

# Beef Burger Patty

with sub4salt® sea salt



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

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## 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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For further inquiries, please contact: [info@salt-minerals.com](mailto:info@salt-minerals.com). 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.