

BURNOUT

BURNOUT INGREDIENTS:
Grilled chicken, bacon, avocado, stilton cheese sauce, Dijon Mustard, salad, Relish, BurgerFuel Aioli & a wholemeal bun.

BURNOUT SERVED ON A WHOLEMEAL BUN			
AVERAGE SERVING SIZE: 433G	AVERAGE PER 100G	AVERAGE PER SERVE (433G)	
ENERGY (KJ)	970	4193	
ENERGY (CAL)	232	1003	
PROTEIN (G)	15	64	
FAT, TOTAL (G)	13	55	
- SATURATED (G)	2.1	9.3	
CARBOHYDRATES (G)	14	62	
- SUGARS (G)	3.2	14	
SODIUM (MG)	549	2375	

BURNOUT SERVED ON A GLUTEN FREE BUN			
AVERAGE SERVING SIZE: 474G	AVERAGE PER 100G	AVERAGE PER SERVE (474G)	
ENERGY (KJ)	1051	4977	
ENERGY (CAL)	251	1190	
PROTEIN (G)	13	59	
FAT, TOTAL (G)	13	64	
- SATURATED (G)	2.2	10	
CARBOHYDRATES (G)	20	94	
- SUGARS (G)	2.8	13	
SODIUM (MG)	539	2553	

BURNOUT SERVED AS A 'LOW CARBORATOR' (LOWER CARB')			
AVERAGE SERVING SIZE: 358G	AVERAGE PER 100G	AVERAGE PER SERVE (358G)	
ENERGY (KJ)	831	2971	
ENERGY (CAL)	199	711	
PROTEIN (G)	15	54	
FAT, TOTAL (G)	14	51	
- SATURATED (G)	2.3	8.4	
CARBOHYDRATES (G)	2.6	9.4	
- SUGARS (G)	1.0	3.4	
SODIUM (MG)	527	1884	

^{185%} less carbohydrate than the regular Burnout