

Specification

Version 01-10/2020

Date 04.05.23

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Item.Nr 622341 Notation Potato-Rosti-Toasties, filled with processed cheese and turkey ham

Description: Small, nearly square rosti pockets with a filling of processed cheese and turkey ham. Rosti coat golden yellow to light brownish, filling cream coloured with visible turkey ham pieces. Prebaked in vegetable oil, deep frozen.

Ingredients: potatoes 64%, processed cheese 11% (CHEESE, water, BUTTER, emulsifying salts: polyphosphates, sodium phosphates), turkey ham 10% (turkey meat, water, salt, maltodextrin, dextrose, preservative: sodium nitrite; stabilizers: diphosphates, triphosphates; spices, antioxidant: sodium isoascorbate, sodium ascorbate), vegetable oils (sunflower, rapeseed) in varying proportions, Emmental CHEESE, cream CHEESE, EGG white powder*, potato starch, salt, dextrose, spice.
*from barn eggs

Preparation: **COMBI-STEAMER:**
Preheat the combi-steamer to 180°C. Cook the frozen Rosti-Toasties for approx. 8 - 10 minutes until golden yellow. Turn over halfway through.

DEEP FRYER:
Place the frozen Rosti-Toasties in preheated frying fat/oil (170 - 175°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:
Spread the frozen Rosti-Toasties on a baking tray and bake approx. 13 - 15 minutes in a convection oven at 180°C (upper/lower heat: 200°C approx. 14 - 16 minutes) until golden yellow.
We recommend the use of baking paper.

HOT AIR FRYER:
Preheat the hot air fryer to 200°C. Place the deep frozen Rosti-Toasties in a single layer in the basket and bake for approx. 8 - 10 minutes until golden yellow. Shake the chip basket occasionally!

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

Do not refreeze after thawing!

Sensory properties: Smell and taste: rosti coat typically like fried potatoes, filling like processed cheese and turkey ham, without any off smell or taste.
Consistency: outside crispy rosti coat, inside creamy filling from processed cheese and turkey ham.

BBD & Storage: 24 months from production, store at least at -18 °C.

Specific values			lower limit	standard value	upper limit	QU
Physical	Width	approx.	40,000	50,000	60,000	mm
	Length	approx.	50,000	60,000	70,000	mm
	Height	approx.	15,000	20,000	25,000	mm
	Unit weight average		37,000	40,000	43,000	g
	Core temperature			-18,000	-15,000	°C
Chemical	Free fatty acids				1,000	%
	Peroxide Value				10,000	mmI
Optical	Product colour DF	USDA	1,000		2,000	
	Product colour Prep	USDA	2,000		3,000	
Sensory	Crispness	Scale 9-1	6,000	8,000	9,000	
	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
						more...



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FN 207308s

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	500,000	1.000,000 /g
Bacillus cereus		
L. monocytogenes		100,000 /g
Salmon. neg. in		25,000 g

Nutritional values		deep-frozen 100g		GDA		prepared 100g		GDA	
	Energy	197,30	kcal	9,87	%	0,00	kcal	0,00	%
		825,90	KJ	9,86	%	0,00	kJ	0,00	%
		1,60	BE			0,00	BE		
	Fat	9,50	g	13,57	%		g	0,00	%
	SFA	3,20	g	16,00	%		g	0,00	%
	Carbohydrate	19,20	g	7,38	%		g	0,00	%
	Sugar	0,70	g	0,78	%		g	0,00	%
	Dietary fiber	1,50	g	6,00	%		g	0,00	%
	Protein	8,00	g	16,00	%		g	0,00	%
	Salt	1,28	g	21,25	%	0,00	g	0,00	%
	Sodium	0,51	g	21,25	%		g	0,00	%

Nutri-Score C Score: 5

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