# PRODUCT CATALOG




ajfood

AJ Food recommends a wide range of high-quality products, custom-made for HORECA sector. You can prepare them in a really easy way, to always be crispy, tasty and what is most important - countable and efficient. AJ Food products can be served in diversified kinds of foodservice outlets as starters, appetizers or main dishes. They keep crunchiness and heat for a long time which makes them perfect to serve as take-away and by home delivery.

Foodlove by ajfood

Each AJ Food product is created with the idea to join it with Farm Frites specialities into ready-to-use, complex and attractive sales concepts. Those concepts are popular and proven solutions which give opportunities to make menu more interesting and help to gain more profits. **Mix, combine, gain!**

# Chicken PRODUCTS

Chicken products are the heart of convenience dishes all over the world. Our diversified range allows to create - interesting and profitable gastronomic concepts suited to various segments of the catering market. AJ Food products always stand for marvellous taste and high quality. We pay special attention to their countability, since we know how important for efficient and effective work in the kitchen, are fast in preparation, repeatable and reliable products.

SALES HIT



CHICKEN

## STRIPS

3-3,5 min /175°C

8-10 min /200°C

- mild
- hot & spicy

Breaded chicken fillets coated with golden bread--crumbs. Surprisingly crispy coating and juicy inside. Excellent as a main dish or a snack.

**000.201, EAN 5907504311920 / 001.201, EAN 5907222416754**
**000.211, EAN 5902596053062 / 001.211, EAN 5907222416877**
**Box 6 x 1050 g, 1 pc ca. 45 g**



Liked by children

RICE CHICKEN

## POPS

2,5-3 min /175°C

13-15 min /180°C

Delicious balls formed from chicken breast meat covered in a crispy rice flake coating. Perfect as an appetizer or snack. Countable.

**000.209, EAN 5902596053390 / 002.209, EAN 5904978715001**
**Box 8 x 1000 g, 1 pc ca. 9 g**
**002.219, EAN 5904978715087**
**Box 3,5 kg (25 x 140 g)**

NEW!



BREADED CHICKEN

## BALLS

2,5-3 min /175°C

13-15 min /180°C

Chicken breast meat formed in balls, covered with crunchy coating are a fully countable, delicate product that allows you to create many tasty snacks or starters.

**002.229, EAN 5904978715025**
**Box 8 x 1000 g, 1 pc ca. 9 g**



Liked by children

CRISPY CHICKEN

## NUGGETS

2,5-3 min /170°C

10-12 min /200°C

Classic breaded nuggets formed from chicken meat. Mild taste makes them ideal for children. Easy to prepare, repeatable and countable.

**000.212, EAN 5902596053116 / 001.212, EAN 5907222416778**
**Box 9 x 1000 g, 1 pc ca. 23 g**



Liked by children

TEMPURA CHICKEN

## NUGGETS

2-2,5 min /175°C

18-20 min /180°C

Chicken meat formed into a characteristic shape of nuggets, surrounded by a crispy, delicate tempura. Perfect as a tasty snack or as an addition to a set for children. Easy to prepare, repeatable and countable.

**000.223, EAN 5902596053574**
**Box 9 x 1000 g, 1 pc ca. 20 g**



CHICKEN

## FINGERS

3-3,5 min /170°C

18-22 min /180°C

Juicy snack formed from chicken breast pieces in crispy, golden breadcrumbs. Calibrated and countable.

**000.202, EAN 5902596053475**
**Box 10 x 1000 g, 1 pc ca. 40 g**



CHICKEN

## NACHOS

2-3 min /175°C

ca 12 min /180°C

Juicy pieces of chicken breast fillet with melted cheese in a characteristic triangular shape. Crispy coating with tortilla chips and chili flakes. Excellent snack for adults.

**000.251, EAN 5907222416617**
**Box 10 x 1000 g, 1 pc ca. 17 g**




CHICKEN

## WINGS

3-4 min /175°C

18-20 min /200°C

Crispy and juicy roasted chicken wings in aromatic marinades. Calibrated and countable.

