

Pommes duchesse (prebaked)

WEIGHT PER UNIT 18 G, PREBAKED



Packaging

ART.-NO.	5953
PER CARTON	2 x 2.5 kg bag
CARTONS PER PAL./LAYER	90/9
EAN INDIV. PACKAGE	4006934 595304
EAN OUTER PACKAGE	4006934 595311
MDD	24 months



Nutrition

ENERGY	789 kJ / 189 kcal	CARBOHYDRATE	24 g
FAT	8,5 g	OF WHICH SUGARS	1,3 g
OF WHICH SATURATES	1,7 g	PROTEIN	2,7 g
		SALT	1,1 g



Preparation

STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 190 °C. Bake the frozen product on a gastro-tray for about 8 minutes.

OVEN (TOP/BOTTOM HEAT)

Preheat oven to 200 °C. Place the frozen product evenly on a baking tray covered with baking paper and bake for about 14 minutes.

OVEN (CIRCULATING AIR)

Preheat oven to 190 °C. Place the frozen product evenly on a baking tray covered with baking paper and bake for about 12 minutes.

DEEP-FAT-FRYER

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



INFO

Tender potato rosettes for gourmets. Made from fresh potato puree and fine spices. Pre-fried in unhydrogenated, 100 % vegetable fat.

INGREDIENTS

Mashed potatoes 82 % (potatoes 74,6 %, potato flakes 7,4 %), rapeseed oil, starch, WHOLE MILK POWDER, table salt, CLARIFIED BUTTER, CHICKEN WHOLE EGG POWDER, stabilizer hydroxypropylmethylcellulose, spices, dextrose, emulsifier mono and diglycerides of fatty acids, sugar.

Contents

- No hardened fats
- No preservatives
- No artificial colouring
- No natural colouring
- gluten-free
- Suitable for plate-/tray-regeneration
- Vegetarian

Find recipes for this product

under www.schne-frost.com