

VEGETABLES

VEGGIE



VEGGIE BURGERS



VEGGIE APPETIZERS

FILLED WITH NATURE

ONION



CHEESE



RETAIL

VEGGIE



ENJOY MEATLESS SNACKING!

As producer of veggie appetizers Le Duc is situated in the middle of the onion and potato fields in the South-West of the Netherlands.

As lovers of good food we believe in 'Meatless snacking, without feeling guilty'.

We want to enjoy and preserve all the good stuff nature gives to us.

In a fast moving and changing world where consumers are eating less meat products, we would like to help tempt your customers with tasty veggie snacks filled with all the good ingredients from nature: Vegetables, potatoes, onions, cheese and mushrooms.



ONION



BATTERED ONION RINGS
12 x 450 gram



BREADED ONION RINGS
12 x 450 gram



NATURAL BEER BATTERED ONION RINGS
12 x 350 gram



NATURAL CRISPY ONION RINGS
12 x 350 gram



CRUNCHY CARROT WRAP
ONION RINGS &
SWEET POTATO FRIES



CAPRESE WRAP
ONION RINGS &
MOZZARELLA STICKS

CHEESE



MOZZARELLA STICKS
12 x 250 gram



BEER BATTERED MOZZARELLA STICKS
12 x 250 gram



CHILI CHEESE NUGGETS
12 x 250 gram



CHEDDAR CHEESE JALAPEÑOS
12 x 250 gram



CAMEMBERT BITES
12 x 250 gram



CREAM CHEESE JALAPEÑOS
12 x 250 gram





INSPIRATION
SWEET POTATO FRIES

VEGETABLES



SWEET POTATO FRIES
12 x 450 gram



GARLIC BREADED MUSHROOMS
12 x 300 gram



SPICY COATED POTATO WEDGES
12 x 450 gram





**FLATBREAD
BURGER**
BROCCOLI CHEESE BURGER

VEGGIE BURGERS



**MOZZARELLA TOMATO
BURGER ITALIAN STYLE**
12 x 300 gram



**BLACK BEAN BURGER
MEXICAN STYLE**
12 x 340 gram



**QUINOA BURGER
ASIAN STYLE**
12 x 340 gram



**BROCCOLI CHEESE BURGER
DUTCH STYLE**
12 x 340 gram



ASSORTMENT RETAIL & LOGISTIC INFORMATION

PRODUCTNAME	HE	Preperation method			Logistic info block			Logistic info euro		
		DEEP-FRYER	AIRFRYER	OVEN	LAYERS/ PALLET	CARTONS	CARTONS/ LAYER	LAYERS/ PALLET	CARTONS	CARTON/ LAYER
ONION										
Battered Onion Rings <i>vegetarian/vegan/halal</i>	12x450 g	2-3 min op 175 °C	7 min 180 °C	12 min 225 °C	9	90	10	9	72	8
Breaded Onion Rings <i>vegetarian/vegan/halal</i>	12x450 g	1,5 - 2 min op 175 °C	7 min 180 °C	15-20 min 225 °C	9	90	10	9	72	8
Natural Beer Battered Onion Rings <i>vegetarian/vegan</i>	12x350 g	1,5 - 2 min op 175 °C	6 min 180 °C	12 min 225 °C	9	90	10	9	72	8
Natural Crispy Onion Rings <i>vegetarian/vegan/halal</i>	12x350 g	2,5 - 3 min op 175 °C	7 min 180 °C	12-14 min 225 °C	9	90	10	9	72	8
CHEESE										
Mozzarella Sticks <i>vegetarian/vegan/halal</i>	12x250 g	1,5 - 2 min op 175 °C	3 min 180 °C	9-10 min 225 °C	11	165	15	11	132	12
Beer Battered Mozzarella Stick <i>vegetarian/halal</i>	12x250 g	2 min 45 175 °C	3 min 180 °C	7-9 min 225 °C	11	165	15	11	132	12
Camembert Bites <i>vegetarian/halal</i>	12x250 g	3 min op 175 °C	7 min 180 °C	10-12 min 225 °C	11	165	15	11	132	12
Chili Cheese Nuggets <i>vegetarian/halal</i>	12x250 g	2,5 - 3 min 175 °C	4 min 180 °C	8 - 10 min 225 °C	11	165	15	11	132	12
Cream Cheese Jalapeños <i>vegetarian/halal</i>	12x250 g	3-4 min op 175 °C	7 min 180 °C	10-12 min 225 °C	11	165	15	11	132	12
Cheddar Cheese Jalapeños <i>vegetarian/halal</i>	12x250 g	3-4 min op 175 °C	8 min 180 °C	10-12 min 225 °C	11	165	15	11	132	12
VEGETABLES										
Sweet Potato Fries <i>vegetarian/vegan/halal</i>	12x450 g	1,5 - 2 min 175 °C	8 min 180 °C	15-20 min 225 °C	9	90	10	9	72	8
Spicy Coated Potato Wedges <i>vegetarian/vegan/halal</i>	12x450 g	3-4 min 175 °C	8 min 180 °C	12-15 min 225 °C	9	90	10	9	72	8
Garlic Breaded Mushrooms <i>vegetarian/halal</i>	12x450 g	3-4 min 175 °C	10 min 180 °C	12-15 min 225 °C	9	135	15	9	108	12
VEGGIE BURGERS										
Broccoli Cheese Burger <i>vegetarian/halal</i>	12x340 g	3-4 min 175 °C	8-10 min 180 °C	15 min 200 °C	12	156	13	12	132	11
Bean Burger mexican style <i>vegetarian/vegan/halal</i>	12x340 g	3 min 175 °C	10 min 180 °C	10 min 200 °C	12	156	13	12	132	11
Mozzarella Tomato Burger Italian Style <i>vegetarian/halal</i>	12x300 g	2,5 - 3 min 175 °C	10 min 160 °C	8-10 min 200 °C	12	156	13	12	132	11
Quinoa Burger Asian style <i>vegetarian/halal</i>	12x340 g	3 min 175 °C	12 min 180 °C	15 min 200 °C	12	156	13	12	132	11

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