

Specification

Version 13-04/2023

Date 04.05.23

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Item.Nr
622190

Notation
Pan rosti classic 220 g

Description: Circular formed rosti base, golden yellow to golden brownish coloured, prebaked in vegetable oil, deep frozen.

Ingredients: potatoes 85%, vegetable oils (sunflower, rapeseed) in varying proportions, potato starch, salt, dextrose, spice.

Preparation: Pan:
Heat a little oil or fat in a frying pan or on a griddle. Bake the frozen or slightly defrosted rosti over medium heat on both sides for approx. 3-4 minutes until golden yellow (turn over several times).

Combi-steamer:
Preheat the combi-steamer to 180°C. Spread the frozen rosti on a baking tray and bake for approx. 10-15 minutes until golden yellow. Turn over half way through.

Do not refreeze after thawing.

Sensory properties: Smell and taste: like fried potatoes, without any off smell or taste.
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	ca.		220,000		g
	Height	ca.		11,000		mm
	Diameter min.		165,000			mm
	Diameter max.				185,000	mm
	Diameter	ca.		170,000		mm
Chemical	Free fatty acids				1,000	%
	Peroxide Value				10,000	mml
Optical	Product colour DF	USDA	1,000		2,000	
	Product colour Prep	USDA	2,000		3,000	
	Broken pieces				0,000	%
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

Nutritional values		deep-frozen	100g	GDA	prepared	100g	GDA
Energy		175,40	kcal	8,77 %	233,70	kcal	11,69 %
		734,00	KJ	8,77 %	975,20	KJ	11,65 %
		1,83	BE		2,05	BE	
Fat		8,00	g	11,43 %	13,10	g	18,71 %
SFA		0,72	g	3,60 %	7,27	g	36,35 %
Carbohydrate		22,00	g	8,46 %	24,60	g	9,46 %
Sugar		0,60	g	0,67 %	0,70	g	0,78 %
Dietary fiber		2,90	g	11,60 %	3,30	g	13,20 %
Protein		2,40	g	4,80 %	2,70	g	5,40 %
Salt		1,30	g	21,67 %	1,43	g	23,75 %
Sodium		0,52	g	21,67 %	0,57	g	23,75 %

Nutri-Score C **Score:** 3

more...



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Firmenbuch:
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FN 207308s

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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.

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