

Beef Burger Patty

with sub4salt® sea salt



Ingredients	Supplier	Quantity	
1 Ground beef (20 % fat)		88.41 %	442.00 g
2 Onions		10.00 %	50.00 g
3 ESSICCUM®	Niacet	0.20 %	1.00 g
4 sub4salt® sea salt	Jungbunzlauer	1.25 %	6.25 g
5 Pepper	Ostmann	0.14 %	0.70 g
Total		100 %	500 g

Jungbunzlauer

*From nature
to ingredients®*

Directions

- 1 Chop onions into small pieces
- 2 Mix ground beef with onions, ESSICUM®, salt and pepper
- 3 Form mass into burger patties
- 4 Slightly press thumb into middle of patty, this keeps your patty even during frying
- 5 Fry patty with some oil in a pan until desired appearance

Nutrition Information

per 100 g finished product

Energy	980 kJ / 234 kcal
Protein	18.20 g
Carbohydrates	0.50 g
Fibers	0.00 g
Fat	18.00 g
Sodium	330 mg
Salt	0.85 g

Nutrition Claims

35 % reduced in sodium*



* compared to benchmark products containing
510 mg sodium per 100 g resp. 1.3 g salt per 100 g

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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.