

## Specification

Version 10-06/2022

Date 04.05.23

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Item.Nr                      Notation  
**622309**                      **Mini rosti triangles with bacon**

**Description:**                      Small rosti triangles with fine cut bacon and herbs. Potatoes golden yellow coloured, bacon red to brownish coloured, prebaked in vegetable oil, deep frozen.

**Ingredients:**                      potatoes 75%, bacon 10% (pork, salt, spices, dextrose, conserving agent: sodium nitrite; smoke), vegetable oils (sunflower, rapeseed) in varying proportions, potato starch, salt, dextrose, spices, herbs.

**Preparation:**                      **Combi-steamer/oven:**  
 Preheat the combi-steamer/oven to 180°C. Cook the frozen rosti for approx. 9-12 minutes until golden yellow.

**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. 6 minutes until golden yellow (turn over several times).

**Deep fryer:**  
 Place the frozen rosti in preheated frying fat/oil (170-175°C) and fry for approx. 3-4 minutes until golden yellow (only half fill the frying basket, do not overfill it).

**Tip for pan or fryer cooking:** remove excess fat with kitchen paper.

**Do not refreeze after thawing!**

**Sensory properties:** Smell and taste: typically like potatoes and Speck, with smokearoma, with a light deep fried touch, without any off smell or taste.  
 Consistency: outside crispy, inside soft but not sticky, Speck with a slight bite, not chewy.

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

Specific values			lower limit	standard value	upper limit	QU
Physical	Unit weight average	10 pieces	15,000	17,000	19,000	g
	Height	approx.		15,000		mm
Chemical	Fat content	approx.	8,000	10,000	12,000	%
	Salt content	approx.	1,160	1,450	1,740	%
	Free fatty acids				1,000	%
	Peroxide Value				10,000	mmI
Optical	Product colour DF	USDA	1,000	1,500	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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		deep-frozen	100g	GDA	prepared	100g	GDA	more...
Nutritional values	Energy	203,30	kcal	10,17 %	0,00	kcal	0,00 %	
		850,30	KJ	10,15 %	0,00	kJ	0,00 %	
		1,78	BE		0,00	BE		
	Fat	10,10	g	14,43 %		g	0,00 %	
	SFA	1,30	g	6,50 %		g	0,00 %	
	Carbohydrate	21,40	g	8,23 %		g	0,00 %	
	Sugar	0,23	g	0,26 %		g	0,00 %	
	Dietary fiber	2,20	g	8,80 %		g	0,00 %	
	Protein	5,60	g	11,20 %		g	0,00 %	
	Salt	1,45	g	24,17 %	0,00	g	0,00 %	
	Sodium	0,58	g	24,17 %		g	0,00 %	

Nutri-Score C Score: 4

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"/>		
	SO <sub>2</sub> > 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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