



Edamame burger

WEIGHT PER UNIT APPROX. 100 G



Packaging

ART.-NO.	8668
PER CARTON	4 x 2.0 kg (bag)
CARTONS PER PAL./LAYER	117/9
EAN INDIV. PACKAGE	4006934 866817
EAN OUTER PACKAGE	4006934 866824
MDD	18 months







INFO

Innovative burger patty made from chunky edamame beans, flavoured with jalapenos and fine spices.

INGREDIENTS

Green SOYA BEANS (edamame) 74 %, rapeseed oil, onions, starch (peas, potatoes), garlic, potato flakes, sea salt, vegetable pepper, thickening agent hydroxypropyl methylcellulose, jalapenos 0.2 %, sugar, spices.

Contents

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



Nutrition

ENERGY	921 kJ / 222 kcal	CARBOHYDRATE	9,0 g
FAT	14,4 g	OF WHICH SUGARS	2,8 g
OF WHICH SATURATES	1,7 g	PROTEIN	10,0 g
		SALT	0,86 g



Preparation

STEAMER OVEN

Preheat steamer oven (hot air) to 200 °C.
Bake frozen product for approx. 12 minutes on a gastro tray.

OVEN (TOP/BOTTOM HEAT)

Preheat oven (top and bottom heat) to 210 °C. Distribute frozen product on parchment paper spread across the oven rack and bake approx. 17 minutes.

DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 170 °C for about 3 minutes.

OVEN (CIRCULATING AIR)

Preheat oven to 200 °C. Distribute frozen product on parchment paper spread across the oven rack and bake approx. 17 minutes.

FRYING PAN

Fry the frozen product with some oil over a low to medium heat for about 6-9 minutes. Turn over several times.

GRILL

Grill the frozen product on indirect heat for about 12 minutes. Turn several times.