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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