dal 1929 Bauer TRENTINO	**PRODUCT DATA SHEET**	Rev.: 04 07/2021
SP03		

SOFFRITTO VEGETABLE FRYING CUBES

gluten-free
lactose-free
without added monosodium glutamate
without hydrogenated fats

PRODUCTS	SOFFRITTO VEGETABLE FRYING CUBES
INGREDIENTS	Iodised salt: 42.7%, non-hydrogenated vegetable oil (palm), dehydrated vegetables in varying proportions (celery, carrot, onion, tomato, leek, parsley): 16%, yeast extract, rosemary.
ALLERGENS (Reg. CE 1169/11 e succ.)	***Celery***
INSTRUCTIONS	Dissolve 1 nut per Soffritto in a little oil or water in the pot thus obtaining the base to cook the desired dishes. Proceed then preparing meat, fish, vegetables or sauces according to the preferred recipe, checking the need for salt towards the end of cooking.
STORAGE	The product fears humidity and all sources of heat. Store in a cool, dry place.
SHELF LIFE	3 years

AVERAGE NUTRITIONAL PROFILE (*)

Energy:	1632 / 396 kJ / kcal	163/40kJ / kcal
Fat:	38 g	3,8 g
- of which satured fatty acids:	25 g	2,5 g
Carbohydrates:	8,6 g	0,9 g
- of which sugars:	3,7 g	0,4 g
Fiber:	3 g	0,3 g
Proteins:	2,9 g	0,3 g
Salt:	42 g	4,2 g
Iodine:	1.189 µg (792% VNR** per porzione)	119 µg (79 % VNR** per porzione)

** Valori Nutritivi di Riferimento

*** I valori riportati nella presente scheda sono indicativi e soggetti alla naturale variabilità degli ingredienti.**

AVERAGE PHYSICO-CHEMICAL PARAMETERS (100g)

Humidity:	2,8	g
Ashes:	44	g

AVERAGE MICROBIOLOGICAL

Total mesophilic charge:	<100.000	ufc in 1g
S. aureus:	<10	ufc in 1g
Salmonella Spp:	Assente	in 25g
Bacillus cereus:	<10.000	ufc in 1g
Clostridium perfringens:	<10	ufc in 1g

AFLATOXINE HEAVY METAL IONISING TREATMENTS	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.
GMO	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.
PACKAGING	Our suppliers' declarations certify that the packaging used complies with the regulations currently in force for materials in contact with food.

PALLET FEATURES

Pack weight	Item code	EAN Code	Kg/ box	Qty/ box	Box/row	Box/plt
Ast. 60g	SOF060	8 006755 201053	1,4	24	41	410

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.

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