



Sweet Potato and Rucola Squares

WEIGHT PER UNIT APPROX. 100 G



Packaging

| | |
|------------------------|------------------|
| ART.-NO. | 8730 |
| PER CARTON | 2 x 2.5 kg (Bag) |
| CARTONS PER PAL./LAYER | 108/9 |
| EAN INDIV. PACKAGE | 4006934 873006 |
| EAN OUTER PACKAGE | 4006934 873013 |
| MDD | 18 months |

INFO

Made from aromatic sweet potatoes and spicy rucola. Prefried.

INGREDIENTS

Sweet potatoes 32 %, potatoes, rapeseed oil, rucola 7,5 %, breading (WHEAT FLOUR, yeast, salt, BARLEY MALT EXTRACT, spices), potato rasps (potatoes, starch), water, WHEAT FLOUR, potato starch, rice flour, iodised table salt, emulsifier mono and diglycerides of fatty acids, spices, sugar, sunflower oil.

Contents

- No hardened fats
- No preservatives
- No artificial colouring
- No natural colouring
- lactose-free
- Vegetarian
- Vegan



Nutrition

| | | | |
|--------------------|-------------------|-----------------|-------|
| ENERGY | 768 kJ / 183 kcal | CARBOHYDRATE | 25 g |
| FAT | 7,3 g | OF WHICH SUGARS | 3,0 g |
| OF WHICH SATURATES | 0,9 g | PROTEIN | 2,6 g |
| | | SALT | 0,9 g |



Preparation

FRYING PAN

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

STEAMER OVEN

Preheat steamer oven (hot air) to 200 °C. Bake the frozen product on a standard gastro tray for about 15 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.

DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 175 °C for about 5 minutes.

OVEN (TOP/BOTTOM HEAT)

Preheat oven (top and bottom heat) to 220 °C. Bake the frozen product on a baking tray with baking paper for about 20 minutes.