- mild - **NEW**
- hot & spicy

**001.207, EAN 5907222416983**
**000.204, EAN 5900757060041 / 001.204, EAN 5907222416853**
**Box 10 x 1200 g**
**Drumettes: ca. 55 g / Wingettes: ca. 35 g**



BREADED CHICKEN

## WINGS

4-5 min /175°C

20-22 min /200°C

- mild
- spicy

Delicious and juicy wings in aromatic, golden breadcrumbs which keeps its crunchiness for a long time. Calibrated and countable.

**000.205, EAN 5900757060065 / 001.205, EAN 5907222416815**
**000.206 EAN 5902596053437 / 001.206, EAN 5907222416839**
**Box 10 x 1200 g,**
**Drumettes: ca. 60 g / Wingettes: ca. 40 g**




PREMIUM CHICKEN

# FILLET

BREADED

3,5-4 min /175°C | 16-18 min /180°C

Handmade chicken breast cutlet, pre-fried. Smashed slice of chicken breast, seasoned with salt and pepper in a classic, crispy coating. Countable, easy to prepare, traditional Polish chicken cutlet.

**003.203, EAN 5904978715186**
**Box: 3 x 2500 g, 1 pc. ca. 150 g**




CHICKEN SALAD

# FILLET

7 min /175°C | 25-35 min /200°C

Juicy, calibrated chicken breast fillet with an anatomical shape. Delicately seasoned in a special marinade that makes it crunchy after heat treatment. The lack of batter makes this simple, and at the same time an exquisite product, it can be a tasty ingredient for salads, wraps or pizza topping. This quantifiable product can be served directly after defrosting, without heat treatment.

**001.203, EAN 5904978715209**
**Box: 6 x 1000 g, 1 pc. ca. 100 g**




BREADED CHICKEN

# THIGH MEAT

ca. 6 min /175°C | ca. 30 min /200°C

Boneless and skinless chicken thigh meat wrapped in a crispy, three-dimensional, slightly spicy coating. Countable product, quick to prepare, perfect for burgers, sandwiches or with fries. Juicy, aromatic, perfectly seasoned meat.

**000.241, EAN 5904978715223**
**Box: 7 x 1000 g, 1 pc. ca. 125 g**




# DEVOLAY

WITH BUTTER AND PARSLEY

defrosted product fry through 5 min /175°C | ca. 20 min /180°C

Traditional, hand-made cutlet made of a slice of chicken breast fillet with the addition of butter and parsley. Classic in form and taste, seasoned with salt and pepper. Countable, convenient to prepare in the oven. Defrosted product can be prepare also in the fryer.

**003.301, EAN 5904978715292**
**Box: 4 x 1950 g, 1 pc. ca. 150 g**



ROASTED CHICKEN LEG

# KEBAB

5-7 min /200°C

Deliciously seasoned kebab sliced from chicken leg meat. Maximum flavour with minimal effort - just to be heated. Perfect on a plate, in a bun and also as an additon to pizza.

**000.234, EAN 5907222416266**
**Box: 10 x 1000 g**



BREADED CHICKEN BREAST

## CUTLET

3-3,5 min /170°C
16-18 min /180°C

Delicate chicken breast meat as a classic cutlet in a traditional crispy coating. Formed product, always countable.

**000.225, EAN 5907222416433**
**Box: 10 x 1000 g, 1 pc. 130 g +/- 10 g**



PICNIC CHICKEN

## CUTLET

2,5-3 min /170°C
12-16 min /200°C

Delicate and juicy chicken breast meat formed into delicious round cutlets. Very crispy coating. Perfect for chicken burgers. Calibrated and countable.

**000.230, EAN 5902596053413**
**Box: 6 x 1500 g, 1 pc. 75 g**



SEASONED

## HAMBURGER

2,5-3 min /170°C
8-10 min /180°C
4-6 min

- XXL chicken-pork 73 g
- MAX chicken-pork 90 g

Tasty, perfectly seasoned hamburgers.
To be served as a plate dish with fries or in a roll.

