



INFO

Our Vegetable and Rice Balls Asia surprise in form and taste. The exotically seasoned balls feature crunchy Asian vegetable mix, fine dates and hot spices. Combined with a sweethot dip, the Rice and Vegetable balls Asian Style are the perfect supplement for every finger food buffet. PREFRIED.

INGREDIENTS

Vegetables (carrots, white cabbage, bamboo, bell pepper, black mushrooms, leek, onions, snow peas) 40,5 %, rice 35 %, rapeseed oil, potato flakes, pea starch, dates 3 %, sunflower oil, spices, salt, parsley, potato starch, stabilizer hydroxypropyl methylcellulose, sugar.

Contents







No natural colouring

lactose-free

gluten-free

(8) Vegetarian

🔊 Vegan

Vegetable rice balls Asia

WEIGHT PER UNIT 25 G



Packaging

ARTNO.	8808
PER CARTON	5 x 1.2 kg (bag)
CARTONS PER PAL./LAYER	99/9
EAN INDIV. PACKAGE	4006934 880806
EAN OUTER PACKAGE	4006934 880813
MDD	18 months



Nutrition

ENERGY	732 kJ / 175 kcal
FAT	7,6 g
OF WHICH SATURATES	0,7 g
CARBOHYDRATE	22,6 g
OF WHICH SUGARS	4,8 g

DIETARY FIBRE	2,8 g
PROTEIN	1,6 g
SALT	1,24 g



Preparation

STEAMER OVEN

(recommended preparation) Preheat steam oven to 200 °C. Bake the frozen product on a standard gastro tray for about 12-14 minutes.

OVEN (CIRCULATING AIR)

Preheat oven (circulating air) to 200 °C. Bake the frozen product on a baking tray with baking paper for about 14-16 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 14-16 minutes.

FRYING PAN

Fry the frozen product with some oil at medium heat for about 8-10 minutes. Turn over several times.

