



Specification

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Item.Nr Notation
622018 Rosti homemade style

Description: Nearly circular formed flat rosti, coloured from goldenyellow to light brownish. Prebaked in vegetable fat, deep frozen.

Ingredients: Potatoes 88 %, palm oil, potato starch, iodised salt, dextrose, aroma.*certified

Preparation: Pan: preheat a little oil in a pan and fry the deep frozen rosti for approx. 4 - 5 minutes until goldbrown.

Combi steamer: preheat the combi steamer to 190 - 200 °C and bake the deep frozen rosti for approx. 14 - 17 minutes until goldbrown.

FAN oven: preheat the oven to 180 °C and bake the deep frozen rosti for approx. 17-20 minutes until crispy and goldbrown.

Oven bake: preheat the oven to 200 °C and bake the deep frozen rosti for approx. 20-25 minutes until crispy and goldbrown.

Deep fryer: preheat the oil to 170 - 180 °C and fry the deep frozen rosti for approx. 4 - 5 minutes until goldbrown.

Do not refreeze after thawing!

General conditions:

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: 18 months, store at least at - 18 °C.

Specific values		lower limit	standard value	upper limit	QU
Physical	Unit weight	47,000	50,000	53,000	g
	Unit weight average	50,000	51,000	52,000	g
	Diameter max.		80,000	90,000	mm
	Diameter min.	70,000	80,000		mm
	Height	13,000	15,000	17,000	mm
Chemical	Moisture			65,000	%
	Fat content	4,000	6,000	8,000	%
	Salt content	1,000	1,200	1,400	%
	Free fatty acids			1,000	%
	Peroxide Value			10,000	mml
Optical	Broken pieces			1,000	Stk
	Spots total			20,000	Pkt
	Product colour DF	USDA	1,000	2,000	
	Product colour Pre	USDA	3,000	4,000	
Sensory	Crispness	Scale 9-1	6,000	9,000	
	Taste	Scale 9-1	6,000	9,000	
Microbiological	Total bact. count		10.000,000	100.000,000	/g
	Enterobacteriaceae		100,000	1.000,000	/g
	E. coli		10,000	100,000	/g
	Moulds		100,000	1.000,000	/g
	Yeast		100,000	1.000,000	/g
	koag. pos. Staph.		10,000	100,000	/g
	Bacillus cereus		100,000	1.000,000	/g
	L. monocytogenes		10,000	100,000	/g
	Salmon. neg. in			25,000	g



		deep-frozen 100g		GDA	prepared 100g		GDA	more...
Nutritional values	Energy	172,89	kcal	8,64 %	0,00	kcal	0,00 %	
		723,90	KJ	8,64 %	0,00	KJ	0,00 %	
		2,17	BE		0,00	BE		
	Protein	2,30	%	4,60 %		%	0,00 %	
	Carbohydrate	26,00	%	9,63 %		%	0,00 %	
	Sugar	1,00	%	1,11 %		%	0,00 %	
	Fat	6,00	%	8,57 %		%	0,00 %	
	SFA	2,40	%	12,00 %		%	0,00 %	
	Dietary fiber	2,60	%	10,40 %		%	0,00 %	
	Sodium	0,51	%	21,25 %		%	0,00 %	
	Salt	1,28	%	21,25 %		0,00 %	0,00 %	
	Dry matter	38,10	%			%		

Allergens	Ingredients	Info	incl	quantum	QU
	Gluten & Products		<input type="checkbox"/>		
	Crustacea/Shellfish		<input type="checkbox"/>		
	Eggs & Eggproducts		<input type="checkbox"/>		
	Fish & Fishproducts		<input type="checkbox"/>		
	Peanuts & Products		<input type="checkbox"/>		
	Soya & Soyaproducts		<input type="checkbox"/>		
	Milk & Milkproducts		<input type="checkbox"/>		
	Nuts & Nutproducts		<input type="checkbox"/>		
	Sesame seed & Prod.		<input type="checkbox"/>		
	Sulphite > 10mg/kg	in finished product < 10 mg/kg	<input type="checkbox"/>		
	Celery		<input type="checkbox"/>		
	Mustard & Products		<input type="checkbox"/>		
	Lupines & Products		<input type="checkbox"/>		
	Mollusca		<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]