**000.217, EAN 5902596053208**
**Box: 9 x 1000 g, 1 pc. 73 g**
**000.218, EAN 5902596053246**
**Box: 8 x 1080 g, 1 pc. 90 g**

# Pork CLASSICS

Pork products, produced in specialized companies, are characterized by high quality raw materials, state-of-art technology and careful production process. These classic products from our assortment are unique for gastronomic market, since they are produced from slices of pork.




PREMIUM

## PORK LOIN CUTLET

3,5-4 min /175°C to gain golden color
16-18 min /180°C

A hand-made cutlet made of a whole slice of boneless pork, pre-fried. Traditionally seasoned with salt and pepper. Countable, easy to prepare, classic Polish cutlet from pork.

**003.701, EAN 5904978715094**
**Box: 8600 g, 1 pc. ca. 170 g**
**003.702, EAN 5904978715162**
**Box: 3 x 2500 g**




## CORDON BLEU PORK

17-18 min /200°C without steam
7 min /175°C then bake 3 min /120°C
17-18 min /200°C

A version of the classic Swiss cutlet made of a slice of marinated pork loin with Gouda cheese and steamed ham. Crispy batter, calibrated weight, to be prepared both in the oven and in the fryer.

**003.710, EAN 5904978715285**
**Box: 6,4 kg (40 pieces), 1 pc. ca. 160 g**

# Beef

Our beef products are made of high-quality beef, supplied only by certified suppliers (BRC / IFS). State-of-the-art technologies used in plants specialized in beef meat processing, guarantee highest quality level production.




100% BEEF

## BURGER

4-6 min

4-6 min/ 200-250°C

Beef for burgers is chopped and ground, then formed and frozen with liquid nitrogen. It allows to retain 100% of taste, aroma and nutritional value. Carefully applied perforation while forming meat, make our burgers fry evenly and retain their shape. Ready-made solution in the form of a frozen burger saves time. The meat after grilling or frying remains tender and juicy. It goes great on a plate with other ingredients. Available in a wide range of weights.

**000.418, EAN 5907222416310, Box 54 x 65 g**
**000.414, EAN 5902596053635, Box 40 x 100 g**
**000.415, EAN 5902596053710, Box 30 x 150 g**
**000.412, EAN 5902596053291, Box 24 x 180 g**
**000.413, EAN 5902596053307, Box 20 x 200 g**

# Slowly-Cooked BEEF

High-quality beef supplied by certified growers, cooked in own juices for minimum of 8 hours. Unique offer allowing to enjoy the great taste of beef prepared with minimum amounts of spices. Products can be prepared in a simple way in many catering devices, giving impressive results with just a few simple treatments. An excellent base for a variety of dishes starting from appetizers, via takeaway dishes and gourmet main course. Great offer for restaurants, inns, hotel restaurants, burger shops and food trucks.



BEEF

## CHEEKS

10-20 min /150°C

7-9 min without defrosting

Whole beef cheeks 65%, own sauce created during heat treatment 35%. Spices: soy sauce, salt, black pepper. Each cheek packed in a separate bag.

**000.450, EAN 2175981 variable weight**
**Box 20 x ca. 450 g (variable weight)**



BEEF

## 3-BONE RIBS

15-20 min /180°C

12-15 min without defrosting

3-bone beef ribs. Beef brisket 98%. Spices: soy sauce, salt and pepper. Each 3-bone rib is packed in a separate bag.

**000.452, EAN 2176003 variable weight**
**Box 18 x ca. 600 g (variable weight)**



BEEF

## PULLED

4-6 min

7-9 min without defrosting

10-20 min /150°C

97% beef meat (brisket, neck and tops), cut into 4-5 cm strips. Spices: black pepper and garlic.

**000.451, EAN 5907222416792**
**Box 10 x 1000 g**



## BEEF DRIPPING

FRYING FAT

Highest quality fat, ideal for preparation of Belgian fries. Guarantees no loss of quality while frying.

**000.601, EAN 5902596053222**
**Box 4 x 2500 g**

# Vege

VEGE TOP CONCEPT

Following the steadily growing popularity of vegetable cuisine, we offer interesting and tasty plant products. You can compose from them many interesting dishes that will be perfect served on site or in the take away offer



3-3,5 min /175°C
12-14 min /200°C

TEMPURA VEGETABLE

## BALLS

Delicious broccoli-cauliflower balls in a crunchy tempura type coating. Perfectly seasoned. A vegetable alternative or accompaniment for meat dishes.

