



Country Range Beer Battered Onion Rings

Product Images



Description

Whole Onion Rings, generously coated in a crunchy beer batter. These onion rings are the ultimate accompaniment to burgers and steaks, adding a deliciously crispy and flavourful touch to every bite.

Additional Information

SKU	28252
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About Producer	Country Range brand provides you with a value for money proposition without any need to compromise on taste or quality. The quality, consistency and affordability of our products makes the Country Range brand widely regarded as the best in foodservice.
Directions for use	For best results, cook from frozen. Oven: Preheat oven at 200°C. Place the onion rings on a baking sheet in a single layer and bake for 12 minutes, turning once. Grill: Put the onion rings in a single layer in a grill pan. Grill under high heat for 4 minutes on each side. Deep fry: Preheat oil to 180°C. Fry the onion rings for approximately 3 minutes. Frying pan: Fry under high heat for 4 minutes on each side. Check product is piping hot throughout before serving. Do not reheat.
Accreditation, Certification and Assurance Schemes	BRCGS Certified Production, School Approved (The Requirement for School Food Regulation 2014)
Energy (Kcal)	231.0000
Energy (KJ)	969.0000
Fat	11.0000
of which saturates	1.8000
Fibre	2.0000
Freezing guidelines	Do not refreeze after thawing.
Ingredients	Batter (50%)(Wheat Flour, Water, Starch (WHEAT, Corn, Tapioca), Beer (3%) (contains BARLEY), Salt, Dextrose, Yeast, Raising Agents (Disodium Diphosphate, Sodium Carbonate), Thickeners (Carrageenan, Guar gum)), Onion (40%), Sunflower Oil
Brands	Country Range
Dietary & Lifestyle	Suitable for vegetarians, Suitable for vegans, Lactose Intolerant, Palm Oil Free, Frozen Product
Protein	2.8000
Salt	1.2500

Size	1kg
Pack Size	6
Storage Instructions	Store at -18°C or below.
Country of Origin	Rest of the World

