Vegetable burger 75 g

WEIGHT PER UNIT 75 G

Packaging

ART.-NO.	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	**DIETARY FIBRE**	4,1 g
FAT	4,7 g	**PROTEIN**	4,4 g
OF WHICH SATURATES	0,4 g	**SALT**	1,15 g
CARBOHYDRATE	14 g		
OF WHICH SUGARS	5,6 g		

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

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.

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