**000.101, EAN 5907222416099**
**Box 10 x 1000 g, 1 pc ca. 17 g**



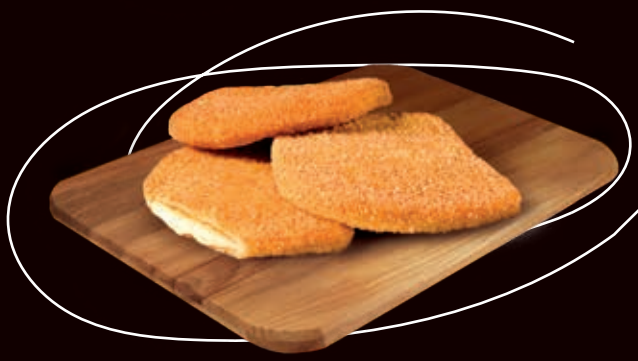
3,5-4,5 min /175°C

BREADED VEGETABLE

## BURGERS

Well seasoned burgers based on the whole cauliflower and broccoli florets with delicate buttery aroma. Their character is made by gold and crispy breadcrumbs.

**000.104, EAN 5907222416372**
**Box 10 x 910 g, 1 pc 130 g +/- 10 g**



180°C until golden brown
until golden brown

CRUNCHY BREADED

## CHEESE

Convenient and fast to prepare snack. Cheese breaded in crunchy coating. Tasty and filling meatless dish.
Also as a great component to burgers.

**000.302, EAN 05902596053017**
**Box 1 x 3500 g, 1 pc 125 g**



# Fish PRODUCTS

The unique offer of fish products is a must among the dishes served in many ways in restaurants, bars and bistros, both in the local and to take away. Fish in aromatic beer batter and in crispy coating are perfect in the Fish & Chips concept.



## FISH FILLET
### IN BEER BATTER

4-5 min /175°C
15-20 min /185°C

Hoki fish or hake fillet in aromatic and crispy beer batter. Reproducible, calibrated portions mean convenience and speed in preparation.
Perfect for Fish&Chips concept.
**000.805, EAN 5907222416341 / 000.811, EAN 5904978715339**
**Box 10 x 750 g, 1 pc 50 g**



## HADDOCK
### IN BEER BATTER

4-5 min /175°C
15-20 min /185°C

Haddock (cod fish) is one of the most popular fish for the Fish & Chips concept. White, delicate meat, tasty and juicy after cooking, wrapped in an aromatic, crispy beer batter. Repeatable quality, countable portions.

**000.807, EAN 5907222416914**
**Box 10 x 750 g, 1 pc ca. 58 g**



## HADDOCK
### IN CRISPY BREAD CRUMBLE

3-5 min /175°C
15-20 min /185°C

Delicate, white haddock meat in a uniquely crispy, 3D coating. Tasty, customized pieces of fish. Easy to prepare, countable portions.

**000.806, EAN 5907222416891**
**Box 10 x 750 g, 1 pc ca. 36 g**

## Crunchy fish and golden fries - proven receipe for profit!

**Simple** preparation + **Taste** diversity + **Portion** countability

Choose taste preferred by your clients. Serve as you prefer!



Beer battered Fish Burger



Haddock in crispy breadcrumble



Haddock in crispy bread crumble



Fish wrap with beer battered fish

# Flour PRODUCT

AJ Food's offer includes dishes typical for selected world cuisines. Gyoza Japanese dumplings are traditional Asian dish, derived from Chinese jjaozi dumplings. Chinkali are the essence of Georgian cuisine. AJ Food products taste great from the fryer - perfectly fried, crunchy and hot for a long time - they are a great take-out or delivery dish.



## GYOZA

### CHICKEN DUMPLINGS

2-2,5 min /175°C

Dumplings produced according to the original recipe of a Japanese chef. Delicate stuffing (52%) with chicken meat, white cabbage, leek and onion wrapped in ultra-thin wheat dough.

