

**22845 Vegetable Bag, vegetarian, approx. 20g +/-1**



**Condition:**

deep fried, deep frozen

**Ingredients:**

WHEAT PASTRY (WHEAT FLOUR, corn starch, water, salt, SOYBEAN OIL), white cabbage, TOFU (SOY BEANS, acidity regulator: magnesium chloride), glass noodles (mung beans, peas, water), SOYBEAN OIL, water, spinach, carrots, spring onions, mu-err mushrooms, sugar, SOY SAUCE (SOY BEANS, WHEAT FLOUR, salt, alcohol, water), SESAME OIL, potato starch, salt, yeast extract, spices, nori seaweed.

**Allergens:**

glutenous cereals (wheat) or products manufactured from them, soybeans and products thereof, sesame seeds or sesame products

**Nutritive values:**

Nutritional values (relating to 100 g of food:) These values are guidelines and are subject to the usual fluctuations in natural products. These values have been reported in accordance with the EU guide on nutritional tolerances and nutritional roundings.

Caloric value:	713kJ / 170kcal		
Fat:	3,1g	of which saturated fatty acid:	1,8g
Carbohydrates:	27g	of which sugar:	2,6g
Protein:	4,17g		
Salt:	1,23g		

**Minimum shelf life:**

24 months of the production date - 18°C (Do not freeze again after defrosting!)

**Origin:**

Germany

**Packing:**

Selling unit (SU Langenbach):	Master carton contains 4 Catering Packs each at 2,52kg
Contents per catering pack:	126 pc. each at approx. 20g = 2,52kg
Pallet factor	34 SU (7 layers each at 4+6H SU per layer)
EAN SU Langenbach:	4019859228455
EAN catering pack/display carton	4019859828457

**Cooking recommendation:**

*We recommend that the regeneration process is performed in a frozen state without prior thawing. All our preparation recommendations are based on this procedure. The stated regeneration times and temperatures are recommended values that have been determined and can differ through differing usage of the oven capacity and the technical specification of the Combisteamer.*



Combisteamer (convection, PRE-HEATED) 200°C, 8 minutes.

FRIED READY TO EAT – subsequent frying is NO LONGER required! Just heat it up in the Combisteamer – you thus avoid additional oil or calorie intake and the product also remains crispy even once it has cooled down.