

### INFO

Vegan sausage made from 59 % vegetables such as carrots, parsnips, peas, sweetcorn, onions and kohlrabi. Flavoured with spices and with an edible casing.

### **INGREDIENTS**

Vegetables 59% in variable weight proportions (carrots, parsnips, peas, corn, onions, kohlrabi), drinking water, edible skin (drinking water, firming agent: calcium chloride, coating agent: sodium alginate), hemp flour, rapeseed oil, pea fibres, starch, thickening agent: methylcellulose, spice mixture (sea salt, starch, onions, lovage root, sunflower oil, curcuma, nutmeg), spices.

## Contents





No artificial colouring

(R) No natural colouring

(actose-free

gluten-free

প্তি Vegetarian

Vegan

# Vegetable Sausage (approx. available from May 2024)

WEIGHT PER UNIT APPROX. 50 G



# Packaging

ARTNO.	8959
PER CARTON	5 x 1.2 kg (Bag)
CARTONS PER PAL./LAYER	99/9
EAN INDIV. PACKAGE	4006934 895909
EAN OUTER PACKAGE	4006934 895916
MDD	months



## **Nutrition**

ENERGY	441 kJ / 106 kcal	DIETA
FAT	4,2 g	PROTE
OF WHICH SATURATES	0,3 g	SALT
CARBOHYDRATE	8,0 g	
OF WHICH SUGARS	3,9 g	

DIETARY FIBRE	7,2 g
PROTEIN	5,4
SALT	1,30 g



# Preparation

## STEAMER OVEN

Preheat steamer oven (hot air) to 300 °C.

Place the frozen product in a single layer on a gastro tray and cook at 270 °C with 30 % residual moisture for about 6 minutes.

## GRILI

Grill the defrosted product over a low to medium heat for about 10 minutes. Turn several times.

## **COOKING POT**

Add the frozen product to boiling liquid (vegetable stock or lightly salted water), bring to the boil briefly and then leave to infuse over a low heat for about 6 minutes (do not boil).

## FRYING PAN

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

## DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 175 °C for about 4 minutes. Do not fill the frying basket more than half full.

