smell or taste.
Consistency: outside crispy, inside not too soft or sticky.

BBD & Storage: 24 months from production, store at least at -18°C.

Specific values		lower limit	standard value	upper limit	QU
Physical	Unit weight average	9,500	10,500	11,500	g
	Diameter	32,000	36,000	40,000	mm
	Height	ca.	13,000		mm
Chemical	Peroxide Value			10,000	mmol
	Free fatty acids			1,000	%
	Fat content	ca.	8,500		%
	Salt content	ca.	0,725	1,100	1,475
Optical	Product colour DF	USDA	0,000	1,000	
	Product colour Prep	USDA	2,000	3,000	
Sensory	Taste	Scale 9-1	6,000	8,000	9,000
	Crispness	Scale 9-1	6,000	8,000	9,000
Microbiological	E. coli		100,000	1.000,000	/g
	koag. pos. Staph.		100,000	1.000,000	/g
	Bacillus cereus		500,000	1.000,000	/g
	L. monocytogenes			100,000	g
	Salmon. neg. in			25,000	g



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Firmenbuch:
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FN 207308s

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Nutritional values		deep-frozen	100g	GDA	prepared	100g	GDA
		Energy	189,70	kcal	9,49 %	0,00	kcal
		794,20	KJ	9,48 %	0,00	kJ	0,00 %
		2,03	BE		0,00	BE	
	Fat	8,50	g	12,14 %		g	0,00 %
	SFA	0,90	g	4,50 %		g	0,00 %
	Carbohydrate	24,40	g	9,38 %		g	0,00 %
	Sugar	0,70	g	0,78 %		g	0,00 %
	Dietary fiber	2,80	g	11,20 %		g	0,00 %
	Protein	2,50	g	5,00 %		g	0,00 %
	Salt	1,08	g	17,92 %	0,00	g	0,00 %
	Sodium	0,43	g	17,92 %		g	0,00 %

Nutri-Score C 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	in finished product < 10 mg/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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