



INFO

Improved recipe and new appearance: That is our revamped Vegetable Cutlet. Four new creative shapes - mixed in one bag underline the "hand-made" character of this classic vegetarian product.

INGREDIENTS

Vegetables 48 % (carrots, cauliflower, peas, corn), potatoes, breadcrumbs (WHEAT FLOUR, salt, yeast, spices), rapeseed oil, drinking water, modified starch (potatoes, corn), WHEAT FLOUR, starch (corn, potato), potato flakes, table salt, rice flour, sugar, potato fibre, spices, dextrin, maltodextrin, thickening agent xanthan.

Contents



(X) No hardened fats



(🙀 No artificial colouring



(🗓) lactose-free



Vegetarian



Vegan

Vegetable Cutlet

WEIGHT PER UNIT 150 G



Packaging

ARTNO.	8841	8848
PER CARTON	2 x 3.0 kg (Bag)	5 x 1.2 kg (Bag)
CARTONS PER PAL./LAYER	90/9	72/9
EAN INDIV. PACKAGE	4006934 884101	4006934 884408
EAN OUTER PACKAGE 4006934 884118		4006934 884811
MDD	18 months	18 months



Nutrition

ENERGY	746 kJ / 178 kcal
FAT	7,5 g
OF WHICH SATURATES	0,7 g
CARBOHYDRATE	23 g
OF WHICH SUGARS	3,2 g

DIETARY FIBRE	3,7
PROTEIN	3,1 g
SALT	1,08 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 17 minutes.

FRYING PAN

Fry the frozen product with some oil at medium heat for about 8 minutes. Turn over serveral times.

Deep-fry the frozen product at a fat temperature of 180 °C for about 14 minutes. Recommended quantity: 3 pieces.

OVEN (CIRCULATING AIR)

Preheat oven (circulating air) to 220 °C. Bake the frozen product on a baking tray with baking paper for about 20 minutes.

DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 175 °C for about 6 minutes.