**001.801, EAN 5907222416570**
**Box 6 x 1000 g, 1 pc ca. 21 g**



## GYOZA

### DUMPLINGS WITH VEGETABLES

2-2,5 min /175°C

Dumplings with an ultra-thin dough produced according to the original recipe of a Japanese chef. Delicate stuffing (52%) with white cabbage, carrots, leek and onions.

**001.802, EAN 5907222416594**
**Box 6 x 1000 g, 1 pc ca. 21 g**



## DUMPLINGS

### A'LA CHINKALI

cooking about 10 minutes in boiling water /brew approx. 15 minutes

The pouch shape and the meat stuffing with broth are characteristic for these dumplings. Our dumplings with pork and beef stuffing are made according to a classic Georgian recipe. Sales only in Poland.

**001.803, EAN 5907222416952**
**Box 6 x 1000 g, 1 pc ca. 40 g**

# Chicken strips one product - many dishes

**Always** inner fillet + **Optimal,** repeatable size + **Super** crispy

**Strips – the unquestionable king of convenience products – are the most versatile product in our offer. These delicate, juicy tenderloins allow you to VERY QUICKLY create a wide range of dishes that work well in snack, to-go and restaurant versions.**

**HIT** strips with fries **TO GO**




### STRIPS BURGER

crunchy and juicy strips served in a bun, accompanied by fries, sauce and salads – every burger eater LOVES this set! Serve with chilled or colored Fiesta Fries from Farm Frites!

### STRIPS & CHIPS

with sauce it's a very simple and quick to prepare dish. Their taste will tempt both children and adults :)

### SLICED STRIPS WRAP

with vegetables and tasty sauce, served with chips encourages many lovers of wrapped dishes

### SALAD WITH STRIPS

great dish for consumers looking for lighter options in the menu. With vegetables and dressing of your choice you can quickly and easily create a tasty and diversified dish.

# Modern solutions

## modern products

**Single - portion** packaging + **One** button + **Ready - made** concept

**Horeca outlets in which short preparation time, simple preparation and repeatability of the process count the most, need ready-made, comprehensive solutions designed for specific products. We have created such a ready-made concept for pops in rice coating and Quick Oven Fries fries, specially perfected for use in combi-microwave ovens. Choose of a serving packaging, makes this concept a great solution for a cafés, bakeries, gas station and shop bistros.**

Products available in single-portion packages ensure no mistakes in portioning, functional and simple operation and cost countability.




- Fully programmable oven
- For small, medium and large outlets
- One-button operation
- Short processing time
- Preparation without fat – no smell of oil in the premises

**Oven settings Merrychef Eikon 2s**

| Step | Temp. | Time | Airflow | Microwave |
|---|---|---|---|---|
| 1 | 250°C | 1 min | 100% | 30% |
| 2 | 250°C | 30 sek. | 100% | 10% |
| 3 | 250°C | 30 sek. | 100% | |

