


SP03

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|  | <p>ORGANIC BEEF INSTANT GRANULAR STOCK Gluten free Lactose free With 100% organic yeast extract</p> | | | | | | |
| <p>PRODUCT</p> | <p>ORGANIC BEEF INSTANT GRANULAR STOCK</p> | | | | | | |
| <p>INGREDIENTS</p> | <p>Sea salt, dehydrated vegetables in variable percentage (potato*, carrot*, onion*, parsley*, leek* celeri*, garlic*, tomato*): 23%, yeast extract*: 16%, sunflower oil*, beef*: 3%. *organically grown</p> | | | | | | |
| <p>ALLERGENS (Reg. CE 1169/11 e succ.)</p> | <p><i>Celery</i></p> | | | | | | |
| <p>CERTIFICATIONS</p> | <p>CSQA - Authorization MIPAAF IT BIO 021 – n.1800068 Operator Checked</p> | | | | | | |
| <p>INSTRUCTIONS</p> | <p>Ideal to add flavour to foods or to enjoy a good broth that is ready in just a few minutes. To prepare a nice organic beef broth, dissolve 4g of product (1 teaspoon) in 250ml of boiling water and stir: the product is instantaneous. The Organic Beef Instant Granular Stock can also be added to foods in the desired amount, instead of salt to enrich and enhance the flavour of soups, stews, sauces, ragouts, meat, rice, eggs, etc.</p> | | | | | | |
| <p>STORAGE</p> | <p>The product is hygroscopic, keep it away from moisture and heat sources. Always close the tin and use only dry utensils. Store in a cool and dry place.</p> | | | | | | |
| <p>SHELF LIFE</p> | <p>3 years</p> | | | | | | |
| <p>AVERAGE NUTRITIONAL PROFILE (100g)*</p> | <p>Energy: Fat: - - of which saturated fatty acids: Carbohydrates: - of which sugars: Fiber: Proteins: Salt:</p> | <p>809 / 193 7,8 0,9 20 1,2 2,9 9,7 57</p> | <p>32kJ / 8kcal 0,3 g 0,04 g 0,8 g 0.05g 0,1g 0,4g 2,2g</p> | <p>* The values shown in this statement are indicative and subject to natural variability of ingredients.</p> | | | |
| <p>AVERAGE PHYSICO-CHEMICAL PARAMETERS (100g)</p> | <p>Humidity: Ashes:</p> | <p>2,5 57,6</p> | <p>g g</p> | | | | |
| <p>AVERAGE MICROBIOLOGICAL</p> | <p>Mesophilic total: S. aureus: Salmonella Spp.: Bacillus cereus: Clostridium perfringens:</p> | <p><100.000 < 10 Assente <10.000 <10</p> | <p>ufc in 1g ufc in 1g in 25g ufc in 1g ufc in 1g</p> | | | | |
| <p>AFLATOXINS HEAVY METALS RADIATION TREATMENTS</p> | <p>The Suppliers of raw materials used to get this product certify the compliance with the limits set by the Rules relating to pesticides, aflatoxins, heavy metals and have not been subjected to ionizing radiation treatments.</p> | | | | | | |
| <p>GMO</p> | <p>The Suppliers of raw materials used to get this product certify that do not contain ingredients genetically modified and are in accordance with the relevant regulations.</p> | | | | | | |
| <p>PACKAGING</p> | <p>Our suppliers statements certify that the packaging used comply with current regulations for materials in contact with food.</p> | | | | | | |
| <p>PALLET FEATURES</p> | <p>Pack Weight</p> | <p>Item Code</p> | <p>EAN Code</p> | <p>Kg /box</p> | <p>Qty/box</p> | <p>Box/row</p> | <p>Box/plt</p> |
| <p>Bar. 120g</p> | | <p>BCAR120</p> | <p>8 006755 930007</p> | <p>1,5</p> | <p>12</p> | <p>10</p> | <p>160</p> |
| <p>Bar. 700g</p> | | <p>BCAR700</p> | <p>8 006755 930038</p> | <p>8,4</p> | <p>12</p> | <p>06</p> | <p>36</p> |

Ingredients, processing techniques or packaging may change at any time depending on the production requirements, the availability of different raw materials on the market or internal choices. Legislative changes may invalidate the above. Bauer reserves the right to make any changes without prior notice.