



# FRIKADELLEN GIANT PORK BURGER

PRODUCT CODE: SM00211

EAN CODE: 4021518981519



## DESCRIPTION

Discover the juiciest German meat patties - our authentic Frikadellen. Made with a perfect blend of pork, beef, onions, and spices, they deliver herby, flavourful perfection. Versatile and ready in minutes, they're ideal for burgers, Bavarian platters, or traditional pairings like potato salad. Elevate your menu with this premium bite!

## INGREDIENTS

meat mixture 75 % (pork, beef), bread crumbs, (**WHEAT FLOUR (GLUTEN)**, salt, yeast), **EGG WHITE**, onions, salt, **WHEAT PROTEIN (GLUTEN)**, herbs, **MUSTARD** (water, **MUSTARD SEED**, brandy vinegar, salt, sugar, spices), dry glucose syrup, spices, garlic.

## NUTRITIONAL INFORMATION

Nutrition value per 100g

Energy (kJ)	1047	Energy (Kcal)	252
Fat	18.5 g	of which saturates	6.7 g
Carbohydrate	7.3 g	of which sugars	1.4 g
Protein	13.8 g	Salt	1.8 g

## MICROBIOLOGICAL PARAMETERS

Aerobic TPC	< 1 x 10 <sup>6</sup> CFU/g
Enterobacteriaceae	< 1 x 10 <sup>3</sup> CFU/g
E. Coli	< 1 x 10 <sup>2</sup> CFU/g
Coagulase-pos. Staph	< 1 x 10 <sup>2</sup> CFU/g
Salmonellae	Neg. in 25 g
List. monocytogenes	< 1 x 10 <sup>1</sup> CFU/g

## PACKING DATA

Burgers Per Pack	18	Packaging Tare	20 g
Packaging Dimensions	405 x 295 mm		
Packs Per Box	1	Box Tare	150 g
Box Dimensions	283 x 184 x 152 mm		
Location Factor	1	Pallet Factor	16



## SIZE

Weight: 200g



## STORAGE

Keep frozen and defrost before use. After defrosting keep chilled and use within 14 days. Once opened use within 3 days.



## PACKAGING FORM

Vacuum Packed



## ALLERGENS

Contains **GLUTEN, MUSTARD & EGG**



## COOKING INSTRUCTIONS

For best results, defrost first and follow these methods: **Oven:** Preheat oven to 180°C (fan), cook for 10 minutes (15 if frozen). **Fryer:** Heat to 170°C, cook for 3 - 4 minutes. **Pan:** Heat oil, cook over medium heat for 3 minutes on each side.



## SUPPLIER INFORMATION

### ADDRESS

The Sausage Man, Unit 30, St Margaret's Farm, St Margaret's Road, DA4 9LB

### CONTACT NUMBER

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### CONTACT EMAIL

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