

Hash Browns (Chefs Selections)

Pack Size: 2.27KG BAG

Product Description:

Seasoned, pre-fried and frozen triangular-shaped hash browns are perfect served with a cooked breakfast. Fry them up for a classic breakfast staple or add them to a gourmet burger for a unique twist. - Suitable for deep fry or oven baking. - Approx. 27 hash browns per 2.27kg bag.

Brand: Chefs Selections



Ingredient Declaration: Potatoes (Potato, Dehydrated Potato), Sunflower Oil, Salt, Dextrose, Onion Powder, Emulsifier (Hydroxypropyl Methyl Cellulose), White Pepper.

Allergens:

NOT APPLICABLE

N/A

Additional Allergen Information:

Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	No	Hazelnuts	No
		Macadamia (Queensland) nuts	No
		Pecan nuts	No
		Pistachio nuts	No
		Walnuts	No

Diet Suitability:

NOT APPLICABLE N/A

SUITABLE FOR Halal, Lactose Intolerance, Vegetarians, Vegan

Nutritional Information:

Nutrient	per 100g/ml
Energy (kJ/kcal)	162 kcal / 679 kJ
Fat	7.1 g
of which Saturates	0.9 g
Carbohydrate	21 g
of which Sugars	0.6 g
Fibre	3 g
Protein	2 g
Salt	0.88 g

Directions For Use:

Cook from frozen. In the oven : Place the Hash Browns in a single layer on a baking tray with baking paper. Place the baking tray in the middle of a preheated oven at 210°C and bake for approx. 15-20 minutes. Turn over halfway through cooking. In the deep-fryer : Fry the Hash Browns in a single layer in oil pre-heated to 175°C for 3 to 4 minutes. Remove excess oil with paper towels before serving. For both cooking

methods cook until crisp and golden, do not overcook. When preparing smaller portions, cooking time may need to be reduced to avoid excessive browning. Ensure product is piping hot throughout prior to serving. Do not reheat.

Storage Instructions: Keep frozen at -18 °C or below. Do not refreeze if allowed to thaw

Shelf Life Once Open:

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.