



Taste & Technology

Mixed Vegetables SV

Recipe number:

04.10.050

Starting material:

Seasonings & additives:

1000 g	Mixed vegetables	X0449
70 g	LAFINESS Herb butter without glutamate SG	812.050

Processing procedure:

Marinate the mixed vegetables in the marinade.
Place in the shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

Preparation:

Cook in a water bath at +85°C for 40 minutes.

Remove the cooked mixed vegetables from the bag.

EU Food Information Regulation:

Vegetables (zucchini, string beans, snap beans, carrots, red bell pepper, broccoli, yellow bell pepper, onions), rapeseed oil, table salt, SKIMMED MILK POWDER, seasoning (contains CELERY LEAVES), BUTTER, palm fat, natural flavouring (contains LACTOSE), acidifier: (E 262 Sodium acetate, E 270 Lactic acid)

Analysis:

Calorific value KJ	298 KJ
Calorific value Kcal	72 Kcal
Fat	5.2 g
Saturated fatty acids	0.8 g
Carbohydrates	4.0 g
Sugar	3.4 g
Protein	1.6 g
Sodium	0.3 g
Salt	0.8 g