

VEGETABLE BURGER



Product Description A blend of vegetables and seasoning coated in a crispy breadcrumb, preformed, prefried and quick frozen

Ingredients

Vegetables (59%) [Fried potatoes (potato, sunflower oil), carrots, dehydrated potatoes, broccoli, cauliflower, sweetcorn, green beans, onion, green & red peppers], water, sunflower oil, breadcrumb, batter [wheat flour, potato starch, modified wheat starch,salt],seasoning[salt,maltodextrin,white pepper,yeast extract,mustard flour,onion powder,rapessed oil,acidifying agent: citric acid]

		Bags or poly		Outercases		
Article number	Net weight (g)	Dimensions (mm) width (w) x height (h)	Ean code	Net weight (kg)	Dimensions (mm) length (I) x width (w) x height (h)	Ean code
61585	1140	W 250 x h 360	08710438043556	3 x 1.140 = 3.42	L 336 x w 206 x h 139)8710438043563

Packaging Information	Pallets							
	Outer cases per layer	Number of layers	Number of cases per pallet	Net weight (kg)	Gross weight (kg)	Dimensions (cm)		
	12	12	144	492.48	544264	Euro (120x80) x 182		

Cooking directions*	Deep fry			5 - 6 minutes	Place frozen burgers in hot fat or oil at 175°C and fry for 5-6 minutes. Drain and serve.
	Oven	• 000	220°C	20 - 25 minutes	Place the frozen burgers onto baking tray in a single layer and bake until crisp, turning occasionally to ensure even cooking.

^{*} For best results, cook from frozen state using recommended time and temperature. Do not overcook. When cooking small amounts, reduce cooking time.

Nutritional values	Energy (KJ)	722
(per 100 grs frozen)	Energy (Kcal)	173
	Fat (g)	7.5
	Saturated fatty acids (g)	1.8
	Mono-unsaturated fatty acids (g)	3.2
	Poly-unsaturated fatty acids (g)	2.3
	Carbohydrates (g)	22
	Sugar (g)	1.4
	Fibres g)	3.5
	Proteins total (g)	2.5
	Salt (g)	1

Information (Limit in cfu/g) *	Total plate count: E-coli: Staphylococcus aureus: Salmonella:	1000000/g 20/g 100/g 0/25g
	Listeria monocytogenes:	10/g

Storage conditions / shelf life *** - 18°c 18 months

Allergy data: contains Gluten, Mustard seed

Issued date: 06/08/2014

Warranty: McCain Foods hereby warrants that this product is produced in accordance with good manufacturing practices and supplied in accordance with all the relevant European Legislations.

Mc Cain Foods ensures that the information contained in this document are correct on the date of issue