| Product name | Article number Aj Food | Number of packages in a box | Number of boxes on a pallet | Average weight of 1 pc | Quantitative yield (average quantity pieces / kg) | Shelf life (months) | Allergens | Preparation | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | | | | | | Fryer | Convection oven | Grill plate | Pot |
| Chicken strips | 000.201/001.201 | 6 x 1050 g | 56/88 | ca. 45 g | 20-24 pc. | 12 | | 3-3,5 min/175°C | 8-10 min/200°C | - | - |
| Chicken strips Hot&Spicy | 000.211/001.211 | 6 x 1050 g | 56/88 | ca. 45 g | 20-24 pc. | 12 | | 3-3,5 min/175°C | 8-10 min/200°C | - | - |
| Rice chicken pops | 000.209/002.209 | 8 x 1000 g | 63 | ca. 9 g | ca. 110 pc. | 18 | | 2,5-3 min/175°C | 13-15 min/180°C | - | - |
| Rice chicken pops 140 g | 002.219 | 3,5 kg (25 x 140 g) | 108 | ca. 9 g | ca. 16 pc. | 18 | | 2,5-3 min/175°C | 13-15 min/180°C | - | - |
| Breaded chicken balls | 002.229 | 8 x 1000 g | 63 | ca. 9 g | ca. 110 pc. | 18 | | 2,5-3 min/175°C | 13-15 min/180°C | - | - |
| Cripsy chicken nuggets | 000.212/001.212 | 9 x 1000 g | 56 | ca.23 g | ca. 45 pc. | 12 | | 2,5-3 min/170°C | 10-12 min/200°C | - | - |
| Tempura chicken nuggets | 000.223 | 9 x 1000 g | 56 | ca. 27 g | ca. 37 pc. | 12 | | 3 - 4 min/175°C | 12-14 min/180°C | - | - |
| Chicken nachos with cheese | 000.251 | 10 x 1000 g | 48 | ca. 17 g | 56-59 pc. | 12 | | 2-3 min/175°C | ok. 12 min/180°C | - | - |
| Chicken fingers | 000.202 | 10 x 1000 g | 48 | ca. 40 g | ca. 25 pc. | 18 | | 2-2,5 min/175°C | 12-16 min/200°C | - | - |
| Chicken wings mild | 001.207 | 10 x 1200 g | 56 | Drummettes ca. 55 g/ Wingettes: ca. 35 g | ca. 25 pc. | 12 | | 3-4 min/175°C | 18-20 min/200°C | - | - |
| Chicken wings spicy | 000.204/001.204 | 10 x 1200 g | 56 | Drummettes ca. 55 g/ Wingettes: ca. 35 g | ca. 25 pc. | 12 | | 4-4,5 min/175°C | 18-20 min/200°C | - | - |
| Chicken wings breaded | 000.205/001.205 | 10 x 1200 g | 56 | Drummettes ca. 60 g/ Wingettes ca. 40 g | ca. 20 pc. | 12 | | 4-5 min/170°C | 20-22 min/200°C | - | - |
| Hot & spicy coated chicken wings | 000.206/001.206 | 10 x 1200 g | 56 | Drummettes ca. 60 g/ Wingettes ca. 40 g | ca. 20 pc. | 12 | | 4-5 min/170°C | 20-22 min/200°C | - | - |
| Premium chicken fillet breaded | 003.203 | 3 x 2500 g | 48 | ca. 150 g | ca. 6 | 12 | | 3,5-4 min/175°C | 16-18 min/180°C | - | - |
| Chicken salad fillet | 001.203 | 6 x 1000 g | 88 | ca. 110 g | ca. 9 | 12 | | 7 min/175°C | 25-35 min/200°C | - | - |
| Breaded chicken thigh meat | 000.241 | 7 x 1000 g | 56 | ca. 125 g | ca. 8 | 12 | | 6 min/175°C | 30 min/200°C | - | - |
| Devolay with butter and parsley | 003.301 | 4 x 1950 g | 56 | ca. 150 g | ca. 6 | 12 | | defrosted 5 min/175°C | ca. 20 min/180°C | | |
| Chicken leg cut kebab | 000.234 | 10 x 1000 g | 45 | - | - | 24 | | - | 5-7 min/200°C | - | - |
| Breaded chicken breast cutlet | 000.225 | 10 x 1000 g | 48 | ca. 130 g | ca. 7 pc. | 10 | | 3-3,5 min/170°C | 16-18 min/180°C | - | - |
| Picnic chicken cutlet | 000.230 | 6 x 1500 g | 56 | 75 g | ca. 13 pc. | 12 | | 2,5-3 min/170°C | 12-16 min/200°C | - | - |
