

 <p>GULASCH Preparato per spezzatini e Gulasch all'ungherese Ideale anche per Tofu e Seitan</p> <p>per insaporire in modo SEMPLICE E VELOCE</p> <p>SENZA Glutammato SENZA Glutine SENZA Lattosio SENZA Grassi Idrogenati</p>	<p>GOULASCH</p> <p><i>gluten-free</i> <i>lactose-free</i> <i>without added monosodium glutamate</i> VEGAN</p>						
<p>PRODUCTS</p>	<p>INSTANT SAUCE MIX</p>						
<p>INGREDIENTS</p>	<p>Rice flour, dehydrated vegetables in varying proportions (onion, garlic, celery, parsley, carrot, tomato), spices in varying proportions (paprika, cumin, pepper, nutmeg), tomato concentrate, white wine, sea salt, non-hydrogenated vegetable oil (palm), soy and corn protein extract for stock, corn seed oil.</p>						
<p>ALLERGENS (Reg. CE 1169/11 e succ.)</p>	<p>Soy - Celery</p>						
<p>INSTRUCTIONS</p>	<p>Hungarian stew: cut 500g of meat (beef or pork) into pieces and brown in oil and/or butter with 1 chopped onion. Then add 50g of goulash dissolved in 500ml of cold water. Boil until the meat is cooked and the sauce has reached the desired density adding, if necessary, water or broth.</p> <p>Würstel with Goulash: dilute 50g of Goulash in 500ml of water, put on the heat and boil for 20min. Add the desired amount of würstel and cook in the sauce for 5min. Instead of whole, you can add the würstel cut into rounds together with boiled potatoes and cook all together for 10min, checking the density of the sauce.</p> <p>Other uses: Goulash, diluted in 500ml of water, is excellent added to rabbit or chicken after they have browned well. Added to vegetable soups, it thickens and aromatizes.</p>						
<p>STORAGE</p>	<p>The product fears humidity and all sources of heat. It is essential to close the package well after use and use only dry tools. Store in a cool, dry place.</p>						
<p>SHELF LIFE</p>	<p>15 months</p>						
<p>AVERAGE NUTRITIONAL PROFILE (*)</p>	<p>Energia: Grassi: - di cui acidi Grassi Saturi: Carboidrati: - di cui Zuccheri: Fibre: Proteine: Sale:</p>	<p>1333 / 317 9,7 5,5 46 7,3 7,5 7,6 8,7</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>18 11</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 <10 Assente <10.000 <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>Bag 50g</p>		<p>GUL050</p>	<p>8 006755 005019</p>	<p>1,2</p>	<p>24</p>	<p>27</p>	<p>243</p>
<p>Tin 700g</p>		<p>GUL700</p>	<p>8 006755 005026</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.