


|  | <h2 style="color: #e67e22;">INSTANT GRANULAR CHICKEN BROTH</h2> <p>with iodized salt gluten and lactose free without added monosodium glutamate</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|--|---|--|--|----------|----------|---------|---------|-----------|--------|-----------------|-----|----|----|-----|-----------|--------|-----------------|-----|----|---|----|--|--|--|--|--|--|
| <p>PRODUCT</p> | <p>INSTANT GRANULAR CHICKEN BROTH</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>INGREDIENTS</p> | <p>Iodized salt: 48,3%, soy and corn protein extract for stock, yeast extract, dehydrated vegetables in varying proportions (celery, onion, carrot, parsley, tomato, garlic): 6%, dehydrated chicken meat: 3%, non-hydrogenated chicken fat, corn oil, turmeric, nutmeg.</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>ALLERGENS <small>(Reg. CE 1169/11 e succ.)</small></p> | <p>Soy- Celery</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>INSTRUCTIONS</p> | <p>To obtain a pleasant Chicken Bouillon, dissolve 4g of the product (1 teaspoon) in 250ml of hot water and mix, the product is instantaneous. The granular can also be added, in the desired quantity, instead of salt to enrich and enhance the flavor of soups, soups, sauces, meat sauce, white meats, risottos, eggs and other dishes.</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>STORAGE</p> | <p>The product is hygroscopic, it fears humidity and any source 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: Iodine:</p> | <p>691 / 164 kJ / kcal 5,0 g 1,1 g 11 g 2,7 g 1,6 g 19 g 56,5 g 1756 µg (1171% VNR**)</p> | <p>28/7 kJ / kcal <0,5 g <0,1 g <0,5 g <0,5 g <0,5 g 0,7 g 2,3 g 70 µg (47% VNR** per porzione)</p> | <p>* I valori riportati nella presente scheda sono indicativi e soggetti alla naturale variabilità degli ingredienti. ** Valori Nutritivi di Riferimento</p> | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>AVERAGE PHYSICO-CHEMICAL PARAMETERS (100g)</p> | <p>Humidity: Ashes:</p> | <p>2,6 62</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 <1.000 <100</p> | <p>ufc in 1g ufc in 1g in 25g ufc in 1g ufc in 1g</p> | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>AFLATOXINE HEAVY METALS 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> | <table border="1"> <thead> <tr> <th>Pack Weight</th> <th>Item Code</th> <th>EAN Code</th> <th>Kg / box</th> <th>Qty/ box</th> <th>Box/row</th> <th>Box/plt</th> </tr> </thead> <tbody> <tr> <td>Bar. 120g</td> <td>POL120</td> <td>8 006755 002131</td> <td>1,4</td> <td>12</td> <td>10</td> <td>160</td> </tr> <tr> <td>Bar. 700g</td> <td>POL700</td> <td>8 006755 002049</td> <td>8,4</td> <td>12</td> <td>6</td> <td>36</td> </tr> </tbody> </table> | Pack Weight | Item Code | EAN Code | Kg / box | Qty/ box | Box/row | Box/plt | Bar. 120g | POL120 | 8 006755 002131 | 1,4 | 12 | 10 | 160 | Bar. 700g | POL700 | 8 006755 002049 | 8,4 | 12 | 6 | 36 | | | | | | |
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Ingredienti, tecniche di lavorazione o imballi potranno variare in qualsiasi momento a seconda delle esigenze produttive, della disponibilità delle varie materie prime sul mercato o delle scelte interne dell'azienda. Variazioni legislative possono far decadere quanto sopra riportato. Bauer si riserva qualsiasi modifica senza obbligo di comunicazione preventiva.