



Barley Burger

WEIGHT PER UNIT APPROX. 100 G



Packaging

ART.-NO.	8665
PER CARTON	2 x 2,5 kg (Bag)
CARTONS PER PAL./LAYER	99/9
EAN INDIV. PACKAGE	4006934 866510
EAN OUTER PACKAGE	4006934 866527
MDD	21 months

INFO

Juicy roast of gerstoni and kale with a crispy sesame breading. PREFRIED

INGREDIENTS

Barley [water, BARLEY (GLUTEN)] 39 %, kale 17 %, SESAME breading 17 % [drinking water, SESAME, pea flour, modified corn starch, corn flour, table salt, spices, dried glucose, iodised table salt (table salt, potassium iodate), dextrose], rapeseed oil, pea starch, pre-fried onions (onions, sunflower oil), orange juice concentrate, hemp seeds, table salt, stabilizer hydroxypropyl methylcellulose, spices, potato starch, sugar.

Contents

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



Nutrition

ENERGY	896 kJ / 215 kcal	DIETARY FIBRE	6,1
FAT	11,4 g	PROTEIN	4,6 g
OF WHICH SATURATES	1,3 g	SALT	1,1 g
CARBOHYDRATE	20,4 g		
OF WHICH SUGARS	2,2 g		



Preparation

STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 200 °C. Bake frozen product for approx. 14 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 175 °C for about 4 minutes.

OVEN (CIRCULATING AIR)

Preheat oven to 200 °C. Distribute frozen product on parchment paper spread across the oven rack and bake approx. 18 minutes.

FRYING PAN

Fry the frozen product with some oil over medium heat for about 9 minutes. Turn over several times.