



Specification

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Item.Nr
622109

Notation
Rosti boats

Description: Rosti formed to a boat, fillable. Through a small hole in the base excrement frying fat can flow off. Pre baked in vegetable oil, deep frozen.

Ingredients: Potatoes 85 %, palm oil, potato starch, iodised salt, dextrose, spice. *certified

Preparation: Combisteamer: preheat the combisteamer to 190 - 200 °C and bake the deep frozen rosti boats for approx. 13 - 15 minutes until goldbrown.
Deep fryer: preheat the oil to 170 - 180 °C and fry the deep frozen rosti boats for approx. 3 - 4 minutes until goldbrown.
Do not refreeze after thawing!

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 average		69,000	73,000	77,000	g
	Length	Boat	101,000	106,000	111,000	mm
	Width	Boat	59,000	62,000	65,000	mm
	Height	Boat	23,000	26,000	29,000	mm
	Height	Fill.space	10,000	14,000	18,000	mm
	Width	Fill.space	35,000	39,000	43,000	mm
	Length	Fill.space	76,000	82,000	88,000	mm
	Fat content	ca.		10,000		%
Chemical	Free fatty acids				1,000	%
	Peroxide Value				10,000	mmol
	Moisture			55,000		%
	Salt content			1,200		%
Optical	Broken pieces				0,000	Stk
	Deformed pieces				0,000	Stk
	Product colour DF	USDA	1,000		2,000	
	Product colour Pre	USDA	2,000		3,000	
Sensory	Consistency	Scale 9-1	6,000	8,000	9,000	
	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	500.000,000	/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	190,66	kcal	9,53	%	0,00	kcal	0,00	%
		798,30	KJ	9,53	%	0,00	KJ	0,00	%
		2,12	BE			0,00	BE		
	Protein	2,10	%	4,20	%		%	0,00	%
	Carbohydrate	25,40	%	9,41	%		%	0,00	%
	Sugar	0,80	%	0,89	%		%	0,00	%
	Fat	8,40	%	12,00	%		%	0,00	%
	SFA	0,80	%	4,00	%		%	0,00	%
	Dietary fiber	2,50	%	10,00	%		%	0,00	%
	Sodium	0,53	%	22,08	%		%	0,00	%
	Salt	1,33	%	22,08	%	0,00	%	0,00	%
	Dry matter	45,90	%				%		

Allergens	Ingredients	Info	incl	quantum	QU
	Gluten & Products		☐		
	Crustacea/Shellfish		☐		
	Eggs & Eggproducts		☐		
	Fish & Fishproducts		☐		

more...



Peanuts & Products	☐
Soya & Soyaproducts	☐
Milk & Milkproducts	☐
Nuts & Nutproducts	☐
Sesame seed & Prod.	☐
Sulphite > 10mg/kg	☐
Celery	☐
Mustard & Products	☐
Lupines & Products	☐
Mollusca	☐

in finished product < 10 mg/kg

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]