

	<h2 style="text-align: center;">AROSTINA with GARLIC and PARSLEY</h2> <p><i>gluten-free</i> <i>lactose-free</i> <i>without added monosodium glutamate</i> VEGAN</p>						
<p>PRODUCT</p>	<p>AROMATIC FISH PREPARATION</p>						
<p>INGREDIENTS</p>	<p>Sea salt, garlic: 24.4%, parsley: 13.5%, soya and corn protein extract for stock, paprika, pepper, dehydrated vegetables in varying proportions (celery, onion, carrot, tomato), corn seed oil.</p>						
<p>ALLERGENS <small>(Reg. CE 1169/11 e succ.)</small></p>	<p>Soy - Celery</p>						
<p>INSTRUCTIONS</p>	<p>Clean the fish, grease with oil and sprinkle the inside and outside with AROSTINA. Wrap it well in aluminium foil and bake in the oven for 10-15 minutes, depending on the size.</p>						
<p>STORAGE</p>	<p>The product fears humidity and all sources of heat. It is essential to close the can well and use only dry tools. Store in a cool, dry place.</p>						
<p>SHELF LIFE</p>	<p>3 years</p>						
<p>AVERAGE NUTRITIONAL PROFILE (*)</p>	<p>Energy: Fat: - of which saturated fatty acids: Carbohydrates: - of which sugars: Fiber: Proteins: Salt:</p>	<p>626/ 149 1,7 0,3 18 3,2 9,5 10 52</p>	<p>kJ / kcal g g g g g g g</p>	<p>* The values given in this sheet are indicative and subject to the natural variability of the ingredients.</p>			
<p>AVERAGE PHYSICO-CHEMICAL PARAMETERS (100g)</p>	<p>Humidity: Ashes:</p>	<p>3,9 56</p>	<p>g g</p>	<p>AVERAGE MICROBIOLOGICAL</p> <p>Total mesophilic charge: S. aureus: Salmonella Spp: Bacillus cereus: Clostridium perfringens:</p> <p><100.000 <100 Assente <10000 <10</p> <p>ufc in 1g ufc in 1g in 25g ufc in 1g ufc in 1g</p>			
<p>AFLATOXINE HEAVY METAL IONISING TREATMENTS</p>	<p>The suppliers of the raw materials used for the production of this product certify compliance with the limits set by the Regulations for Pesticides, Aflatoxins, Heavy Metals and have not undergone ionizing treatments.</p>						
<p>GMO</p>	<p>Suppliers of the raw materials used for the production of this product certify that they do not contain genetically modified ingredients and comply with the relevant regulations.</p>						
<p>PACKAGING</p>	<p>Our suppliers' declarations certify that the packaging used complies with the regulations currently in force 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>BAC150</p>	<p>8 006755 201046</p>	<p>1,4</p>	<p>12</p>	<p>10</p>	<p>130</p>
<p>Bar. 700g</p>		<p>BAC700</p>	<p>8 006755 010044</p>	<p>8,4</p>	<p>12</p>	<p>6</p>	<p>36</p>

Ingredients, processing techniques or packaging may vary at any time depending on production needs, the availability of various raw materials on the market or of the company's internal choices. Legislative changes may cause the above to lapse. Bauer reserves the right to make any changes without prior notice.