

	<h2>Mushrooms "Porcini" Stock-Cube</h2>																																				
<p>with Extra Vergin Olive Oil no additional Monosodium Glutamate Gluten and Lactose free No hydrogenated fats Low fat with Iodized Salt high Protein contains certified sustainable palm oil (RSPO)</p>																																					
<p>Certificated VEGAN</p>																																					
<b>INGREDIENTS</b>	<p>Soy and corn protein extract for stock, iodized salt: 37%, palm oil, dehydrated porcini mushrooms: 7.9%, dehydrated vegetables in varying proportions (carrot, onion, potato, tomato, parsley, leek, garlic, <b>celery</b>): 3.9%, extra virgin olive oil: 3.6%.</p>																																				
<b>ALLERGENS</b> <small>(Reg. CE 1169/11 and subsequent amendments)</small>	<p><b>Soy - Celery</b></p>																																				
<b>INSTRUCTIONS</b>	<p>Ideal for preparing refined risotto and tasty meat dishes. Dissolve 1 <b>Mushrooms Stock-Cube</b> in 500ml of water (<b>2 servings of broth</b>) and boil for a couple of minutes, stirring occasionally. You can also add the desired quantity of stock cube to other foods during cooking.</p>																																				
<b>STORAGE</b>	<p>The product is hygroscopic, keep it away from moisture and heat sources. Store in a cool and dry place.</p>																																				
<b>SHELF LIFE</b>	<p>36 months</p>																																				
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<b>AFLATOXINS HEAVY METALS RADIATION TREATMENTS</b>	<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>																																				
<b>GMO</b>	<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>																																				
<b>PACKAGING</b>	<p>Our suppliers statements certify that the packaging used comply with current regulations for materials in contact with food.</p>																																				
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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.