

INFO

Cauliflower sticks refined with spicy old Gouda and a crispy cornflake coating.

INGREDIENTS

Cauliflower 47 %, Gouda [milk] 14 %, breadcrumb coating (breadcrumbs (wheat flour, yeast, salt), cornflake granules (corn, sugar, salt, barley malt extract), rice flour, barley malt, emulsifier mono- and diglycerides of edible fatty acids, rice bran extract, spices), drinking water, rapeseed oil, WHEAT FLOUR, modified starch, garlic, pea fiber, chives, WHOLE MILK POWDER, sea salt, stabilizer methylcellulose, onions, starch, spices.

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Cauliflower Cheese Sticks

WEIGHT PER UNIT 25 G, PREBAKED



Packaging

ARTNO.	4773
PER CARTON	5 x 1.0 kg bag
CARTONS PER PAL./LAYER	81/9
EAN INDIV. PACKAGE	4006934 477303
EAN OUTER PACKAGE	4006934 477310
MDD	15 months



Nutrition

ENERGY	916 kJ / 220 kcal	CARBOHYDRATE	15,0 g
FAT	14,0 g	OF WHICH SUGARS	2,2 g
OF WHICH SATURATES	3,9 g	PROTEIN	5,8 g
		SALT	1,58 g



Preparation

DEEP-FAT-FRYER

(recommended preparation): Deep-fry the frozen product at a fat temperature of 175 °C for about 2-3 minutes. Do not fill the frying basket more than half full.

HOT AIR FRYER

Deep-fry the frozen product at 200 °C for approx. 5-6 minutes. Fill the frying basket no more than half full. After half the time, shake the basket.

OVEN (TOP/BOTTOM HEAT)

Preheat oven to 220 °C. Spread the frozen product evenly on a baking tray lined with baking paper and bake on the middle shelf for approximately 14-15 minutes.

STEAMER OVEN

Preheat steamer oven (hot air) to 220 °C. Bake the frozen product on a gastro-tray for about 5-6 minutes.

OVEN (CIRCULATING AIR)

Preheat oven to 210 °C. Spread the frozen product evenly on a baking tray lined with baking paper and bake on the middle shelf for approximately 12-13 minutes.

