



Vegetable burger with pumpkin and turnip "NEW"

WEIGHT PER UNIT APPROX. 75 G



Packaging

ART.-NO.	8804
PER CARTON	2 x 2.5 kg (Bag)
CARTONS PER PAL./LAYER	99/9
EAN INDIV. PACKAGE	4006934 880400
EAN OUTER PACKAGE	4006934 880417
MDD	18 months

INFO

Made from pumpkin, turnip, carrots, cauliflower and potatoes, seasoned, formed, pre-fried and freely flowing deep-frozen.

INGREDIENTS

Vegetables 82 % (pumpkin 32,4 %, turnip 32,4 %, carrots 9,8 %, cauliflower 7,4 %) rapeseed oil, breading (WHEAT FLOUR, salt, yeast), pea fibres, potato flakes, sea salt, chives, stabilizer methyl cellulose, spices, starch, sugar.

Contents

- No hardened fats
- No preservatives
- No artificial colouring
- No natural colouring
- Lactose-free
- Cook & Chill
- Vegetarian
- Vegan



Nutrition

ENERGY	387 kJ / 93 kcal	CARBOHYDRATE	8,6 g
FAT	4,5 g	OF WHICH SUGARS	2,8 g
OF WHICH SATURATES	0,5 g	PROTEIN	2,1 g
		SALT	1,2 g



Preparation

STEAMER OVEN

Preheat steamer oven (hot air) to 200 °C. Bake the frozen product on a standard gastro tray for about 18 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 160 °C for about 5 minutes.

OVEN (TOP/BOTTOM HEAT)

Preheat oven (top/bottom heat) to 210 °C. Bake the frozen product on a baking tray with baking paper for about 18 minutes.

FRYING PAN

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

MICROWAVE

Heat the frozen product in a microwave with 900 watts for about 2 - 2.5 minutes.