

**TECHNICAL DATA SHEET
RÖSTI WITH BACON (T1)**

A. PRODUCT

Röstis with bacon (type 1) - about 30 g/piece, round shape - prefried and frozen



B. SPECIFICATIONS

1°) Processing

The Röstis with bacon are produced from yellow flesh potato tubers, « Bintje » variety (*).

The potatoes are washed and steam-peeled. The peeled potatoes undergo a blanching process for several minutes at a temperature of 70°C to 85°C to ensure they retain their natural colour and their organoleptic stability during the conservation period.

After cooling the potatoes are shredded and the following ingredients are added: bacon, potato flakes, salt, natural flavour, stabilizer E461, extract of spices, wheat flour, milk powder and celery.

Afterwards the Röstis with bacon are formed (round shape) and in sunflower oil at 170°C for $\pm 1,5$ minutes. They are then deep-frozen in tunnel at - 30°C, automatically packed and stored at a temperature of -20°C.

(*) except between main crop seasons or in the event of circumstances beyond our control

2°) Quality control

a) Raw material: Upon arrival at the factory, the potatoes undergo controls such as variety, percentage of dry matter, reducing sugars, etc... Good quality raw material is the basis of each production. All other components are controlled with similar suitable procedures.

b) During the production process:

- Bacteriological control:

During and after production, our laboratory carries out all the necessary bacteriological tests in order to guarantee the best quality.

- Physico-chemical control:

During the whole production process the quantity of the different ingredients are controlled. Each packaging line is equipped with a metal detector. The dry matter and the salt content of end product as well as the quantity of physical defects and coloration faults are determined.

- Organoleptic control:

Different tests are carried out in order to control the appearance, colour, taste and texture of the end product.



C. INGREDIENTS

Pre-cooked shredded potatoes (80%), bacon (min. 8%) [pork chest without bone, water, salt, antioxidants (potassium lactate, extract of rosemary, ascorbic acid, sodium ascorbate), **lactose**, dextrose, preservative (sodium nitrite)], sunflower oil, potato flakes, salt, natural flavour (contains onion powder (0,17%)), stabiliser E461, extract of spices, **wheat flour**, **milk powder**, **celery**.

Possible traces of soya and sulphite.

D. COOKING INSTRUCTIONS

Household preparation

Cook from frozen.

In the frying pan:

Heat a little oil or butter and fry the Röstis for 4 to 5 minutes and then fry the other side for 6 to 9 minutes.

In the fryer (maximum 10 Röstis at once):

Fry the Röstis during 3 to 4 minutes in hot oil of 175°C. Drain and serve.

In the oven ():*

Pre-heat oven to 200°C. Spread one layer of Röstis on a baking tray and cook for about 15 minutes until golden brown, turning them halfway through cooking.

Under the grill of the oven ():*

Same, but 12 minutes is sufficient.

(*) Cooking times can vary slightly according to the type of your oven.

Professional preparation

Cook from frozen.

In the frying pan: 10 to 14 minutes.

In the fryer: 3 to 4 minutes at 175°C.

In the oven ():* 10 to 15 minutes at 200°C.

(*) Cooking times can vary slightly depending on the power of your oven and the amount that you want to cook.

E. STORAGE

1°) Transport - storage

Always at a temperature of - 18°C.

2°) Storage (in accordance with the instructions on the packaging)

In star-marked frozen food compartment of a refrigerator * (- 6°C): 1 week;

In a freezer *** (- 18°C): several months, without going past the best before date.

Do not refreeze once thawed.

**3°) Expiry date**

We recommend that the product is consumed within 12 months after production date.

F. CODING: PRODUCTION DATE - EXPIRY DATE

1°) Production date (lot n°): e.g. L31022321

Composed of 8 digits. From left to right:
 Number 3 indicating the production year e.g. 2 for 2013
 Number 102: production day
 Number 23: packing machine
 Number 21: packing hour

2°) Expiry date:

12 months after production date indicated by the month and the year, e.g. 03.2014.

G. ANALYTICAL SPECIFICATIONS

Röstis with bacon (type 1) - prefried and frozen		
CHEMICAL ANALYSES		
Dry matter	— x: 29 %	
Fat content	— x: 7 %	
Free fatty acids	1,5 % max.	
NUTRITIONAL VALUE PER 100 GR OF FROZEN PRODUCT		RI (*)
kJ	601 kJ	
kcal	144 kcal	7 %
Fats	7 g	10 %
Whereof saturated	1.3 g	7 %
Carbohydrate	16 g	6 %
Whereof sugars	1 g	1 %
Fibres	1.25 g	
Protein	3,5 g	7 %
Salt	1.1 g	18 %
MICROBIOLOGICAL ANALYSES		
	m*	M*
Total plate count :	10 000/g	100 000/g
Yeasts :	200/g	2 000/g
Moulds :	200/g	2 000/g
Coliforms :	100/g	1 000/g
Staphylococcus aureus :		100/g
VISUAL QUALITY		
Average weight per Rösti with bacon	30, - g	

(*) Reference intake of an average adult (8 400 kJ/2 000 kcal)