

## Specification

Version 15-05/2022

Date 21.07.23

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Item.Nr  
**622117**

Notation  
**Mini Rosti boats**

**Description:** Rosti formed to a small boat, fillable. Through a small hole in the base excrescent frying fat can flow off. Prebaked in vegetable oil, deep frozen.

**Ingredients:** potatoes 84%, vegetable oils (sunflower, rapeseed) in varying proportions, potato starch, salt, dextrose, spice.

**Preparation:** Combi-steamer:  
Preheat the combi-steamer to 180°C. Cook the frozen rosti boats for approx. 13-16 minutes until golden yellow.

**Deep fryer:**  
Place the frozen rosti boats in the preheat frying fat/oil (170 - 175°C) and fry for approx. 3-5 minutes until golden yellow (only half fill the frying basket, do not overfill it).  
Tip: Remove excess fat with kitchen paper.

**hot air fryer:**  
Preheat the hot air fryer to 200°C. Bake the frozen rosti boats for approx. 8-11 minutes until golden yellow. Shake the chip basket occasionally!

Once they have been cooked, the rosti boats can be filled either hot or cold.

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 a mild deep fried touch, without any off taste or smell.  
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	37,000	42,000	45,000	g	
	Length	73,000	79,000	85,000	mm	
	Width	37,500	41,000	44,000	mm	
	Height	23,000	26,000	29,000	mm	
	Height	Fill.space	12,000	14,000	16,000	mm
	Width	Fill.space	17,000	20,000	23,000	mm
	Length	Fill.space	54,000	55,000	56,000	mm
Chemical	Fat content	5,700	7,200	8,700	%	
	Free fatty acids			1,000	%	
	Peroxide Value			10,000	mvl	
	Salt content	ca.	0,725	1,100	1,475	%
Optical	Product colour DF	USDA	1,000		2,000	
	Product colour Prep	USDA	2,000		3,000	
Sensory	Crispness	Scale 9-1	6,000	8,000	9,000	
	Taste	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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BIC: RVVGAT2B

**UID-Nummer:**  
ATU64421806  
**Firmenbuch:**  
Landesgericht Feldkirch  
FN 207308s

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Nutritional values		deep-frozen	100g	GDA	prepared	100g	GDA
		Energy	181,20	kcal	9,06 %	0,00	kcal
		759,40	KJ	9,07 %	0,00	kJ	0,00 %
		2,12	BE		0,00	BE	
	Fat	7,20	g	10,29 %		g	0,00 %
	SFA	0,65	g	3,25 %		g	0,00 %
	Carbohydrate	25,40	g	9,77 %		g	0,00 %
	Sugar	0,80	g	0,89 %		g	0,00 %
	Dietary fiber	3,40	g	13,60 %		g	0,00 %
	Protein	2,00	g	4,00 %		g	0,00 %
	Salt	1,13	g	18,75 %	0,00	g	0,00 %
	Sodium	0,45	g	18,75 %		g	0,00 %

Nutri-Score B Score: 2

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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