

Vegetable Burger 120 g

WEIGHT PER UNIT 120 G



Packaging

ART.-NO.	8826
PER CARTON	2 x 2.5 kg (Bag)
CARTONS PER PAL./LAYER	99/9
EAN INDIV. PACKAGE	4006934 882602
EAN OUTER PACKAGE	4006934 882619
MDD	18 months



Nutrition

ENERGY	495 kJ / 118 kcal	DIETARY FIBRE	4,2
FAT	3,7 g	PROTEIN	4,3 g
OF WHICH SATURATES	0,4 g	SALT	1,05 g
CARBOHYDRATE	15 g		
OF WHICH SUGARS	5,6 g		



Preparation

STEAMER OVEN
(recommended preparation) Preheat steamer oven (hot air) to 200 °C. Bake the frozen product on a standard gastro tray for about 20 minutes.

FRYING PAN
Fry the frozen product with some oil at medium heat for about 10 minutes. Turn over several times.

DEEP-FAT-FRYER
Deep-fry the frozen product at a fat temperature of 160 °C for about 7 minutes.

OVEN (CIRCULATING AIR)
Preheat oven (circulating air) to 200 °C. Bake the frozen product on a baking tray with baking paper for about 20 minutes. Preparation with top and bottom heat increases temperature to 210 °C.

MICROWAVE
Heat the frozen product in a microwave with 900 watts for about 5 minutes.

OVEN (TOP/BOTTOM HEAT)
Preheat oven to 210 °C. Spread the frozen product evenly on a baking tray lined with baking paper and bake on the middle shelf for approximately 20 minutes.










INFO

Made from high quality vegetables like carrots, parsnip, peas, corn and kohlrabi, the Vegetable Burger does not have any breading. Suitable for cooking in steamer oven.

INGREDIENTS

Vegetables 80 % (carrots, parsnips, peas, corn, onions, kohlrabi), breading (DURUM WHEAT FLOUR, salt, yeast) rapeseed oil, potato flakes, starch, CHICKEN EGG WHITE POWDER*, sea salt, CHICKEN WHOLE EGG POWDER*, WHEAT GLUTEN, herbs 0,3 %, spices, thickening agents (locust bean gum, xanthan). (* eggs from free range)

Contents

-  No hardened fats
-  No artificial colouring
-  No natural colouring
-  lactose-free
-  Suitable for plate-/tray-regeneration
-  Cook & Chill
-  Vegetarian

