dal 1929 Bauer TRENTINO	**PRODUCT DATA SHEET**	Rev.: 00 06/2016
SP03		

Organic Vegetable Stock-Cube

Gluten and Lactose free
Saturated Fat free
with 100% Organic Yeast Extract

VEGAN

INGREDIENTS	Sea salt, non-hydrogenated vegetable oil (Palm) *, dehydrated vegetables in varying proportions (carrot*, ***celery****, parsley*, tomato*, potato*, onion*, leek*, garlic*):15%, yeast extract*:14% ***100% organically grown**
ALLERGENS (Reg. CE 1169/11 and subsequent amendments)	***Celery***
CERTIFICATION	**ICEA - Authorization MIPAAF IT BIO 006 - A 201 Operator Checked**
INSTRUCTIONS	Great for delicate vegetable ORGANIC broths. Dissolve 1 **Organic Vegetable Stock-Cube** in 500ml of water **(2 servings of broth)** and boil for a couple of minutes, stirring occasionally. You can also add the desired quantity of stock cube to other foods (soups, stews, sauces, ragouts, meat, fish, rice, eggs, etc.) during cooking.
STORAGE	The product is hygroscopic, keep it away from moisture and heat sources. Store in a cool and dry place.
SHELF LIFE	36 months

AVERAGE NUTRITIONAL PROFILE (*)

	for 100g	for 1 stock-cube (10g) (qty for 500ml of broth / 2 servings)
Energy:	1113 kJ / 269 kcal	111 kJ / 27 kcal
Fat:	21,1 g	2,1 g
- of which Saturated Fatty Acids:	11,6 g	1,2 g
Carbohydrates:	12,3 g	1,2 g
- of which Sugars:	1,5 g	0,15 g
Fiber:	2,1 g	0,2 g
Proteins:	6,2 g	0,6 g
Salt:	50,8 g	5,1 g

*** The values shown in this statement are indicative and subject to natural variability of ingredients.**

AVERAGE PHYSICO-CHEMICAL PARAMETERS (100g)

Humidity:	4.7	g
Ashes:	53.6	g

AVERAGE MICROBIOLOGICAL

Mesophilic total:	<100.000	ufc in 1g
S. aureus:	<10	ufc in 1g
Salmonella Spp.:	Absent	in 25g
Bacillus cereus:	<10.000	ufc in 1g
Clostridium perfringens:	<10	ufc in 1g

AFLATOXINS HEAVY METALS RADIATION TREATMENTS	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.
GMO	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.
PACKAGING	Our suppliers statements certify that the packaging used comply with current regulations for materials in contact with food.

PALLET FEATURES

Pack Weight	Item Code	EAN code	kg/box	qty/box	box/row	box/plt
Pack 60g	DBIO060	8 006755 220047	1,4	24	41	410

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.

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