

## Specification

Version 24-02/2023

Date 04.05.23

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Item.Nr	Notation
622275	Rosti balls creamcheese-hard cheese and bacon in the rosti coat

**Description:** Small potato balls with a filling of cream cheese and hard cheese. Rosti coat golden yellow to light brownish with visible bacon pieces, filling white. Prebaked in vegetable oil, deep frozen.

**Ingredients:** potatoes 72%, cream CHEESE 8%, vegetable oils (sunflower, rapeseed) in varying proportions, mountain CHEESE 5%, bacon 4% (pork, sea salt, spices, dextrose, preservative: sodium nitrite; smoke), potato starch, salt, modified starch, dextrose, spices.

**Preparation:** Combi-steamer:  
Preheat the combi-steamer to 180°C. Bake the frozen rosti balls for approx. 8-10 minutes until golden yellow. Turn over half way through.

**Deep fryer:**  
Place the frozen rosti balls in preheated frying fat/oil (170°C) and fry for approx. 4-5 minutes until golden yellow (only half fill the frying basket, do not overfill it). Tip: remove excess fat with kitchen paper.

**Oven:**  
Place the frozen rosti balls onto a baking tray and bake for approx. 9-11 minutes in a convection oven at 180°C (upper/lower heat: 200°C approx. 11-13 minutes) until golden yellow.  
We recommend the use of baking paper.

**Hot air fryer:**  
Preheat the hot air fryer to 200°C. Bake the frozen rosti balls for approx. 4-8 minutes until golden yellow. Shake the chip basket occasionally!

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

Heat thoroughly before consumption!  
Do not refreeze after thawing!

**Sensory properties:** Smell and taste: potato shell typically by fried potatoes with a slight touch of bacon, the filling is mild spicy, typical of cheese.

Consistency: Outside crispy shell with a slight bite, the filling is creamy, not grainy or sandy.

**BBD & Storage:** 21 months from production, store at least at -18 °C.

Specific values			lower limit	standard value	upper limit	QU
Optical	Product colour DF	USDA	2,000		2,000	
	Product colour Prep	USDA	2,000	2,500	3,000	
Physical	Unit weight average		20,000	22,000	24,000	g
	Core temperature			-18,000	-15,000	°C
Chemical	Fat content		8,000	10,000	12,000	%
	Salt content	ca.	1,200	1,400	1,600	%
	Free fatty acids				1,000	%
	Peroxide Value				10,000	mmol
Sensory	Taste	Scale 9-1	6,000	8,000	9,000	
Microbiological	Total bact. count			100.000,000		/g
	Enterobacteriaceae			100,000	1.000,000	/g
	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

more...



**11er Nahrungsmittel GmbH**  
Galinastr. 34, 6820 Frastanz, Austria  
T +43 (0)5522/515 21-0  
F +43 (0)5522/515 21-5  
www.11er.at, info@11er.at

**Bank:** Raiffeisenlandesbank Vorarlberg  
Waren- u. Revisionsverband reg. Gen.m.b.H  
Rheinstr. 11, 6900 Bregenz, Austria  
IBAN: AT17 3700 0000 0002 5023  
BIC: RVVGAT2B

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

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		L. monocytogenes		100,000 /g			
		Salmon. neg. in		25,000 g			
Nutritional values	Energy	deep-frozen	100g	GDA	prepared	100g	GDA
		203,60	kcal	10,18 %	0,00	kcal	0,00 %
		851,20	KJ	10,16 %	0,00	KJ	0,00 %
		1,83	BE		0,00	BE	
		10,00	g	14,29 %		g	0,00 %
		3,20	g	16,00 %		g	0,00 %
		22,00	g	8,46 %		g	0,00 %
		1,10	g	1,22 %		g	0,00 %
		3,20	g	12,80 %		g	0,00 %
		4,80	g	9,60 %		g	0,00 %
		1,43	g	23,75 %	0,00	g	0,00 %
		0,57	g	23,75 %		g	0,00 %

Nutri-Score C Score: 8

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	cream cheese, hard cheese	<input checked="" 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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