

nøgg

No Egg.
But Plants.



Simply. Without egg.



READY-TO-COOK
and deliciously seasoned

noegg.com



Simply. Tasty.

Whether as a protein-rich part of breakfast or a small in-between snack: Our plant-based nøgg Scrambled Eggs offer you the opportunity to creatively satisfy the current nutritional trend and wishes of a new target group. Versatile in use, our scrambled eggs are made from high-quality field bean protein, with a convincing taste. Prepared in next to no time and absolutely failproof our liquid, pan-ready nøgg Scrambled Eggs can be refined in many ways by adding tasty herbs, tomatoes or mushrooms.

Your advantages at a glance

- ✓ plant-based (vegan) – high-quality vegetable field bean protein
- ✓ liquid and ready for the pan – prepared in next to no time and quickly ready to eat
- ✓ great taste, thanks to the finest ingredients
- ✓ absolutely failproof – perfect for many creative, plant-based dishes
- ✓ appetising colour and appealing texture
- ✓ simply safe – pasteurised and aseptically packed

Preparation

(The regeneration time always depends on the type of appliance used, its output and the product's temperature.)

In the pan: Open the lid, release the vacuum and close the lid again. Then shake the package vigorously. Place the desired amount of nøgg Scrambled Eggs in a pan lightly greased with vegetable oil and heat on the highest setting. Once the nøgg Scrambled Egg begins to simmer, continue to cook for about 20 seconds whilst continuously stirring. Then reduce to medium heat and cook the nøgg Scrambled Eggs for up to 90 seconds with continuous stirring.

Tip: Discover the application variety for our plant-based products in our recipe collection at noegg.com



Discover now:
Step-by-step instructions

Nutritional values

(Average nutritional value per 100g)

Article description	Energy	Fat	of which saturated fats	Carbohydrates	of which sugar	Protein	Salt
nøgg Scrambled Eggs Alternative, plant-based, liquid, pasteurised	277 kJ/67 kcal	4,4g	<0,5g	1,4g	1,1g	4,3g	0,88g

Technical data

(Excerpt from our product range. Additional articles available on request.)

Article description	Packaging type	Content	Bag/Sales unit	Sales units/Layer	Sales units/Pallet	Best before date
nøgg Scrambled Eggs Alternative, plant-based, liquid, pasteurised	Tetra gemina	1000ml	6	30	120	49 days

Liquid products:
Constant cooling from 0°C to +7°C

Discovered yet?

Also try the delicious plant-based nøgg Scrambled Eggs frozen – for even faster preparation. For more information and tasty recipes, visit noegg.com

