



Zucchini and Carrot Pancakes

WEIGHT PER UNIT APPROX. 60 G



Packaging

ART.-NO.	8620
PER CARTON	6 x 20 Pieces (Bag)
CARTONS PER PAL./LAYER	72/9
EAN INDIV. PACKAGE	4006934 862000
EAN OUTER PACKAGE	4006934 862017
MDD	18 months



Nutrition

ENERGY	527 kJ / 125 kcal	CARBOHYDRATE	20,0 g
FAT	3,5 g	OF WHICH SUGARS	2,1 g
OF WHICH SATURATES	2,0 g	PROTEIN	3,3 g
		SALT	1,5 g






INFO

Crispy vegetable pancakes, made of quality potatoes, zucchinis and carrots. Refined with value-added sunflower kernels and fresh herbs. Pre-fried in unhydrogenated, 100 % vegetable fat.

INGREDIENTS

Potatoes 43 %, zucchini 19 %, carrots 16 %, starch, palm oil, onions, CHICKEN WHOLE EGG POWDER, rice flour, table salt, sunflower seeds, spices, herbs, sugar, sunflower oil.

Contents

-  No hardened fats
-  No artificial colouring
-  lactose-free
-  gluten-free
-  Vegetarian



Preparation

FRYING PAN

Fry the frozen product with some oil at medium for about 4-5 minutes or until crispy. Turn over several times.

STEAMER OVEN

Preheat steamer oven (hot air) to 190 °C. Bake the frozen product on a standard gastro tray for about 8-10 minutes.

DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 175 °C for 3-4 minutes.

OVEN (TOP/BOTTOM HEAT)

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