



# Edamame burger

WEIGHT PER UNIT APPROX. 100 G



## Packaging

ART.-NO.	8668
PER CARTON	4 x 2.0 kg (bag)
CARTONS PER PAL./LAYER	117/9
EAN INDIV. PACKAGE	4006934 866817
EAN OUTER PACKAGE	4006934 866824
MDD	18 months

## INFO

Innovative burger patty made from chunky edamame beans, flavoured with jalapenos and fine spices. PREFRIED

## INGREDIENTS

Green SOYA BEANS (edamame) 74 %, rapeseed oil, onions, starch (peas, potatoes), garlic, potato flakes, sea salt, vegetable pepper, thickening agent hydroxypropyl methylcellulose, jalapenos 0.2 %, sugar, spices.

## Contents

- No hardened fats
- No preservatives
- No artificial colouring
- No natural colouring
- lactose-free
- gluten-free
- Vegetarian
- Vegan



## Nutrition

ENERGY	921 kJ / 222 kcal	DIETARY FIBRE	5,4 g
FAT	14,4 g	PROTEIN	10,0 g
OF WHICH SATURATES	1,7 g	SALT	0,86 g
CARBOHYDRATE	9,0 g		
OF WHICH SUGARS	2,8 g		



## Preparation

### STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 200 °C. Bake frozen product for approx. 12 minutes on a gastro tray.

### OVEN (TOP/BOTTOM HEAT)

Preheat oven (top and bottom heat) to 210 °C. Distribute frozen product on parchment paper spread across the oven rack and bake approx. 17 minutes.

### DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 170 °C for about 3 minutes.

### OVEN (CIRCULATING AIR)

Preheat oven to 200 °C. Distribute frozen product on parchment paper spread across the oven rack and bake approx. 17 minutes.

### FRYING PAN

Fry the frozen product with some oil over a low to medium heat for about 6-9 minutes. Turn over several times.

### GRILL

Grill the frozen product on indirect heat for about 14 minutes. Turn several times.