

Vegetable burger

Our burgers look homemade, as if you'd made them yourself. At 100 gram each, they are easier to serve in a burger bun with grilled vegetables for an even tastier meal. They fit in perfectly with a whole range of meals including meat, fish or vegetarian dishes. A delightful and delicious variation on conventional vegetables.



A subtle mix of carrots, celery and leek.

+/- 100g / burger - 10 pieces

**Due to the current situation, sunflower oil may be replaced by a mix of rapeseed oil and sunflower oil.*

Vegetables (26%) (carrots, celeriac, leek; in various proportions), cooked rice (water, rice), bread crumbs (wheat flour, yeast, salt), vegetable oil (sunflower oil, rapeseed oil), melting cheese (**cheese**, water, **butter**, **milk** protein, whey powder, melting salts (E452, E339), salt), onion, potato flakes, water, **wheat** semolina, **wheat** flour, iodised salt (salt, potassium iodide), whole **egg** powder, chives, garlic powder

Nutrition information (100g)

Energy 942kJ/225kcal

Fat 11.8g

Fat of which saturates 5.4g

Carbohydrate 23.2g

Carbohydrate of which sugars 1g

Fibre 2.2g

Protein 5.5g

Salt 1.5g

Preparation



Heat 1 - 2 tablespoons vegetable oil in a frying pan. Put the desired quantity of product in the frying pan and cook at medium heat stirring well.



Place the product on a baking sheet in a single layer. Bake in a preheated oven.



Fry the frozen product in a deep fryer.

Logistical information (euro pallet)



1.0 kg

Item code: 10001104

Number and weight: 10x1.0 kg

Layer/cartons (subject to modification): 5x9

GTIN CU: 5411361110409

GTIN SU: 05411361110294

Packaging: polybag

Allergens

Gluten

Egg

Milk

Celery

Languages:

NL;FR;DE;UK;ES;PT;IT;DK;CZ;SK;HU;HR



We preserve nature's gifts