

Article specification



CURRYWURST

READY MEAL OF OF SAUSAGE SLICES IN CURRY SAUCE WITH BREAD STICKS

Ingredients:

64.5% sausage slices in curry sauce (sausage slices (pork, rapseed oil, spices, onions, dextrose, spice extract, salt, herbs), water, sugar, tomato paste, distilled vinegar, pineapple juice concentrate, salt, worcester sauce (water, sugar, BARLEY MALT EXTRACT, tomato paste, wine vinegar, salt, seasoning, wine, spice extract), modified starch, spices, smoked spices (paprika, onion, smoke), caramelised sugar syrup, paprika extract, thickeners (xanthan gum, guar gum), 34.5% bread sticks (WHEAT FLOUR, water, yeast, potato flakes, rapseed oil, apple cider vinegar, salt, glucose syrup, WHEAT MALT FLOUR, starch), curry powder (contains mustard). The product may contain traces of EGG, MILK, SELLERY and SOY!

Allergens:

Contains: cereals containing gluten

May contain traces of: eggs, soybeans, milk, celery

Storage advice:

The best-before date stated on the sales packaging can only be adhered to with uninterrupted storage and transport from +2°C to +7°C.

Preparation advice:

How to prepare the currywurst:

In the microwave: Poke the foil of the bowl several times and heat in the microwave (700 watts) for approx. 2 min. 30 sec.

In the pan/pot: Open the cup and then heat the currywurst over medium heat, stirring occasionally.

How to prepare the bread roll:

For the full taste experience: In the toaster:

Remove the bread sticks from the packaging and toast in the toaster as desired.

In the microwave: Remove the bread sticks from the packaging and heat it on a plate in the microwave (600 watts) for no more than 20 seconds.

Arrange the currywurst and the bread sticks on a plate or enjoy the currywurst directly from the cup. Sprinkle with

*Cold consumption of the bread sticks is possible, but we recommend heating (in the toaster) for full enjoyment!

Average nutrients	per 100 g			per 402 g		
Calorific value:	946 kJ	/	225 kcal	3803 kJ	/	905 kcal
Fat:	8,7 g			35,0 g		
of which saturated fatty acids:	2,9 g			11,7 g		
Carbohydrates:	27,2 g			109,3 g		
of which sugar:	11,0 g			44,2 g		
Fibre:	1,7 g			6,8 g		
Protein:	8,7 g			35,0 g		
Salt:	1,80 g			7,24 g		