

## Aviko Hash Brown Rounds - Information

This product is made of potato slivers, mixed with other ingredients and formed into rounds with a diameter of  $\pm 60$  mm. Thereafter the product is prefried in vegetable oil, quick frozen and packed.

**Our Product Code:** 021625  
**Suppliers Product Code:**  
**Information Last Updated:** 11/07/2024  
**Date Produced:** 04/06/2026



### Allergy Information

Key: **Contains** **May Contain**



### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	165.00
Energy (kJ)	695.00
Protein (g)	2.00
Carb (g)	22.50
Of Which Sugars (g)	0.40
Fat (g)	7.00
Of Which Saturates (g)	0.80
Fibre (g)	2.50
Salt (g)	0.90

### Dietary Information

Key: **Suitable for**



**Please Note:** This information has been supplied by manufacturers and other third parties to Yare Food Services. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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### Ingredients

Potatoes, sunflower oil, salt, onion powder, stabiliser (E450), white pepper.

### Handling Information

#### Directions for Use

Frying: Max. 175°C, portion approx. 500g, 3-3½ min.

#### Storage Instructions

Max. -18°C.



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