



# OR<sub>2</sub>

## Commercial Product Specification

Product : **Crispy Onion Rings | ALL**

Revised : 22 February 2022

### Ingredients Statement

Diced onions (53%), **Wheat** flour, Sunflower Oil, Gelling Agent (E401), Salt, Yeast, Sugar, Flavouring (Paprika Extract, Turmeric Extract).

### Nutrition Information per 100g frozen

Energy kJ	850
Energy kcal	203
Fat	9.2
of which Saturated fat	0.97
Carbohydrates	26.2
of which sugars	2.9
Fibres	1.3
Protein	3.5
Salt	0.86

### Allergy information

Cereals containing gluten	<input checked="" type="checkbox"/>
Crustaceans	<input type="checkbox"/>
Eggs	<input type="checkbox"/>
Fish	<input type="checkbox"/>
Peanuts	<input type="checkbox"/>
Soybeans	<input type="checkbox"/>
Milk	<input type="checkbox"/>
Nuts	<input type="checkbox"/>
Celery	<input type="checkbox"/>
Mustard	<input type="checkbox"/>
Sesame seeds	<input type="checkbox"/>
Sulphur dioxide	<input type="checkbox"/>
Molluscs	<input type="checkbox"/>
Lupin	<input type="checkbox"/>

### Cooking instructions

Cooking appliances may vary, therefore cooking times may need to be adjusted from the guidelines as labeled on-pack. For best results always cook from frozen. If allowed to defrost the product (store below 7 °C), adjust cooking time accordingly (shorter times). Do not overcook.



± 2:30 min. 175°C



± 10-12 min. 200°C



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### Packaging

Primary : 1 KG

Secondary : 6.0 KG

### Ean number

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8711571015127

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**46179** 90 cases (10 cases x 9 layers)

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**45647** 72 cases (8 cases x 9 layers)

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### Flavour

The cooked product will have a slight vegetable aroma, with no off-flavours present.

### Texture

The cooked product has a nice crispy bite , with a uniform smooth internal texture

### Colour description

Frozen product	overall even creamy
Cooked product	overall golden yellow to golden brown

### Extraneous Material

There is a zero target for extraneous vegetable matter and/ or foreign material

### Storage times

* -6°C	1 week
** -12°C	1 month
*** /***** -18°C	24 months

Do not re-freeze after defrosting