



### 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 0,32 %, spices, thickening agents (locust bean gum, xanthan). (\* eggs from free range)

### **Contents**





No natural colouring

| lactose-free

Suitable for plate-/tray-regeneration

ී) Vegetarian

# Vegetable Burger 75 g

WEIGHT PER UNIT APPROX. 75 G



# Packaging

ARTNO.	8820	8823
PER CARTON	2 x 2.5 kg (Bag)	5 x 1.2 kg (Bag)
CARTONS PER PAL./LAYER	99/9	99/9
EAN INDIV. PACKAGE	4006934 882008	4006934 882305
EAN OUTER PACKAGE	4006934 882015	4006934 882312
MDD	18 months	18 months



### Nutrition

ENERGY	513 kJ / 123 kcal
FAT	4,7 g
OF WHICH SATURATES	0,4 g
CARBOHYDRATE	14 g
OF WHICH SUGARS	5,6 g

DIETARY FIBRE	4,1 g
PROTEIN	4,4 g
SALT	1,15 g



# Preparation

#### STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 200 °C. Bake the frozen product on a standard gastro tray for about 18 minutes.

### MICROWAVE

Heat the frozen product in a mircowave with 900 watts for about 2-2,5 minutes. Then turn over and allow steam to dissipate for about 1 minute.

### OVEN (TOP/BOTTOM HEAT)

Preheat oven (top and bottom heat) to 210 °C. Bake the frozen product on a baking tray with baking paper for about 18 minutes.

### OVEN (CIRCULATING AIR)

Preheat oven (circulating air) to 200 °C. Bake the frozen product on a baking tray with baking paper for about 18 minutes. Preparation with top and bottom heat increases temperature to 210 °C.

### DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 160 °C for about 5 minutes.

Deep-fry the frozen product at a fat temperature of 180 °C for about 13 minutes. Recommended quantity: 7 pieces.

