

Specification

Version 14-05/2022

Date 04.05.23

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Item.Nr 622165 Notation Mini rostipocket with cream cheese and herbs

Description: Longish formed rosti pocket with a filling of cream cheese and herbs. Rosti coat golden yellow to light brownish, filling white with visible herbs. Prebaked in vegetable oil, deep frozen.

Ingredients: potatoes 69%, cream CHEESE 13%, vegetable oils (sunflower, rapeseed) in varying proportions, potato starch, salt, CREAM, WHEY powder (MILK), modified starch, dextrose, herbs, garlic powder, spices.

Preparation: Combi-steamer:
Preheat the combi-steamer to 180°C. Bake the frozen mini rosti pockets for approx. 7-9 minutes until golden yellow. Turn over halfway through.

Deep fryer:
Place the frozen mini rosti pockets in preheated frying fat/oil (170°C) and fry for approx. 3-5 minutes until golden yellow. Note! Only half fill the frying basket, do not overfill it.*

Pan:
Heat plenty of oil or fat in a pan. Fry the frozen mini rosti pockets over a low to medium heat for approx. 4-6 minutes until golden yellow (turn over several times).*

Our tip for fryer or pan cooking:
The preparation time can be reduced and the result improved if the mini rosti pockets have been slightly defrosted first. Defrost in a microwave: place 4 mini rosti pockets on a plate and heat for 1 minute at 800–1000W. Heat for an additional 1/4 minute for every additional rosti added.

*Tip: Remove excess fat with kitchen paper.

Heat thoroughly before consumption!

Do not refreeze after thawing.

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

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

Specific values		lower limit	standard value	upper limit	QU
Physical	Length	5,500	7,000	8,500	cm
	Unit weight average	32,000	35,000	36,000	g
	Core temperature		-18,000	-15,000	°C
Chemical	Fat content	5,900	7,400	8,900	%
	Salt content	ca. 1,120	1,400	1,680	%
	Free fatty acids			1,000	%
	Peroxide Value			10,000	mml
Optical	Product colour DF	USDA 2,000		2,000	
	Product colour Prep	USDA 2,000		3,000	
Sensory	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
	Bacillus cereus		500,000	1.000,000	/g
	L. monocytogenes			100,000	/g
	Salmon. neg. in			25,000	g



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Nutritional values		deep-frozen 100g		GDA		prepared 100g		GDA	
Energy		176,20	kcal	8,81	%	0,00	kcal	0,00	%
		738,40	KJ	8,82	%	0,00	kJ	0,00	%
		1,98	BE			0,00	BE		
	Fat	7,40	g	10,57	%		g	0,00	%
	SFA	0,98	g	4,90	%		g	0,00	%
	Carbohydrate	23,80	g	9,15	%		g	0,00	%
	Sugar	1,10	g	1,22	%		g	0,00	%
	Dietary fiber	2,40	g	9,60	%		g	0,00	%
	Protein	2,40	g	4,80	%		g	0,00	%
	Salt	1,38	g	22,92	%	0,00	g	0,00	%
	Sodium	0,55	g	22,92	%		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		<input type="checkbox"/>		
	Fish & Derivatives		<input type="checkbox"/>		
	Peanuts & Derivative		<input type="checkbox"/>		
	Soy & Derivatives		<input type="checkbox"/>		
	Milk & Derivatives	Cream cheese, cream, whey powder	<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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