

Rustic hash browns

WEIGHT PER UNIT APPROX. 34 G, VORGEBACKEN



Packaging

ART.-NO.	4513
PER CARTON	2 x 2.5 kg bag
CARTONS PER PAL./LAYER	90/9
EAN INDIV. PACKAGE	4006934 451303
EAN OUTER PACKAGE	4006934 451310
MDD	24 months



Nutrition

ENERGY	799 kJ / 192 kcal	CARBOHYDRATE	19,9 g
FAT	10,5 g	OF WHICH SUGARS	0,3 g
OF WHICH SATURATES	0,8 g	PROTEIN	2,1 g
		SALT	0,9 g

INFO

Made from potato rasps and mild spices.

INGREDIENTS

Potatoes 88 %, rapeseed oil, potato starch, iodised table salt (table salt, potassium iodate), thickening agent methyl cellulose, dextrose, spice extract.

Contents

- No hardened fats
- No preservatives
- No artificial colouring
- No natural colouring
- lactose-free
- gluten-free
- Suitable for plate-/tray-regeneration
- Cook & Chill
- Vegetarian
- Vegan



Preparation

STEAMER OVEN

Preheat steamer oven (hot air) to 190 °C. Bake the frozen product on a gastro-tray for about 13 minutes.

OVEN (TOP/BOTTOM HEAT)

Preheat oven to 220 °C. Place the frozen product evenly on a baking tray covered with baking paper and bake for about 15 minutes.

DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 175 °C for about 3 minutes.

OVEN (CIRCULATING AIR)

Preheat oven to 200 °C. Place the frozen product evenly on a baking tray covered with baking paper and bake for about 15 minutes.

FRYING PAN

Fry the frozen product with some oil at medium heat for about 4-5 minutes at each side.

Find recipes for this product

under www.schne-frost.com