

Specification

Version 22-02/2023

Date 31.07.23

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Item.Nr
622247

Notation
Rosti, homemade style

Description: Nearly circular formed flat rosti, coloured from golden yellow to light brownish. Prebaked in vegetable oil, deep frozen.

Ingredients: potatoes 88%, vegetable oils (sunflower, rapeseed) in varying proportions, potato starch, salt, dextrose, onion powder, spice.

Preparation: **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. 4-5 minutes until golden yellow (turn over several times).

Combi-steamer:
Preheat the combi-steamer to 180°C. Cook the frozen rosti for approx. 14-17 minutes until golden yellow. Turn over half way through.

Deep fryer:
Place the frozen rosti in preheated frying fat/oil (175°C) and fry for approx. 4-5 minutes until golden yellow (only half fill the frying basket, do not overfill it).

Hot air fryer:
Preheat the hot air fryer to 200°C. Bake the frozen rosti for approx. 8-12 minutes until golden yellow. Shake the chip basket occasionally!

Our tip for pan or fryer cooking: remove excess fat with kitchen paper.

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	10 pieces	49,000	50,000	52,000	g
	Diameter max.			85,000	90,000	mm
	Diameter min.		80,000	85,000		mm
	Height		13,000	15,000	17,000	mm
Chemical	Fat content		4,500	6,000	7,500	%
	Salt content	titrated	0,825	1,100	1,475	%
	Free fatty acids				1,000	%
	Peroxide Value				10,000	mml
Optical	Product colour DF	USDA	1,000		2,000	
	Product colour Prep	USDA	3,000		4,000	
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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Nutritional values		deep-frozen	100g	GDA	prepared	100g	GDA
		Energy	172,40	kcal	8,62 %	0,00	kcal
		723,90	KJ	8,64 %	0,00	kJ	0,00 %
		2,17	BE		0,00	BE	
	Fat	6,00	g	8,57 %		g	0,00 %
	SFA	0,80	g	4,00 %		g	0,00 %
	Carbohydrate	26,00	g	10,00 %		g	0,00 %
	Sugar	1,00	g	1,11 %		g	0,00 %
	Dietary fiber	2,60	g	10,40 %		g	0,00 %
	Protein	2,30	g	4,60 %		g	0,00 %
	Salt	1,10	g	18,33 %	0,00	g	0,00 %
	Sodium	0,44	g	18,33 %		g	0,00 %

Nutri-Score C Score: 3

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 ₂ > 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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