



#### INFO

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**

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

24 g
0,4 g
2,2 g
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 side.

### HOT AIR FRYER

Place the frozen product in a single layer in the fryer basket and fry at 190 °C for approx. 12-13 minutes.

