

## TECHNICAL DATA SHEET RÖSTI

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### A. PRODUCT

**Röstis type 1 -  $\pm$  30 g/piece, round shape - prefried and frozen**



### B. SPECIFICATIONS

#### 1°) Processing

The Röstis are produced from yellow flesh potato tubers, « Bintje » variety (\*).

The potatoes are washed and steam-peeled. The peeled potatoes undergo a blanching process for several minutes at a temperature of 70°C to 85°C to ensure they retain their natural colour and taste during the conservation period.

After cooling the potatoes are shredded. The following ingredients are added: onion extract, flour, modified wheat starch, corn starch, salt, aromas, stabilizer E461, spices, milk powder, celery.

The Röstis are then formed and are prefried in a mixture of non-hydrogenated vegetable oil (palm oil and sunflower oil) at 170°C during  $\pm$  1,5 minutes. They are deepfrozen in tunnel at - 30°C, automatically packed and stored at a temperature of -20°C.

(\*). Except between main crop seasons or in the event of circumstances beyond our control

#### 2°) Quality control

a) Raw material: Upon arrival at the factory, the potatoes undergo controls such as variety, percentage of dry matter, reducing sugars, etc... Good quality raw material is the basis of each production. All other components are controlled with similar suitable procedures.

b) During the production process:

##### *- Bacteriological control:*

During and after production, our laboratory carries out all the necessary bacteriological tests in order to guarantee the best quality.

##### *- Physico-chemical control:*

During the whole production process the quantity of the different ingredients are controlled. Each packaging line is equipped with a metal detector. The dry matter and the salt content of end product as well as the quantity of physical defects and coloration faults are determined.

##### *- Organoleptic control:*

Different tests are carried out in order to control the appearance, colour, taste and texture of the end product.



### C. INGREDIENTS

Rasped potatoes (90%), vegetable oils, onion extract, flour (based on rice and wheat), modified wheat starch, corn starch, salt, natural aromas, stabilizer E461, spices, milk powder, celery.

*Contains derivatives of milk, wheat and celery.*

*May contain traces of peanuts.*

*Manufactured in a factory where derivatives of eggs, soya and metabisulphite are used.*

### D. COOKING INSTRUCTIONS

#### **Household preparation**

Cook from frozen.

*In the frying pan:*

Heat a little oil or butter and fry the Röstis for 4 to 5 minutes and then fry the other side for 6 to 9 minutes.

*In the fryer (maximum 10 Röstis at once) :*

Fry during 3 to 4 minutes in hot oil of **175°C**. Drain and serve.

*In the oven (\*):*

Pre-heat oven to **200°C**. Spread one layer of Röstis on a baking tray and cook for about 15 minutes until golden brown, turning them halfway through cooking.

*Under the grill of the oven (\*):*

Same, but 12 minutes is sufficient

(\* ) Cooking times can vary slightly according to the type of your oven.

#### **Professional preparation**

Cook from frozen.

*In the frying pan:* 10 to 14 minutes.

*In the fryer:* 3 to 4 minutes at **175°C**.

*In the oven: (\*):* 10 to 15 minutes at **200°C**

(\* ) Cooking times can vary slightly depending on the power of your oven and the amount that you want to cook.

### E. STORAGE

#### 1°) Transport - storage

Always at a temperature of - 18°C.

#### 2°) Storage (in accordance with the instructions on the packaging):

In star-marked frozen food compartment of a refrigerator \* (- 6°C): 1 week ;

In a freezer \*\*\* (- 18°C): several months, without going past the best before date.

Do not refreeze once thawed.

#### 3°) Expiry date



We recommend that the product is consumed within 24 months after production date.

**F. CODING : PRODUCTION DATE - EXPIRY DATE**

1°) Production date (lot n°): e.g. L21022321

Composed of 8 digits. From left to right:

Number 2 indicating the production year e.g. 2 for 2002.

Number 102: production day

Number 23: packing machine

Number 21: packing hour

2°) Expiry date:

24 months after production date indicated by the month and the year, e.g. 03.2004.

**G. ANALYTICAL SPECIFICATIONS**

<b>Röstis (type 1) - prefried and frozen</b>			
<b>CHEMICAL ANALYSES</b>			
Dry matter		— x: 27 %	
Fat content		— x: 5 %	
Free fatty acids		1,5 % max.	
<b>NUTRITIONAL VALUE PER 100 GR OF FROZEN PRODUCT</b>			
kcal		123 kcal	
kJ		516,5 kJ	
Protein		2,- g	
Carbohydrate		17,5 g	
Total fat		5,- g	
<b>MICROBIOLOGICAL ANALYSES</b>			
		<b>m*</b>	<b>M*</b>
Total plate count	:	10 000/g	100 000/g
Yeasts	:	200/g	2 000/g
Moulds	:	200/g	2 000/g
Coliforms	:	100/g	1 000/g
Staphylococcus aureus	:		100/g
<b>VISUAL QUALITY</b>			
Average weight per Rösti			30,- g