



INFO

Made from aromatic sweet potatoes and spicy ruccola. Prefried.

INGREDIENTS

Sweet potatoes 32 %, potatoes, rapeseed oil, ruccola 7,5 %, breading (WHEAT FLOUR, yeast, salt, BARLEY MALT EXTRACT, spices), potatoes dried (potatoes, starch), water, WHEAT FLOUR, potato starch, rice flour, iodised table salt, emulsifier mono and diglyceriedes of fatty acids, spices, sugar.

Contents



(A) No preservatives

(No artificial colouring

(🗶) No natural colouring

(actose-free

(き) Vegetarian

🔊 Vegan

Sweet Potato and Rucola Squares

WEIGHT PER UNIT 100 G



Packaging

ARTNO.	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
FAT	7,4 g
OF WHICH SATURATES	0,6 g
CARBOHYDRATE	26,1 g
OF WHICH SUGARS	3,7 g

DIETARY FIBRE	3,4
PROTEIN	3,0 g
SALT	0,93 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.

