



Sweet Potato & Grilled Vegetable Burger "NEW"

WEIGHT PER UNIT APPROX. 90 G



Packaging

ART.-NO.	8663
PER CARTON	2 x 2500 g Bag
CARTONS PER PAL./LAYER	90/9
EAN INDIV. PACKAGE	4006934 866312
EAN OUTER PACKAGE	4006934 866329
MDD	18 months

INFO

The new burger patties are made of diced sweet potatoes and grilled vegetables - heartily seasoned and covered with a gluten free breading made of peas and tomato flakes. Can be served as a classic burger patty or as a main dish in a crispy pita bread with a crunchy salad.

INGREDIENTS

Sweet potatoes 34%, grilled vegetables (yellow and red paprika, zucchini) 20%, drinking water, potato flakes, rapeseed oil, spring onions 5%, pea flour, starch, salt, corn flour, modified starch, tomato powder, stabilizer methylcellulose, smoked paprika (paprika, smoke), sugar, spices, dried glucose, iodised table salt (table salt, potassium iodate), dextrose, sunflower oil



Nutrition

ENERGY	774 kJ / 185 kcal	CARBOHYDRATE	21,3 g
FAT	8,4 g	OF WHICH SUGARS	4,9 g
OF WHICH SATURATES	0,8 g	PROTEIN	3,6 g
		SALT	1,2 g

Contents

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



Preparation

STEAMER OVEN

Preheat steamer oven (hot air) to 200 °C. Bake the frozen product on a standard gastro tray for about 10-12 minutes.

OVEN (CIRCULATING AIR)

Preheat oven (circulating air) to 210 °C. Bake the frozen product on a baking tray with baking paper for about 17-19 minutes.

GRILL

Grill the frozen product on indirect heat for about 9-11 minutes. Turn several times.

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 17-19 minutes.

FRYING PAN

Let the frozen product thaw slightly and fry with some oil at medium heat for about 9-11 minutes. Turn several times.