

	<h2 style="color: #0070C0;">Fish 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 WITHOUT Added sugars</p> <p>contains certified sustainable palm oil (RSPO)</p>																																
<b>INGREDIENTS</b>	Soy and corn protein extract for stock, iodized salt: 37%, palm oil, dehydrated cod: 5%, dehydrated vegetables in varying proportions (carrot, onion, tomato, potato, parsley, leek, garlic, <b>celery</b> ): 3,9%, extra virgin olive oil: 3.6%, dehydrated shrimp: 1.5%, dehydrated crab: 1.5%.																																
<b>ALLERGENS</b> <small>(Reg. CE 1169/11 and subsequent amendments)</small>	<b>Soy – Cod – Shrimp – Crab - Celery</b>																																
<b>INSTRUCTIONS</b>	Excellent for preparing seafood.  Dissolve 1 <b>Fish 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 (soups, stews, sauces, fish, rice, eggs, etc.) during cooking.																																
<b>STORAGE</b>	The product is hygroscopic, keep it away from moisture and heat sources. Store in a cool and dry place.																																
<b>SHELF LIFE</b>	36 months																																
<b>AVERAGE NUTRITIONAL PROFILE (*)</b>		<table border="1"> <thead> <tr> <th></th> <th>for 100g</th> <th>for 5 g (½ stock-cube) <small>(qty for 250ml of broth / 1 servings)</small></th> </tr> </thead> <tbody> <tr> <td>Energy:</td> <td>904kJ / 217 kcal</td> <td>45 kJ / 11 kcal</td> </tr> <tr> <td>Fat:</td> <td>13 g</td> <td>0,7 g</td> </tr> <tr> <td>- of which Saturated Fatty Acids:</td> <td>6,5 g</td> <td>0,3 g</td> </tr> <tr> <td>Carbohydrates:</td> <td>7,8 g</td> <td>&lt;0,5 g</td> </tr> <tr> <td>- of which Sugars:</td> <td>2,4 g</td> <td>&lt;0,5 g</td> </tr> <tr> <td>Fiber:</td> <td>1,5 g</td> <td>&lt;0,5 g</td> </tr> <tr> <td>Proteins:</td> <td>16 g</td> <td>0,8 g</td> </tr> <tr> <td>Salt:</td> <td>50 g</td> <td>2,5 g</td> </tr> <tr> <td>Iodine:</td> <td>963 µg (642% VNR*)</td> <td>48µg (32% VNR* per porzione)</td> </tr> </tbody> </table> <p><small>*VNR: Valori Nutritivi di Riferimento</small></p>		for 100g	for 5 g (½ stock-cube) <small>(qty for 250ml of broth / 1 servings)</small>	Energy:	904kJ / 217 kcal	45 kJ / 11 kcal	Fat:	13 g	0,7 g	- of which Saturated Fatty Acids:	6,5 g	0,3 g	Carbohydrates:	7,8 g	<0,5 g	- of which Sugars:	2,4 g	<0,5 g	Fiber:	1,5 g	<0,5 g	Proteins:	16 g	0,8 g	Salt:	50 g	2,5 g	Iodine:	963 µg (642% VNR*)	48µg (32% VNR* per porzione)	
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<p><small>* The values shown in this statement are indicative and subject to natural variability of ingredients. ** NRV Nutrient Reference values</small></p>																																	
<b>AVERAGE PHYSICO-CHEMICAL PARAMETERS (100g)</b>	Humidity: Ashes:	7 55	g g																														
<b>AVERAGE MICROBIOLOGICAL</b>	Mesophilic total: S. aureus: Salmonella Spp.: Bacillus cereus: Clostridium perfringens:	<100.000 <100 Absent <1.000 <100	ufc in 1g ufc in 1g in 25g ufc in 1g ufc in 1g																														
<b>AFLATOXINS HEAVY METALS RADIATION TREATMENTS</b>	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.																																
<b>GMO</b>	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.																																
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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.