



Vegetable Burger 75 g

WEIGHT PER UNIT APPROX. 75 G



Packaging

ART.-NO.	8820	8823
PER CARTON	2 x 2.5 kg (Bag)	5 x 1.200 g (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

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 agents (locust bean gum, xanthan), starch (corn, peas, potatoes), table salt, sugar, 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	536 kJ / 128 kcal	CARBOHYDRATE	16 g
FAT	5,1 g	OF WHICH SUGARS	4,5 g
OF WHICH SATURATES	0,8 g	PROTEIN	4,4 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 18 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 5 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.

MICROWAVE

Heat the frozen product in a microwave 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.