



Vegetable Hemp Sticks "NEW"

WEIGHT PER UNIT APPROX. 15 G



Packaging

ART.-NO.	8790
PER CARTON	2 x 2000 g Bag
CARTONS PER PAL./LAYER	99/9
EAN INDIV. PACKAGE	4006934 879008
EAN OUTER PACKAGE	4006934 879015
MDD	18 months

INFO

Winner of the ANUGA Taste Innovation Award 2019! Made from chickpeas, hemp seeds and high quality vegetables like carrots, parsnips, peas, corn, onions and Romanesco. Easy and fast preparation.

INGREDIENTS

Chickpeas 27 %, potatoes 25 %, vegetables 17 % (carrots, parsnips, peas, corn, onions, Romanesco), rapeseed oil, hemp seeds 6,5 %, starch, olive oil, potato flakes, drinking water, herbs, spices, table salt, stabilizer hydroxy propylmethylcellulose, sugar

Contents

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



Nutrition

ENERGY	984 kJ / 237 kcal	CARBOHYDRATE	18,5 g
FAT	14,3 g	OF WHICH SUGARS	1,7 g
OF WHICH SATURATES	1,5 g	PROTEIN	5,3 g
		SALT	1,3 g



Preparation

STEAMER OVEN

Preheat steamer oven (hot air) to 210 °C. Bake the frozen product on a standard gastro tray for about 12 minutes.

OVEN (TOP/BOTTOM HEAT)

Preheat oven (top and bottom heat) to 210 °C. Bake the frozen product on a baking tray with baking paper for about 17 minutes.

FRYING PAN

Fry the frozen product with some oil at medium for about 5-7 minutes or until crispy. Turn over several times.

OVEN (CIRCULATING AIR)

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

DEEP-FAT-FRYER

Deep-fry the frozen product at fat temperature of 175 °C for 3,5 minutes.