

# Love Mushrooms Love Toppings



**SCELTA**<sup>®</sup>  
MUSHROOMS  
EST'D 1993

# Mushrooms in sauce

The tasty and easy solution for burgers **1+1=3**

## 60% mushrooms & 40% sauce



### Perfect & easy burger topping

Create delicious burger specials in no time. Combines perfectly with beef, chicken or plant based burgers.



### Ready to use

The sauces can be used without heating. If you prefer the sauces warm they are very easy to heat. Just heat briefly au bain marie, in a saucepan or microwave. It gives chefs the time to focus on other things saving precious time.



### Prepared with sous vide mushrooms

The 60% mushrooms in the sauce are our sous vide Ecopouch mushrooms. Clean label white button mushrooms with a stable shelf life. They have an excellent taste and mouthfeel similar to fresh mushrooms.



**Consistency: always the same burger.** Don't worry about recipes or having the right ingredients to make your sauce. Always the same high quality burger.



**Vegetarian - Eating more vegetables.** An easy way to eat more vegetables. Mushrooms are naturally high in protein and fibre, low in sodium, calories, fat and cholesterol free. So a good choice for your topping.



### Ambient shelf life

Up to 1 year shelf life in an ambient environment which saves costs and valuable space in your chiller. Keep refrigerated after opening and use within 3 days.

## Available in different **flavourings**

Choose your favourite topping and be guaranteed of a tasty and consistent burger. We developed a range of 4 sauces to save you precious time in preparation and handling.



60% Sous vide Ecopouch™ mushrooms are used. Excellent taste and mouthfeel similar to fresh mushrooms.

Packed in aluminium pouches of 340g which equals 10 topping portions of 34g or 12 topping portions of 28g



**Mushroom  
Cheese sauce**



**Mushroom  
Butter sauce**



**Mushroom  
BBQ sauce**



**Mushroom  
Truffle sauce**



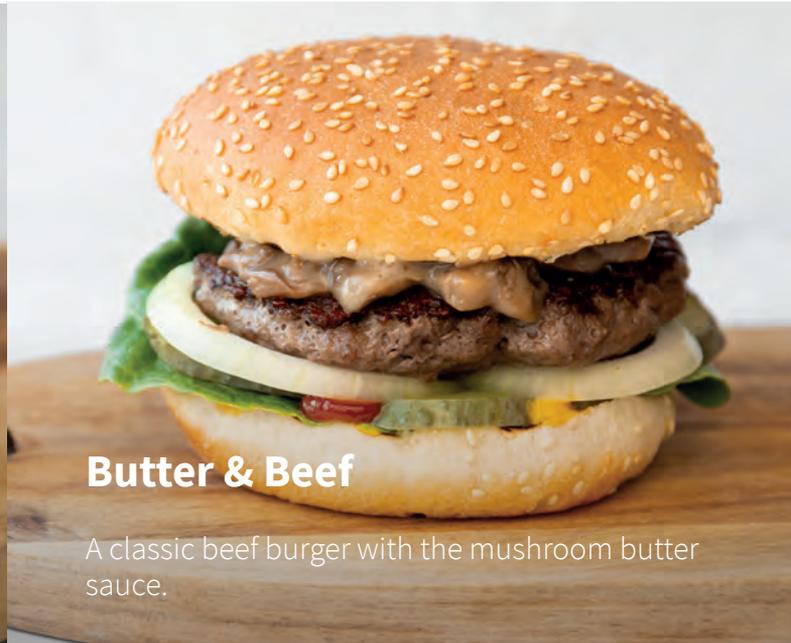
# A few examples how to **create delicious burgers in no time**

Our toppings are **ready to use**. This makes it super easy to create various burger combinations in no time. Combine the sauces with beef, chicken or plant based burgers.



## **BBQ Chicken**

A perfect combination of crunchy chicken with mushroom BBQ sauce.



## **Butter & Beef**

A classic beef burger with the mushroom butter sauce.



## **Truffle Portobello**

A real mushroom sensation with a portobello burger and the mushroom truffle sauce.



## **Cheese & Cauliflower**

A plant based cauliflower burger with the mushroom cheese sauce. A tasty vegetarian option.