**Chicken Stock-Cube**

*With Extra Virgin Olive Oil*
*No additional Monosodium Glutamate*
*Gluten and Lactose free*
*No hydrogenated fats*
*Low fat*
*With Iodized Salt*
*High Protein*

**INGREDIENTS**

Soy and corn protein extract for stock, iodized salt: 39.3%, palm oil, extra virgin olive oil: 3.6%, dehydrated chicken meat: 3%, dehydrated vegetables in varying proportions (carrot, onion, potato, tomato, parsley, leek, garlic): 2.9%, non-hydrogenated chicken fat.

**ALLERGENS**

Reg. CE 1169/11 and subsequent amendments

Soy, Celery

**INSTRUCTIONS**

Perfect for delicate broths, rich in taste.

Dissolve 1 Chicken 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, meats, 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 (**)**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>For 100g</th>
<th>For 1 stock-cube (10g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy: 760 kJ / 182 kcal</td>
<td>10 g</td>
<td>1 g</td>
</tr>
<tr>
<td>Fat: 4.1 g</td>
<td>6.6 g</td>
<td>0.6 g</td>
</tr>
<tr>
<td>Saturated Fatty Acids: 2.2 g</td>
<td>0.2 g</td>
<td></td>
</tr>
<tr>
<td>Carbohydrates: 2 g</td>
<td>16 g</td>
<td>1.6 g</td>
</tr>
<tr>
<td>Sugars: 16 g</td>
<td>49 g</td>
<td>4.9 g</td>
</tr>
<tr>
<td>Fiber: 49 g</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Protein: 1.193 µg (79% VNR*)</td>
<td>0.2 g</td>
<td></td>
</tr>
<tr>
<td>Salt: 11.9 µg (79% VNR* per porzione)</td>
<td>0.2 g</td>
<td></td>
</tr>
</tbody>
</table>

**AVERAGE PHYSICO-CHEMICAL PARAMETERS (100g)**

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Humidity: 66%</td>
<td>6 g</td>
</tr>
<tr>
<td>Ashes: 60%</td>
<td>6 g</td>
</tr>
</tbody>
</table>

**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: <100 ufc in 1g

**AFLATOXINS**

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.

**HEAVY METALS**

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.

**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 the compliance with the limits set by the Rules relating to pesticides, aflatoxins, heavy metals and have not been subjected to ionizing radiation treatments.

**PACKAGING**

Our suppliers statements certify that the packaging used comply with current regulations for materials in contact with food.

**PALLET FEATURES**

<table>
<thead>
<tr>
<th>Code</th>
<th>Weight</th>
<th>Item Code</th>
<th>EAN code</th>
</tr>
</thead>
<tbody>
<tr>
<td>DPOL06</td>
<td>560 g</td>
<td>DPOL06</td>
<td>8 006755 2300222</td>
</tr>
</tbody>
</table>

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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Companies Register TN – Fiscal Code and VAT: IT 00364150227 – Share Capital € 103,300,00 i.v.