



#### 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 0,32 %, spices, thickening agents (locust bean gum, xanthan). (\* eggs from free range)

## Contents

- 🖄 No hardened fats
- ( No artificial colouring
- (🗶) No natural colouring
- 🚯 lactose-free
- O Suitable for plate-/tray-regeneration
- 🐲 Cook & Chill
- 🛞 Vegetarian



WEIGHT PER UNIT 75 G

| $\leq \supset$ |  |
|----------------|--|
|                |  |
|                |  |

## Packaging

| ARTNO.                 | 8820             | 8823             |
|------------------------|------------------|------------------|
| PER CARTON             | 2 x 2.5 kg (Bag) | 5 x 1.2 kg (Bag) |
| CARTONS PER PAL./LAYER | 99/9             | 99/9             |
| EAN INDIV. PACKAGE     | 4006934 882008   | 4006934 882305   |
| EAN OUTER PACKAGE      | 4006934 882015   | 4006934 882312   |
| MDD                    | 18 months        | 18 months        |
|                        |                  |                  |

# 🗐 Nutrition

| ENERGY             | 513 kJ / 123<br>kcal | DIETARY FIBRE | 4,1 g  |
|--------------------|----------------------|---------------|--------|
| FAT                | 4,7 g                | PROTEIN       | 4,4 g  |
| OF WHICH SATURATES | 0,4 g                | SALT          | 1,15 g |
| CARBOHYDRATE       | 14 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 18 minutes.

#### MICROWAVE

Heat the frozen product in a mircowave with 900 watts for about 2-2,5 minutes. Then turn over and allow steam to dissipate for about 1 minute.

### OVEN (TOP/BOTTOM HEAT)

Preheat oven (top and bottom heat) to 210 °C. Bake the frozen product on a baking tray with baking paper for about 18 minutes.

### OVEN (CIRCULATING AIR)

Preheat oven (circulating air) to 200 °C. Bake the frozen product on a baking tray with baking paper for about 18 minutes. Preparation with top and bottom heat increases temperature to 210 °C.

#### DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 160 °C for about 5 minutes.

Deep-fry the frozen product at a fat temperature of 180 °C for about 13 minutes. Recommended quantity: 7 pieces.

