



Group Presents Its Healthy Vegetarian/Vegan Line **Cheeseburger**

Vegetarian Cheeseburger based on vegetable protein and wheat protein. This vegetarian Cheeseburger has a firm bite and is richly mixed with stringy vegetarian cheese. The Cheeseburger weighs 85 grams and is one of the classics in our product line. A tasty treat that fits well within the daily hot meal. It is also great on a bun topped with vegetables and sauce. This vegetarian Cheeseburger is enriched with vitamins and minerals, making it a full-fledged meal component.

*Ingredients: For vegetarian enriched ground wheat (for gluten free instead of the enriched ground wheat, potato or *rice starch is used)* textured vegetable protein, sea salt, hydrolyzed vegetable protein, black pepper oil, sunflower oil, natural smoke flavor, dried spices (garlic, onion, paprika, and black pepper), dried vegetables (tomato, bell pepper, spinach and carrot), xanthan gum, color (plain caramel / burned sugar), vegetarian cheese sauce powder for vegan no dairy cheese sauce powder, mineral (ferrous fumarate), vitamin B12, vitamin A, vitamin D., mineral (ferrous fumarate), vitamin B12, vitamin A, vitamin D.*

Nutrition value per 100g

Energy	155kCal
Fat	0.77 g
Protein	17.6 g
Cholestirol	0 g
Sodium	0.21g
Carbohydrate	22.8 g
Sugar	0.5 g
Dietary Fiber	0.5 g
Iron	1.5mg
Salt	0.53g
Vitamin A, D	Trace
Vitamin B12	ug<1µg



Method of preparation:

The preparation is very simple: add 50 grams of Bio Factor Cheeseburger dry mix to 45 ml. of water. Blend thoroughly. Allow to hydrate for 10 minutes. When necessary, the raw cheeseburgers can be frozen and stored in the freezer for up to 6 months before cooking. Cook in pan at medium/high heat using vegetable oil for 2-3 minutes per side. Oven: 8 minutes at 180°C. Turn once.

Applications:

Barbecue, main course, on a bun with vegetables and condiments (fresh lettuce, tomatoes, onion, catchup, vegetable mayo).



Bio Factor Group llc.

P.O. Box 61 Morganville, New Jersey 07751 USA Tel. +1-732-616-4110, E-mail: info@bio-factor.com, www.bio-factor.com