



### INFO

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

#### **INGREDIENTS**

Vegetables 80 % (carrots, parsnips, peas, corn, onions, kohlrabi), breading (DURUM WHEAT FLOUR, salt, yeast) rapeseed oil, potato flakes, starch, CHICKEN EGG WHITE POWDER\*, sea salt, CHICKEN WHOLE EGG POWDER\*, WHEAT GLUTEN, herbs 0,3 %, spices, thickening agents (locust bean gum, xanthan). (\* eggs from free range)

### **Contents**





No natural colouring

actose-free

Suitable for plate-/tray-regeneration

👸 Vegetarian

# Vegetable Burger 120 g

WEIGHT PER UNIT APPROX. 120 G



## Packaging

ARTNO.	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



### Nutrition

ENERGY	495 kJ / 118 kcal
FAT	3,7 g
OF WHICH SATURATES	0,4 g
CARBOHYDRATE	15 g
OF WHICH SUGARS	5,6 g

PROTEIN	4,3 g
SALT	1,05 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 mircowave with 900 watts for about 5 minutes.

