



Specification

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Item.Nr 622178 Notation Rosti with bacon homemade style

Description: Rosti with finde cut bacon, nearly circular formed, differently coloured from light yellow to golden yellow with red to brownish pieces of bacon, prebaked in vegetable oil, deep frozen.

Ingredients: Potatoes 81 %, palm oil, bacon 7 % (pork, nitrite curing salt, spices, dextrose, spiceextracts, smoke), potato starch, fried onions (onions, WHEAT FLOUR, palm oil), iodised salt, dextrose, corn starch, sugar, onion powder, spices;

Preparation: Baking oven: preheat the oven to 200 °C (convection oven 180 °C). Put the rosti on a baking sheet with baking paper and bake for approx. 23 - 28 minutes (convection oven 18 - 23 minutes).

Pan: heat a little oil in a pan and fry the thawed rosti at medium heat for approx. 3 - 4 minutes from both sides.

Do not refreeze after thawing!

Sensory properties: Smell and taste: spicy, like potatoes and bacon, with mild deep fried touch, free of any off taste or smell.
 Consistency: crispy outside, inside not too soft or sticky.

BBD & Storage: 12 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
	Portion	Bacon	5,000	6,000	7,000	%
	Height		10,000	12,000	14,000	mm
	Diameter	ca.	80,000		100,000	mm
Chemical	Moisture	max.			63,000	%
	Fat content	ca.		9,000		%
	Salt content			1,200		%
	Free fatty acids				1,000	%
	Peroxide Value				10,000	mmI
Optical	Spots total				5,000	Pkt
	Broken pieces				0,000	Stk
	Product colour DF	USDA	1,000		2,000	
Sensory	Product colour Pre	USDA	3,000		4,000	
	Crispness	Scale 9-1	6,000	9,000	9,000	
Microbiological	Taste	Scale 9-1	6,000	9,000	9,000	
	Total bact. count			10.000,000	100.000,000	/g
	Enterobacteriaceae			100,000	1.000,000	/g
	E. coli			10,000	100,000	/g
	Yeast			100,000	1.000,000	/g
	Moulds			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

Nutritional values		deep-frozen 100g		GDA		prepared 100g		GDA	
Energy		167,90	kcal	8,40	%	209,88	kcal	10,49	%
		703,00	KJ	8,40	%	878,75	KJ	10,49	%
		1,75	BE			2,19	BE		
Protein		3,80	%	7,60	%	4,75	%	9,50	%
Carbohydrate		21,00	%	7,78	%	26,25	%	9,72	%
Sugar		0,56	%	0,62	%	0,70	%	0,78	%
Fat		7,00	%	10,00	%	8,75	%	12,50	%
SFA		3,51	%	17,55	%	4,38	%	21,90	%
Dietary fiber		2,80	%	11,20	%	3,50	%	14,00	%
Sodium		0,44	%	18,33	%	0,55	%	22,92	%
Salt		1,10	%	18,33	%	1,38	%	22,92	%
Dry matter		36,40	%				%		

Allergens	Ingredients	Info	incl	quantum	QU
	Gluten & Products	Wheat flour	<input checked="" type="checkbox"/>		
	Crustacea/Shellfish		<input type="checkbox"/>		
	Eggs & Eggproducts		<input type="checkbox"/>		

more...



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]