



Beyond Meat Plant-Based Sausages

Product Images



Description

This Frozen Vegan Sausage is crafted from pea and fava bean protein, delivering a rich, meaty flavour and an irresistible sizzle when cooked. For best results, defrost the sausage before grilling or pan-frying for 6-7 minutes, turning regularly to achieve a perfectly browned and flavourful finish.

Additional Information

SKU	30504
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Directions for use	<p>Pan-Fry Heat pan to medium-high heat and add a tablespoon of oil. Cook Beyond Sausage thoroughly, for at least 7 minutes, turning product frequently. Airfryer Preheat the airfryer at 180°C. Cook the Beyond Sausage at 180°C for 10 minutes. BBQ Preheat the BBQ to 240-250°C. Brush the Beyond Sausage lightly with oil, grill for 11 minutes at 240-250°C and turn halfway.</p>
Defrosting guidelines	Thaw in the refrigerator before cooking. Do not refreeze.
Energy (Kcal)	215
Energy (KJ)	897
Fat	14
of which saturates	3.3
Fibre	1.8
Ingredients	Water, Pea protein* (16%), Rapeseed oil, Flavouring, Rice protein, Preservative (Potassium lactate), Coconut oil, Inulin, Vinegar, Stabilisers (Methylcellulose, Calcium Chloride, Konjac gum, Xanthan gum), Yeast extract, Potato starch, Spices, Herbs, Fruit concentrate (pomegranate), Vegetable concentrates (beetroot, carrot), Apple extract, Psyllium fibre, Smoke flavouring, Onion powder, Salt, Potassium salt, Gelling agent (Sodium alginate).
Brands	Beyond Meat

Dietary & Lifestyle	Suitable for vegetarians, Suitable for vegans, Frozen Product
Protein	16
Salt	1.2
Size	1kg
Pack Size	6
Storage Instructions	Store at -18°C or below. Use within 3 days of defrosting. Beyond Meat creates delicious plant-based meats that are rich in protein and deliver an authentic meaty taste and texture. Driven by innovation and a passion for sustainability, they are at the forefront of revolutionising the meat industry, offering a flavourful and environmentally conscious alternative to traditional meat products.
About Supplier	
Country of Origin	Great Britain

