

Specification

Version 09-07/2022

Date 04.05.23

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Item.Nr 622297 Notation Rosti balls cream cheese - salmon (ASC certified)

Description: Small potato balls with a filling of cream cheese and salmon. Rosti coat golden yellow to light brownish, filling white with visible salmon pieces. Prebaked in vegetable oil, deep frozen. The salmon used is ASC certified.

Ingredients: potatoes 75%, cream CHEESE 7%, smoked salmon 7% (SALMON [FISH], salt, smoke), vegetable oils (sunflower, rapeseed) in varying proportions, potato starch, salt, dextrose, onion powder, starch, garlic powder, spices.

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

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.

Heat thoroughly before consumption!
Do not refreeze after thawing!

Sensory properties: Smell and taste: potato shell typically by fried potatoes, the filling is mild spicy, typical of cheese and smoked salmon.

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
Physical	Core temperature			-18,000	-15,000	°C
	Unit weight average		20,600	22,000	23,400	g
Chemical	Fat content	approx.	5,500	7,000	8,500	%
	Salt content	approx.	1,200	1,400	1,600	%
	Free fatty acids				1,000	%
	Peroxide Value				10,000	mmol
Optical	Product colour DF	USDA	1,000		2,000	
	Product colour Prep	USDA	2,000	2,500	3,000	
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
	L. monocytogenes				100,000	/g
	Salmon. neg. in				25,000	g



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Firmenbuch:
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Nutritional values		deep-frozen 100g		GDA		prepared 100g		GDA	
Energy		169,40	kcal	8,47	%	0,00	kcal	0,00	%
		710,20	KJ	8,48	%	0,00	kJ	0,00	%
		1,78	BE			0,00	BE		
Fat		7,00	g	10,00	%		g	0,00	%
SFA		2,20	g	11,00	%		g	0,00	%
Carbohydrate		21,30	g	8,19	%		g	0,00	%
Sugar		1,00	g	1,11	%		g	0,00	%
Dietary fiber		2,00	g	8,00	%		g	0,00	%
Protein		4,30	g	8,60	%		g	0,00	%
Salt		1,40	g	23,33	%	0,00	g	0,00	%
Sodium		0,56	g	23,33	%		g	0,00	%

Nutri-Score C Score: 6

Allergens	Ingredients	Info	incl	quantum	QU
	Cereals cont. Gluten		<input type="checkbox"/>		
	Crustacea/Shellfish		<input type="checkbox"/>		
	Eggs & Derivatives		<input type="checkbox"/>		
	Fish & Derivatives	salmon	<input checked="" type="checkbox"/>		
	Peanuts & Derivative		<input type="checkbox"/>		
	Soy & Derivatives		<input type="checkbox"/>		
	Milk & Derivatives	cream 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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