

Sweet Potato and Rucola Squares



INFO

Made from aromatic sweet potatoes and spicy rucola. Prefried.

INGREDIENTS

Sweet potatoes 32 %, potatoes 25 %, potato
breading (WHEAT FLOUR, potato
fiber, salt, BARLEY MALT
EXTRACT, spices, yeast) potato
flakes, rapeseed oil, rocket 6,9
%, drinking water, WHEAT
FLOUR, potato starch, rice flour, table salt,
emulsifier mono and diglycerides of fatty
acids, spices, sugar.

Contents

- No hardened fats
- No preservatives
- No artificial colouring
- No natural colouring
- lactose-free
- Vegetarian
- Vegan

WEIGHT PER UNIT 100 G



Packaging

ART.-NO.	8730
PER CARTON	2 x 2.5 kg (Bag)
CARTONS PER PAL./LAYER	108/9
EAN INDIV. PACKAGE	4006934 873006
EAN OUTER PACKAGE	4006934 873013
MDD	18 months



Nutrition

ENERGY	796 kJ / 190 kcal	DIETARY FIBRE	3,4
FAT	7,4 g	PROTEIN	3,0 g
OF WHICH SATURATES	0,6 g	SALT	0,93 g
CARBOHYDRATE	26,1 g		
OF WHICH SUGARS	3,7 g		



Preparation

FRYING PAN

Fry the frozen product with some oil at medium for about 8 minutes or until crispy. Turn over several times.

STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 200 °C. Bake the frozen product on a standard gastro tray for about 15 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.

DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 175 °C for about 5 minutes.

OVEN (TOP/BOTTOM HEAT)

Preheat oven (top and bottom heat) to 220 °C. Bake the frozen product on a baking tray with baking paper for about 20 minutes.

Deep-fry the frozen product at 190 °C for approx. 9 minutes. Fill the frying basket no more than half full. After half the time, shake the basket.