

# **The Dutch Weedballs**

Brand:	The Dutch Weed Burger
Stock:	In stock
Chain:	Frozen
Category:	Meat replacement (snacks)



## **General Information**

Version	Weight per piece (g)	Packaging	EAN-code	Dimensions	Weight in total (kg)
Weedball	30	54 pieces	8719324559904	377 x 259 x 41	1,62
Country of origin: The Netherla		nds			
Storage advice: Frozen -18 degrees / at least 12 months after production				ction date	

### Ingredients:

Water, 20% oyster mushrooms, seaweed, WHEAT flour (contains GLUTEN), LUPINE, Vegetable oils and fats, salt, WHEAT, starch, maize starch, maltodextrin, herbs and spices, vegetables, agar agar, SOYA sauce (contains SOYA), thickeners: E412, E466, emulsifiers: E450, E451, E464, lemon juice.

Allergens: Wheat, gluten, lupine, soy. Made in a facility that also processes peanuts and shellfish.



Nutritional values per 100g: Information has been requested. To be confirmed.

#### Use

Put the frozen Weedballs in the frying pan at 180 degrees for around 6 min.

#### Description

Inspired by the traditional 'bitterbal', we now also have this snack in our range. The balls are filled with a ragout made from the Japanese shiitake mushroom and Nameko and king oyster mushrooms. The fleshy structure of this trinity makes for a perfect ragout mix and umami experience. The flavor is enhanced by seaweed flakes mixed in the ragout. Frying gives the balls that distinctive seaweed flavor. This Ulva is naturally also rich in Omega-3, so it is definitely the best balls that you want to serve with a cold beer, or with a bitter of course. For the Balls we use Ulva Lactuca, or sea lettuce. This green seaweed is grown in onshore saltwater basins by Saline Farming near the coast of Texel. We believe in the cultivation of seaweed and therefore source these balls from Dutch growers.

#### Disclaimer

The information provided hereby is written with care. However, this information could have been changed in the meantime. Please always ask for the last version of this spec sheet.

Date: 12-December-2019