

## Vegetable

At first sight, these are the most classic ingredients of our product range. But our high quality sources in combination with our technologies transform them to uncomparable solutions. The difference between processing vegetables purees yourself or just being able to use a ready made one is a gamechanger for your production. Using pellets makes it even more convenient by making way with weighing and portioning.



### Beetroot puree (8g)

0580-18 ready to eat  
2453-15 ready to heat



### Grilled red pepper (8g)

3737-18 ready to eat  
3182-17 ready to heat



### Parsnip puree (8g)

3511-17 ready to eat  
3482-15 ready to heat



### Kale puree (8g)

1986-15 ready to eat  
3764-15 ready to heat

