



Vegetable Cutlet

WEIGHT PER UNIT APPROX. 150 G



Packaging

ART.-NO.	8841	8848
PER CARTON	2 x 3.0 kg (Bag)	5 x 1.2 kg (Bag)
CARTONS PER PAL./LAYER	90/9	72/9
EAN INDIV. PACKAGE	4006934 884101	4006934 884408
EAN OUTER PACKAGE	4006934 884118	4006934 884811
MDD	18 months	18 months

INFO

Improved recipe and new appearance: That is our revamped Vegetable Cutlet. Four new creative shapes - mixed in one bag - underline the "hand-made" character of this classic vegetarian product.

INGREDIENTS

Vegetables 48 % (carrots, cauliflower, peas, corn), breadcrumbs (WHEAT FLOUR, salt, yeast), potatoes, rapeseed oil, starch (corn, WHEAT, potatoes), modified starch (potatoes, corn) rice flour, iodised table salt (table salt, potassium iodate), sugar, spices, dextrin, maltodextrin, thickening agent xanthan, stabilizer mono and diglycerides of fatty acids.



Nutrition

ENERGY	741 kJ / 177 kcal	CARBOHYDRATE	23 g
FAT	7,7 g	OF WHICH SUGARS	3,4 g
OF WHICH SATURATES	0,8 g	PROTEIN	2,9 g
		SALT	1,2 g

Contents

- No hardened fats
- No artificial colouring
- lactose-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 17 minutes.

FRYING PAN

Fry the frozen product with some oil at medium heat for about 8 minutes. Turn over several times.

Deep-fry the frozen product at a fat temperature of 180 °C for about 14 minutes. Recommended quantity: 3 pieces.

OVEN (CIRCULATING AIR)

Preheat oven (circulating air) to 220 °C. Bake the frozen product on a baking tray with baking paper for about 20 minutes.

DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 175 °C for about 6 minutes.