

Vegetable Sausage (KaterVeg!)

Pack Size: 48 X 56G

Product Description:

Made with vegetables bound together with potato and rice.

Brand: KaterVeg!



Ingredient Declaration: Vegetables (48%) [Carrot, Green Pepper, Peas, Potato, Onion, Sweetcorn], Cooked White Rice, Vegetable Oils (Sunflower, Rapeseed) in varying proportions, Dehydrated Potato, Fortified Wheat Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Cooked Cannellini Beans (5%), Rapeseed Oil, Potato Starch, Rice Flour, Gram Flour, Salt, Yeast Extract, Herbs [Sage, Parsley], Sugar, White Pepper, Cocoa Butter, WHEAT Starch, Onion Powder, WHEAT GLUTEN, Garlic Powder, Mace Extract, Onion Oil.

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	Halal, Vegetarians, Vegan

Nutritional Information:

Nutrient	per 100g/ml
Energy (kJ/kcal)	208 kcal / 870 kJ
Fat	10.3 g
of which Saturates	1 g
Carbohydrate	22.9 g
of which Sugars	4.7 g
Fibre	3.3 g
Protein	4.3 g
Salt	0.7 g

Directions For Use: From Frozen unless otherwise stated Deep Fry: Preheat oil to 160°C and deep fry for 6.5 mins. Drain well before serving. Grill: Preheat grill to medium heat. Place vegetable sausages on a baking tray and cook for 20 mins, turning occasionally. Shallow fry: Preheat oil in a pan over a medium heat. When hot, add vegetable sausages and fry for 10 mins, turning occasionally. All appliances vary, these are guidelines only. Ensure vegetable sausages are piping hot throughout before serving.

Storage Instructions: Keep Frozen. Store at -18°C or below

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.