



Recipe 149 Natural Beer Battered Onion Rings Le Duc

Meester Snijderweg 18
3251 LJ Stellendam

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Natural onion rings in beer batter, pre-fried, quick frozen

Recipe 149

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Ingredient declaration

Ingredients: onion (35%), breadcrumbs (**wheat** flour, salt, yeast), water, batter (13%) (**wheat** flour, corn flour, thickeners: acetylated starch; oxidised starch, sugar, salt, raising agents: diphosphates; sodium carbonates, **wheat** starch, hop extract, dextrose, stabiliser: guar gum), sunflower oil, **wheat** flour, beer (1%) (water, **barley** malt, hop extract, hop), salt.

Claims

- Suitable for vegetarians
- Suitable for vegans

Nutritional value

Nutrition*

	Per 100g
Energy	913 kJ
Energy	217 kCal
Fats	10,5 g
- Saturated fatty acids	1,2 g
Carbohydrates	28,9 g
- Sugars	3,7 g
Proteins	3,9 g
Salt	0,96 g
*Calculated value	

The nutritional values are based on unprepared product

Allergens table

With (W)

Without

(N)

Cross contamination (C)

Wheat	W
Rye	C*
Barley	W
Oats	C*
Spelt	C*
Khorasan wheat	C*
Crustacea	N
Egg	N
Fish	N
Peanut	N
Soy	N
Milk	N
Almond	N

Hazelnut	N
Walnut	N
Cashew nut	N
Pecan nut	N
Brazil nut	N
Pistachio nut	N
Macadamia nut	N
Celery	N
Mustard	N
Sesame	N
Sulphite	N
Lupin	N
Molluscs	N

*) RYE, OATS, SPELT, KHORASAN WHEAT: (according PAL legislation) no need to claim these allergens with notification "May contain RYE, OATS, SPELT, KHORASAN WHEAT"

Chemical parameters

	Min	Target	Max
Arsenic		0.1	mg/kg
Cadmium		0.1	mg/kg
Lead		0.2	mg/kg

Microbiological parameters

	Min	Target	Max
Coliforms		10	cfu/g
E. coli		10	cfu/g
Enterobacteriaceae		100	cfu/g
Yeasts and moulds		1.000	cfu/g
Listeria monocytogenes		Absent	<100 cfu/g
Salmonella	Absent in	25	g
Staphylococcus aureus		100	cfu/g
Total plate count		100.000	cfu/g

Organoleptic parameters

Texture and flavour of coating: crispy beer battered flavour coating

Texture and flavour of filling: fried fresh onion

Adhesion between filling & coating: good, no wet batter left, no big bubble between filling and coating

Number of rings (per kg): Min: 43 Target: 48 Max: 53

Doubles (pieces/kg): Max: 6

Triplets (pieces/kg): Max: 2

Broken (g/kg): Target: 30 Max:50

Crumbs (>1cm) (g/kg): Max: 10

Bald spots (>1cm²) pieces/kg): Max: 3

Cracks in the coating > 2cm (pieces/kg): Max: 2

External colour after deep frying (USDA colour card): Min:2 Max: 3

Preparation advice

Deep fry in cooking oil at 175°C: 1.5 - 2 minutes.

In an oven, preheated at 225°C: 12 minutes, turn halfway

Airfryer, preheated at 180°C: 6-8 minutes.

Storage advice

Delivery as Quick-frozen product

Do not refreeze after defrost.

-18°C (**): See best before date on the packaging.

-12°C (*): 3 weeks after date of purchase.

-6°C (*): 1 week after date of purchase.

Shelf life

Best before date 2 years after date of production.

Process parameters

1.Onion 2.Transport Belts 3.Predusting 4.Batter 5.Batter 6.Breaded Coating 7.Dipper 8.Oven 9.Infeed Belt 10.IQF 11.Bag Packing **12.Metal Detector (CCP)** 13.Carton Packing 14.Palletizing

Metal detection

The product is run through a metal detector.

RVS: Max. 3.0 mm FE: Max.. 2.0 mm NON-FE: Max. 2.5 mm

Ingredient breakdown

Ingredient	Allergens	Country of origin
onion		Poland
breadcrumbs		
↳ wheat flour	wheat	Europe
↳ salt		Germany; Netherlands; United Kingdom
↳ yeast		Belgium; France
water		Netherlands
batter		
↳ wheat flour	wheat	France; Germany; Luxembourg; Europe
↳ corn flour		France
↳ sugar		Germany; Mauritius; Mozambique; United Kingdom
↳ thickener: acetylated starch		Netherlands
↳ thickener: oxidised starch		Czech Republic; Germany; Poland
↳ salt		Netherlands; United Kingdom; Germany
↳ potato dextrin *		Switzerland
↳ wheat starch	wheat	Germany; Spain
↳ hop extract		Switzerland
↳ dextrose		Germany; Italy; Europe
↳ raising agent: diphosphates		Belgium; France; Germany; Thailand; United Kingdom; Europe
↳ raising agent: sodium carbonates		France; Germany; Netherlands; Poland; United Kingdom;
		Europe
↳ stabiliser: guar gum		India; Pakistan
sunflower oil		Argentina; Austria; Brazil; Bulgaria; Czech Republic; Hungary; Italy; Moldova, Republic of; Poland; Romania; Russian Federation; Serbia; Slovakia; Spain; Türkiye; Ukraine; Uruguay
wheat flour	wheat	Belgium; France; Netherlands
beer		
↳ water		Netherlands
↳ barley malt	barley	Belgium; France; Netherlands
↳ hop extract		United States
↳ hop		Germany
salt		Netherlands
anti-caking agent: sodium ferrocyanide *		Netherlands

*) Processing aid

GMO-information

This product is free from genetically modified organisms (GMO) in accordance with EC regulation 1829/2003 and EC 1830/2003: Yes

Authorisation

Name: Lisanne
 Verrijp Function: QA
 Officer Date: 2025-11-21