



Made from potato rasps and mild spices.

INGREDIENTS

Potatoes 83 %, rapeseed oil, potato flakes, potato starch, iodised table salt (table salt, potassium iodate), thickening agent methyl cellulose, dextrose, spice extract.

Contents

- (X) No hardened fats
- (A) No preservatives
- (🙀 No artificial colouring
- (🔀) No natural colouring
- (1) lactose-free
- (gluten-free
- (©) 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 34 G, PREBAKED



Packaging

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



Nutrition

ENERGY	785 kJ / 188 kcal
FAT	8,7 g
OF WHICH SATURATES	0,7 g

CARBOHYDRATE	24 g
OF WHICH SUGARS	0,4 g
PROTEIN	2,2 g
SALT	0,81 g



Preparation

STEAMER OVEN

(recommended preparation) 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

