

Thai Burger

An exotic burger with a crispy coating and a tender inside. The Thai Burger combines rice, coconut, vegetables, and spices. Its golden exterior and colorful filling create a flavorful and visually appealing bite.

claims • Source of fibre

based on calculated value

Ingredients

36% vegetables (red sweet pepper, green sweet pepper, carrot, onion, green chili, sweet pepper), WHEAT flour, water, 11% rice, vegetable oils (sunflower, rapeseed in varying proportions), puree (garlic, ginger, tomato), WHEAT fibre, SOY protein, coconut milk powder, fresh coriander, sea salt, lemon juice, lemongrass, spices, preservative (potassium acetates), thickener (methyl cellulose), maltodextrin, salt, yeast, dried fruit (coconut), MILK protein, sugar, spirit vinegar.



Nutrition value

	100 gram	Per portion (90g)	RDI/GDA
Energy	790 kJ	711kJ	9
Energy	189 kcal	170kcal	9
Total fat	9.3g	8.4g	12
saturated fat	2.9g	2.6g	13
Carbohydrates	18g	16g	6
of which sugars	3.1g	2.8g	3
Fibres	5.4g	4.9g	
Proteins	5.7g	5.1g	10
Salt	1.0g	0.90g	15

Reference intake of an average adult (8400 kJ/2000 kcal).

* Recommended Daily Intake.

Method of preparation

Bake in oven : Bake in a preheated oven at 210°C (hot air) until golden brown, turn once. Thawned product: 21-23 min. Frozen product: 23-25 min.

Airfryer : Bake in a preheated airfryer at 200°C until golden brown, turn once. Thawned product: 7-9 min. Frozen product: 10-12 min.

Categories

[Burgers](#), [Schouten's Variations](#), [Gourmet](#), [Wrap](#), [On a bun](#), [Meal component](#), [Industry](#), [Out of home](#), [Retail](#)

Allergens

Contains

Milk, soy, gluten containing grain, wheat

Free from

Egg, fish, crustacean and shellfish, tree nuts, peanuts, sulphite, celery, sesame, molluscs, oat, spelt, kamut, almond, hazelnuts, walnuts, cashewnut, pecan, Brazil nut, pistachio, macadamia nut

May contain

Rye, lupine, mustard, barley

Packaging options



Consumer packaging
Chilled



Consumer box
Frozen



Foodservice box
2.5/3 kg | Frozen



Industry box
10 kg | Frozen