



# Vegetable Burger 120 g

WEIGHT PER UNIT APPROX. 120 G



## Packaging

ART.-NO.	8826
PER CARTON	2 x 2.5 kg (Bag)
CARTONS PER PAL./LAYER	99/9
EAN INDIV. PACKAGE	4006934 882602
EAN OUTER PACKAGE	4006934 882619
MDD	18 months

## INFO

Made from high quality vegetables like carrots, parsnip, peas, romanesco, and corn, the Vegetable Burger does not have any breading. Suitable for cooking in steamer oven.

## INGREDIENTS

Vegetables 83 % (carrots, parsnip, peas, romanesco, corn, onions), rapeseed oil, potato flakes, breadcrumbs (WHEAT FLOUR, water, salt, yeast), EGGS, thickening agent (locust bean gum, xanthan), starch (corn, peas, potato), table salt, sugar, maltodextrin, spices, WHEAT GLUTEN, chives.

## Contents

- No hardened fats
- No artificial colouring
- No natural colouring
- lactose-free
- Suitable for plate-/tray-regeneration
- Cook & Chill
- Vegetarian



## Nutrition

ENERGY	531 kJ / 127 kcal	CARBOHYDRATE	13 g
FAT	5,5 g	OF WHICH SUGARS	6,2 g
OF WHICH SATURATES	0,6 g	PROTEIN	4,2 g
		SALT	1,1 g



## Preparation

### STEAMER OVEN

Preheat steamer oven (hot air) to 200 °C. Bake the frozen product on a standard gastro tray for about 20 minutes.

### FRYING PAN

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

### DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 160 °C for about 7 minutes.

### OVEN (CIRCULATING AIR)

Preheat oven (circulating air) to 200 °C. Bake the frozen product on a baking tray with baking paper for about 20 minutes. Preparation with top and bottom heat increases temperature to 210 °C.

### MICROWAVE

Heat the frozen product in a microwave with 900 watts for about 5 minutes.