

# Potato Pancakes

WEIGHT PER UNIT APPROX. 60 G, VORGEBACKEN



## INFO

Potato pancakes like in the good old days. Made from fresh shredded potatoes and selected spices. Perfectly pre-fried in unhydrogenated, 100 % vegetable fat on cast-iron pans.

## INGREDIENTS

Potatoes 87 %, potato starch 6 %, palm oil\*, CHICKEN WHOLE EGG POWDER, iodised table salt (table salt, potassium iodate), WHEAT FLOUR, thickening agents (guar gum, xanthan), spice extract, dextrose, spice. (\*RSPO Segregated)

## Contents

- No hardened fats
- No preservatives
- No artificial colouring
- No natural colouring
- lactose-free
- Vegetarian

Find recipes for this product

under [www.schne-frost.com](http://www.schne-frost.com)



## Packaging

|                        |                     |
|------------------------|---------------------|
| ART.-NO.               | 5026                |
| PER CARTON             | 4 x 25 pieces (bag) |
| CARTONS PER PAL./LAYER | 81/9                |
| EAN INDIV. PACKAGE     | 4006934 417606      |
| EAN OUTER PACKAGE      | 4006934 417613      |
| MDD                    | 24 months           |



## Nutrition

|                    |                   |                 |       |
|--------------------|-------------------|-----------------|-------|
| ENERGY             | 555 kJ / 132 kcal | CARBOHYDRATE    | 23 g  |
| FAT                | 3,0 g             | OF WHICH SUGARS | 1,1 g |
| OF WHICH SATURATES | 1,7 g             | PROTEIN         | 2,4 g |
|                    |                   | SALT            | 1,1 g |



## Preparation

### FRYING PAN

Fry the frozen product with some oil at medium heat for about 7 minutes. Turn over several times.

### STEAMER OVEN

Preheat steamer oven (hot air) to 200 °C. Bake the frozen product on a perforated tray for about 12 minutes.

### DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 175 °C for about 3 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 17 minutes.