



**Taste & Technology**

## Roast Vegetables SV

**Recipe number:**

04.10.050

**Starting material:**

1000 g Roast vegetables

**Seasonings & additives:**

70 g LAFINESS Herb butter without  
glutamate SG 812050

**Processing procedure:**

Marinate the roast 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 55 minutes.

Remove the cooked roast vegetables from the bag.

**EU Food Information Regulation:**

Roast vegetables (carrots, broccoli, beans, zucchini, bell peppers, pearl onions, aubergines), 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	564 KJ
Calorific value Kcal	137 Kcal
Fat	12.3 g
Saturated fatty acids	1.6 g
Carbohydrates	3.7 g
Sugar	2.5 g
Protein	1.8 g
Sodium	0.3 g
Salt	0.8 g