

MASHED POTATOES

UNIT: 4 x 2.5kg



Description

These frozen pellets are made from whole milk and butter, offering the taste of home-cooked mashed potatoes. They are suitable for microwave, oven, and stovetop preparation and save time without compromising on taste. They are ideal for various settings, from restaurants to catering, providing a perfect blend of convenience and quality.



Allergen Information























Eggs

Celery

Specifications

Nutrition
Typical Value

Typical Values	Per 100g/ml
Energy	431 kJ
	103 kcal
Fat	3 g
- of which saturates	2.1 g
Carbohydrates	16 g
- of which sugars	1.2 g
Fibre	1.7 g
Protein	2.2 g
Salt	0.67 g

Allergens

Contains Cereal	May Contain
Contains Gluten	-
Contains Milk	Yes
Contains Eggs	May Contain
Contains Peanuts	No
Contains Nuts	No
Contains Crustaceans	No
Contains Mustard	No
Contains Fish	No
Contains Lupin	No
Contains Sesame	No
Contains Celery	No
Contains Soya	No
Contains Molluscs	No

Contains Sulphur Dioxide May Contain

Dietary Information

Suitable for Vegetarians	Yes
Suitable for Vegans	No
Suitable for Sufferers of Lactose	No
Intolerance	
Suitable for Coeliacs	No
Approved for a Halal Diet	No
Approved for a Kosher Diet	No

Ingredients

salt, emulsifier (mono-and diglycerides of fatty acids), white pepper.

Directions for Use

Potatoes, whole MILK, concentrated butter (MILK), In the microwave: Place 125g of frozen mashed potato in a microwave for 3 min. (800 W). Stirring after 2 min.

> In the oven : Pre-heat oven to 200 $^{\circ}\text{C}.$ Place frozen mashed potatoes (750g or lkg) into an oven proof dish and cook in the center of the oven. Stir the mash refreeze once defrosted. potato after about 10 min and place the product again during 15-20 minutes

In the frying pan : Cook on a low heat, stirring occasionally, until the mashed potato is hot.

Storage

Instructions

Keep frozen at -18 °C or below. Do not

Packaging

GTIN: Inner GTIN: 5060392097113 Weight/Volume: 2.5 kg Packaging Type: Foil

Country of Origin

Belgium ()

All Allergen and Nutrition information drawn from www.erudus.com on 04/05/2025