



Art.nr: 818528

## Sous vide burger 96g

Sous vide is a technique developed to provide more evenly cooked and juicy meat. Our sous vide burger is made with 88% beef. A truly luxurious burger with well-balanced saltiness and a wonderful taste of black pepper! Also with Swedish meat raw material



### COOKING

The burger is recommended to be cooked thawed at +4°C in a microwave oven at 750W for about 2 minutes until the product reaches 72°C core temperature.

### STORAGE/USAGE

Frozen. Store at -18°C or colder. Should not be frozen after thawing.

### INGREDIENTS

Beef (88%), potatoes, potato flour, salt, potato fiber, spices and spice extracts (black pepper, rosemary).

Amount of foam: approx. 15%.

Origin of meat raw material: Sweden

### NUTRITIONAL VALUES 100G

Energy	1100 Kj/260 kcal	Fat	21 g
- Of which is saturated fat	11 g	Carbohydrates	2 g
- Of which sugars	0 g	Protein	15 g
Salt	1.4 g		

### MANUFACTURING COUNTRY

Sweden

### PACKAGING INFORMATION

Weight/Each	96 g	Pcs/Carton.	60 pcs
Weight/Packaging.	0.66 kg	Total number of packages/Carton	10 pcs
Weight/Carton.	6.6 kg	Pcs/Pallet/lav	48/8

### SHELF LIFE

365 days