



### INFO

Made from a variety of delicious vegetables like corn, carrots, parsnips, peas, turnips, onions and broccoli. The small Vegetable Nuggets are enveloped in a crispy breading of cornflakes.

#### **INGREDIENTS**

Vegetables 47 % (corn, carrots, parsnips, peas, turnips, onions, broccoli), potato puree (water, potato flakes), BREADCRUMBS (WHEAT FLOUR, yeast, salt), rapeseed oil, cornflakes (corn, salt, BARLEY MALT EXTRACT), WHOLE MILK POWDER (milk), modified starch, CHEESE POWDER (milk) (EMMENTAL CHEESE, emulsifying salt sodium phosphatephosphate), sea salt, potato starch, sugar, spices.

### **Contents**



No preservatives

No artificial colouring

No natural colouring

👸 Vegetarian

# Crispy Vegetable Nuggets

WEIGHT PER UNIT APPROX. 17 G



## Packaging

ARTNO.	8830
PER CARTON	5 x 1.0 kg (Bag)
CARTONS PER PAL./LAYER	99/9
EAN INDIV. PACKAGE	4006934 883005
EAN OUTER PACKAGE	4006934 883012
MDD	18 months



### **Nutrition**

ENERGY	959 kJ / 229 kcal
FAT	12,0 g
OF WHICH SATURATES	2,5 g
CARBOHYDRATE	24 g
OF WHICH SUGARS	4,6 g

PROTEIN	5,1 g
SALT	1,09 g



# Preparation

### FRYING PAN

Fry the frozen product with some oil at medium heat approx. 5-6 minutes on each side until crispy. Turn over several times.

#### STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 190 °C. Bake the frozen product on a standard gastro tray for about 10-12 minutes.

### DEEP-FAT-FRYER

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

### OVEN (TOP/BOTTOM HEAT)

Preheat oven (top and bottom heat) to 200 °C. Bake the frozen product on a baking tray with baking paper for about 18-20 minutes.

