

Beer Battered Onion Rings (Aviko)

Pack Size: 6 X 1KG

Product Description:

Aviko Beer Battered Onion Rings are frozen whole onion rings coated in a light beer batter, perfect for sides, sharing platters, or burger toppings. -Suitable for vegetarians and vegans. -Packed in 6x1kg.

Brand: Aviko



Ingredient Declaration: Onion 35%, breadcrumbs (WHEAT flour, salt, yeast), water, WHEAT flour, palm oil, WHEAT starch, corn flour, beer 1%, salt, sugar, modified starch, flavouring, dextrose, raising agent (E450, E500), thickener (E412, E414).

Allergens:

NOT APPLICABLE	N/A
CONTAINS	Cereal, Gluten

Additional Allergen Information:

Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	No
		Macadamia (Queensland) nuts	No
		Pecan nuts	No
		Pistachio nuts	No
		Walnuts	No

Diet Suitability:

NOT APPLICABLE	N/A
SUITABLE FOR	Vegetarians, Vegan

Nutritional Information:

Nutrient	per 100g/ml
Energy (kJ/kcal)	230 kcal / 950 kJ
Fat	10.1 g
of which Saturates	4.2 g
Carbohydrate	29.5 g
of which Sugars	4.6 g
Fibre	1.8 g
Protein	3.5 g
Salt	0.88 g

Directions For Use:

Frying: Preheat frying oil to 180°C. Fry small quantities (\pm 500g) for about 1-2 minutes, until golden yellow and crispy. **Oven:** Preheat oven at 225°C (electrical oven level 7, gas oven level 5). Spread the preferred quantity onion rings equally on the baking tray. Place the tray in the middle of the oven. Bake the onion rings for about

10-12 minutes until golden yellow and crispy. Turn the onion rings halfway. Combi-steamer: Preheat the combi-steamer at 220°C (turbo heating/convection). Bake the onion rings for about 10-12 minutes golden yellow and crispy.

Storage Instructions: Max. -18°C.

Shelf Life Once Open:

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.