Rustic hash browns





WEIGHT PER UNIT 34 G, PREBAKED

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	785 kJ / 188 kcal	**CARBOHYDRATE**	24 g
FAT	8,7 g	**OF WHICH SUGARS**	0,4 g
OF WHICH SATURATES	0,7 g	**PROTEIN**	2,2 g
		SALT	0,81 g

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

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 bake at 190 °C for approx. 12-13 minutes.

Find recipes for this product

under www.schne-frost.com