



#### 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
- (A) lactose-free
- 🛞 gluten-free
- O Suitable for plate-/tray-regeneration
- 🛞 Cook & Chill
- 💍 Vegetarian
- 🔊 Vegan

# Find recipes for this product

under www.schne-frost.com

# Rustic hash browns

WEIGHT PER UNIT APPROX. 34 G, VORGEBACKEN



ARTNO.	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



ENERGY	799 kJ / 192 kcal	CARBO
FAT	10,5 g	OF WH
OF WHICH SATURATES	0,8 g	PROTE

CARBOHYDRATE	19,9 g
OF WHICH SUGARS	0,3 g
PROTEIN	2,1 g
SALT	0,9 g



# 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 5 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.

