

Specification

Version 01-06/2022

Date 31.07.23

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Item.Nr
622363

Notation
Rosti Gratin

Description: Gratin from shredded potatoes with cream, cheese and spices. Outside crispy and colored golden yellow, inside it is creamy. Prebaked in vegetable oil, deep frozen.

Ingredients: potatoes 50%, CREAM, hard CHEESE, mountain CHEESE, vegetable oils (sunflower, rapeseed) in varying proportions, modified starch, whole MILK powder, EGG white powder*, cream CHEESE, salt, potato starch, spices. *from barn eggs

Preparation: Combi steamer:
Preheat the combi-steamer to 180°C. Cook the frozen Mini Rosti Gratin for approx. 13-15 minutes until golden yellow. Turn over half way through.

Oven:
Place the frozen Mini Rosti Gratin onto a baking tray and bake for approx. 18-20 minutes in a convection oven at 180°C (upper/lower heat: 200°C approx. 20-22 minutes) until golden yellow. We recommend the use of baking paper.

Hot air fryer:
Preheat the hot air fryer to 180°C. Bake the frozen Mini Rosti Gratin for approx. 13-15 minutes until golden yellow.

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

Heat thoroughly before consumption!
Do not refreeze after defrosting!

Sensory properties: Smell and taste: typical of potatoes and cheese with a slight hint of nutmeg.

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

Specific values			lower limit	standard value	upper limit	QU
Physical	Unit weight average	10 pieces	31,000	33,000	35,000	
Chemical	Fat content		12,000	14,500	17,400	%
	Salt content	ca.	0,725	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	2,000	2,500	3,000	
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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BIC: RVVGAT2B

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Firmenbuch:
Landesgericht Feldkirch
FN 207308s

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		deep-frozen	100g	GDA	prepared	100g	GDA	more...
Nutritional values	Energy	230,40	kcal	11,52 %	0,00	kcal	0,00 %	
		959,50	KJ	11,46 %	0,00	KJ	0,00 %	
		1,27	BE		0,00	BE		
	Fat	15,40	g	22,00 %		g	0,00 %	
	SFA	7,30	g	36,50 %		g	0,00 %	
	Carbohydrate	15,20	g	5,85 %		g	0,00 %	
	Sugar	0,90	g	1,00 %		g	0,00 %	
	Dietary fiber	0,90	g	3,60 %		g	0,00 %	
	Protein	7,30	g	14,60 %		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 D Score: 13

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