



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), WHOLE MILK POWDER (milk), modified starch, CHEESE POWDER (milk), sea salt, potato starch, sugar, spices.

Contents



A No preservatives

No artificial colouring

No natural colouring

💍 Vegetarian

Crispy Vegetable Nuggets

WEIGHT PER UNIT 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

DIETARY FIBRE	2,5
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-fry the frozen product at 180 °C for approx. 7 minutes. Fill the frying basket no more than half full. After half the time, shake the basket.

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.

