



INFO

Vegetarian sticks made of several delicious vegetables and fine spices. Covered by a golden-yellow breading. Pre-fried.

INGREDIENTS

Vegetables 46 % (carrots, parsnips, peas, kohlrabi, corn, onions), mashed potatoes (drinking water, potato flakes), breadcrumbs (WHEAT FLOUR, water, salt, yeast), rapeseed oil, drinking water, WHEAT FLOUR, GOUDA CHEESE 2%, starch (corn, peas, potato), CHICKEN EGG PROTEIN POWDER, thickening agents locust bean gum and xanthan, sea salt, CHICKEN WHOLE EGG POWDER, WHEAT GLUTEN, chives, spices, sugar.

Contents







No natural colouring

Vegetable-Sticks

WEIGHT PER UNIT 40 G



Packaging

ARTNO.	8786
PER CARTON	5 x 1,0 kg (Bag)
CARTONS PER PAL./LAYER	99/9
EAN INDIV. PACKAGE	4006934 878605
EAN OUTER PACKAGE	4006934 878612
MDD	18 months



Nutrition

ENERGY	764 kJ / 183 kcal
FAT	8,3 g
OF WHICH SATURATES	1,0 g
CARBOHYDRATE	20 g
OF WHICH SUGARS	3,5 g

DIETARY FIBRE	3,8 g
PROTEIN	5,1 g
SALT	0,96 g



Preparation

FRYING PAN

Fry the frozen product with some oil at medium heat for 7-9 minutes. Turn over several times.

OVEN (CIRCULATING AIR)

Preheat oven to 210 °C. Distribute frozen product on parchment paper spread across the oven rack and bake approx. 13 minutes. Turn once after approx. 6 minutes.

Deep-fry the frozen product at 200 °C for approx. 8 minutes. Fill the frying basket no more than half full.

DEEP-FAT-FRYER

Deep-fry the frozen product at fat temperature of 175 °C for 3-4 minutes.

STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 200 °C. Bake frozen product for approx. 9 minutes on a gastro tray.