| Hamburger XXL - chicken&pork 73 g | 000.217 | 9 x 1000 g | 56 | 73 g | ca. 13 pc. | 10 | | 2,5-3 min/170°C | 8-10 min/180°C | - | - |
| Hamburger MAX - chicken&pork 90 g | 000.218 | 8 x 1080 g | 56 | 90 g | ca. 11 pc. | 10 | | 2,5-3 min/170°C | 8-10 min/180°C | - | - |
| Premium pork loin cutlet | 003.702 | 3 x 2500 g | 48 | ca. 170 g | ca. 5 | 12 | | 3,5-4 min/175°C | 16-18 min/180°C | - | - |
| Premium pork loin cutlet bulk | 003.701 | 8600 g | 48 | ca. 170 g | ca. 5 | 12 | | 3,5-4 min/175°C | 16-18 min/180°C | - | - |
| Cordon Bleu | 003.701 | 6,4 kg | 60 | ca. 160 g | ca. 6 | 12 | | 7 min/175°C, then bake in the oven 3 min / 20°C | 17- 18 min/180°C | - | - |
| MINI Beef burger 65 g | 000.418 | 3510 g (54 pc.) | 154 | 65 g | ca. 15 pc. | 12 | - | - | - | 4-6 min /200-250°C | - |
| Beef burger 180 g | 000.412 | 4320g (24 pc.) | 154 | 180 g | 5 pc. | 12 | - | - | - | 4-6 min /200-250°C | - |
| Beef burger 200 g | 000.413 | 4000 g (20 pc.) | 154 | 200 g | 5 pc. | 12 | - | - | - | 4-6 min /200-250°C | - |
| Beef burger 100 g | 000.414 | 4000 g (40 pc.) | 154 | 100 g | 10 pc. | 12 | - | - | - | 4-6 min /200-250°C | - |
| Beef burger 150 g | 000.415 | 4500 g (30 pc.) | 154 | 150 g | 6 pc. | 12 | - | - | - | 4-6 min /200-250°C | - |
| *Beef cheeks | 000.450 | 20 x ca. 450 g | 30 | ca. 450 g | - | 24 | | - | 10-20 min/150°C /defrosted with sauce | - | 7-9 min without defrosting |
| Pulled beef | 000.451 | 10 x 1000 g | 30 | - | - | 24 | - | - | 10-20 min/150°C / defrosted | 4-6 min | 7-9 min without defrosting |
| *Beef ribs 3-bone | 000.452 | 18 x ca. 600 g | 30 | ca. 600 g | - | 24 | | - | 15-20 min/180°C /defrosted with sauce | - | 12-15 min without defrosting |
| Beef fat | 000.601 | 4 x 2500 g | 70 | 2500 g | - | 12 | - | - | - | - | - |
| Crunchy cheese | 000.302 | 3500 g (28 pc.) | 198 | 125 g | 8 pc. | 12 | | 180°C to a golden color | - | - | - |
| Tempura vegetable balls | 000.101 | 10 x 1000 g | 56 | ca. 17 g | 56-59 pc. | 10 | | 3-3,5 min/175°C | 12-14 min/200°C | - | - |
| Breaded vegetable burgers | 000.104 | 10 x 910 g | 56 | 130 g | ca. 7 pc. | 10 | | 3,5-4,5 min/175°C | - | - | - |
| Beer battered fish | 000.805/000.811 | 10 x 750 g | 56 | ca. 50 g | ca. 20 pc. | 24 | | 4-5 min/175°C | 15-20 min/185°C | - | - |
| Haddock in beer batter | 000.807 | 10 x 750 g | 56 | ca. 58 g | 16-18 pc. | 24 | | 4-5 min/175°C | 15-20 min/185°C | - | - |
| Haddock in crispy bread crumble | 000.806 | 10 x 750 g | 56 | ca.36 g | 26-28 pc. | 18 | | 3,5-5 min/170°C | 15-20 min/185°C | - | - |
| Gyoza chicken dumplings | 001.801 | 6 x 1 kg | 48 | ca. 21 g | ca. 48 pc. | 10 | | 2-2,5 min/175°C | - | - | 4-6 min in boiling water |
| Gyoza dumplings with vegetables | 001.802 | 6 x 1 kg | 48 | ca. 21 g | ca. 48 pc. | 10 | | 2-2,5 min/175°C | - | - | 4-6 min in boiling water |
| Dumplings a'la Chinkali | 001.803 | 6 x 1 kg | 48 | ca.40 g | ca. 25 pc. | 10 | | - | - | - | cooking approx. 10 minutes in boiling water / brewing approx. 15 minutes |

Frozen products * variable weight products

GLUTEN CELERY EGGS SOY PROTEIN, LACTOSE MUSTARD FISH MOLLUSCS

chicken pork fishes
vege beef flour

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