



INFO

Made from delicious vegetables such as peas, corn, carrots, paprika, kale and onions, seasoned with hearty spices.

INGREDIENTS

Vegetables 66 % (peas, corn, carrots, bell pepper, kale, onions), potatoes, potato flakes, rapeseed oil, CHICKEN EGG WHITE POWDER*, sea salt, potato fibre, starch, sugar, stabilizer methylcellulose, spices, herbs (* from barn eggs).

Contents



A No preservatives

No artificial colouring

No natural colouring

lactose-free

gluten-free

🖔 Vegetarian

Vegetable Köttbullar

WEIGHT PER UNIT APPROX. 17 G



Packaging

ARTNO.	8809
PER CARTON	5 x 1.0 kg (Bag)
CARTONS PER PAL./LAYER	117/9
EAN INDIV. PACKAGE	4006934 880905
EAN OUTER PACKAGE	4006934 880912
MDD	18 months



Nutrition

ENERGY	598 kJ / 143 kcal
FAT	5,2 g
OF WHICH SATURATES	0,6 g
CARBOHYDRATE	17,0 g
OF WHICH SUGARS	4,2 g

PROTEIN	4,8 g
SALT	1,6 g



Preparation

FRYING PAN

Fry the frozen product with some oil at medium for about 8-10 minutes or until crispy. Turn over several times.

OVEN (TOP/BOTTOM HEAT)

Preheat oven (top and bottom heat) to 200 °C. Bake the frozen product on a baking tray with baking paper for about 15-20 minutes.

STEAMER OVEN

Preheat steam oven (hot air) to 190 °C. Bake the frozen product on a standard gastro tray for about 8 minutes.

OVEN (CIRCULATING AIR)

Preheat oven (circulating air) to 200 °C. Bake the frozen product on a baking tray with baking paper for about 12-15 minutes.

DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 175 °C for about 4-5 minutes.

