

Product name: Yellow BREWER'S CURRY (VEGAN, F2F)
Article number: 3804

Description: Spicy yellow curry made with vegan chunks, produced in Switzerland from Swiss brewer's spent grains and Swiss pea protein. Plant-based variation of Thai Yellow Curry. Quick and easy to prepare and full of flavour – ideal for modern gastronomy.

Condition: Frozen, to be reheated.



Nutritional value per 100 g:	
Energy	591 kJ / 142 kcal
Fat	6.5 g
<i>of which saturates</i>	1.0 g
Carbohydrates	6.4 g
<i>of which sugars</i>	4.2 g
Fibre	3.5 g
Protein	12.2 g
Salt (calculated from Na)	2.5 g

Ingredients: Vegan chunks 33% (**BARLEY** malt product (**BARLEY** spent grains, **BARLEY** malt extract), pea protein, **WHEAT** gluten, water, salt, natural flavourings), yellow curry sauce 33% (coconut milk, yellow curry paste, water, cane sugar, dried red chillies, shallots, garlic, salt, lemongrass, turmeric, kaffir lime peel, spices (coriander seeds, cumin, cardamom, cinnamon, bay, galangal, clove), galangal, curry powder (**MUSTARD SEEDS**, turmeric, coriander seeds, fenugreek, **WHEAT** flour, salt, chillies, fennel, cumin, black pepper), acidifier: citric acid), sunflower oil, soy sauce (water, **SOYA**, **WHEAT**, salt), ginger, salt, cane sugar, kaffir lime leaves), Thai vegetable mix 27% (beans, peppers, sugar snap peas, baby corn, bamboo shoots, mung bean sprouts), sunflower oil, spices.

Available labels: Swissness

Claims: High protein content, high fibre content

Storage: Store at $\leq -18^{\circ}\text{C}$. After thawing, store at $\leq +5^{\circ}\text{C}$ and use within 3 days. Do not refreeze after thawing.



Shelf life: See label (18 months from production)

Packaging: Frozen, 10 kg per carton (4 × 2.5 kg), vacuum-packed

Allergens (including derivatives) from the ingredients, per EU regulation:		
01	Cereals containing gluten and products thereof	Yes
02	Crustaceans and crustacean products	No
03	Eggs and egg products	No
04	Fish and fish products	No
05	Peanuts and peanut products	No
06	Soya and soya products	Yes
07	Milk and milk products (including lactose)	No
08	Nuts and products thereof	No
09	Celery and celery products	No
10	Mustard and mustard products	Yes
11	Sesame seeds and sesame seed products	No
12	Sulphur dioxide and sulphites at concentrations > 10 mg/kg or 10 ml/l as SO ₂	Yes
13	Molluscs and mollusc products	No
14	Lupin and lupin products	No

Regulatory information:

This product and its packaging comply with Swiss and European food law. Residues comply with the legal regulations currently in force in Switzerland and in Europe. The product contains no residues of genetically modified material. The product has not been irradiated. This product specification serves as an overview and has been prepared to the best of our knowledge based on current information.

Preparation & Serving Suggestions

Thawing: Ideally, thaw slowly (e.g. overnight) in the refrigerator or cold store. Alternatively, thaw in a water bath/steamer at 85°C for around 30 minutes

Heating: Reheat in a pan over medium heat, stirring occasionally. In a water bath/steamer at 85°C for around 20 minutes

Plating: Serve with a starchy side such as rice, couscous or quinoa
Garnish with herbs such as coriander, Thai basil or parsley.
Sprinkle with chopped **NUTS** or **SESAME**.

Where brewing ends, nutrition begins!

Since 2024, Circular Food Solutions has been using Swiss brewer's **spent grains** – a valuable by-product of beer production – and transforming it into an innovative **ingredient with excellent nutritional values**. Rich in **plant protein, fibre and minerals**, the spent grains become part of a clever and sustainable circular economy: locally processed, resource-efficient, **full of flavour and functionality**.

100% Swiss, 100% quality, 100% sustainable

Circular Food Solutions – Nutrition rethought!

Find out more at: www.circular-food-solutions.com

Also discover our "nature" products – the perfect base for your creative, plant-based dishes:



BREWER'S CHUNKS



BREWER'S MINCE



BREWER'S CUTS