

## Specification

Version 01-06/2022

Date 31.07.23

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Item.Nr  
**622362**

Notation  
**Rösti Dounuts BBQ**

**Description:** Small ring formed from rosti mass. Orange coloured, prebaked in vegetable oil, deep frozen.

**Ingredients:** potatoes 85%, vegetable oils (sunflower, rapeseed) in varying proportions, potato starch, salt, dextrose, onion powder, peppers, herbs, spices, spice extract, smoke.

**Preparation:**

**Combi-steamer:**  
Preheat the combi-steamer to 180°C. Place the frozen Rosti Donuts in a single layer on a baking tray and bake for approx. 9-12 minutes until golden yellow. Turn over half way through.

**Deep fryer:**  
Place the frozen Rosti Donuts 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). Tip: remove excess fat with kitchen paper.

**Hot air fryer:**  
Preheat the hot air fryer to 200°C. Spread the frozen Rosti Donuts in a single layer in the basket and bake for approx. 8 - 10 minutes until golden yellow.  
Shake the chip basket occasionally!

**Pan:**  
Heat a little oil or fat in a pan or on a griddle. Bake the frozen Rosti Donuts over low to medium heat for approx. 4-6 minutes until golden yellow (turn over several times).

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

Heat thoroughly before consumption!  
Do not refreeze after thawing!

**Sensory properties:** Appearance: Orange, visible roast table snippets and spices.  
Smell and taste: Smoky, spicy, of paprika and potato, without foreign smell and foreign taste.

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

Specific values		lower limit	standard value	upper limit	QU
Physical	Unit weight	11,000	13,000	15,000	g
	Diameter	35,000	38,000	41,000	mm
Chemical	Fat content	7,000	8,500	10,000	%
	Free fatty acids			1,000	%
	Peroxide Value			10,000	mmI
	Salt content	0,825	1,200	1,575	%
Optical	Product colour DF	USDA		2,000	
	Product colour Prep	USDA	2,000		
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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**UID-Nummer:**  
ATU64421806  
**Firmenbuch:**  
Landesgericht Feldkirch  
FN 207308s

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Nutritional values		deep-frozen	100g	GDA	prepared	100g	GDA
		Energy	204,50	kcal	10,23 %	0,00	kcal
		856,70	KJ	10,23 %	0,00	kJ	0,00 %
		2,25	BE		0,00	BE	
	Fat	8,90	g	12,71 %		g	0,00 %
	SFA	0,90	g	4,50 %		g	0,00 %
	Carbohydrate	27,00	g	10,38 %		g	0,00 %
	Sugar	0,50	g	0,56 %		g	0,00 %
	Dietary fiber	2,60	g	10,40 %		g	0,00 %
	Protein	2,80	g	5,60 %		g	0,00 %
	Salt	1,20	g	20,00 %	0,00	g	0,00 %
	Sodium	0,48	g	20,00 %		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"/>		
	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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