

	<h2 style="text-align: center;">SOFFRITTO VEGETABLE FRYING CUBES</h2> <p><i>gluten-free</i> <i>lactose-free</i> <i>without added monosodium glutamate</i> <i>without hydrogenated fats</i> <i>without Added sugars</i></p> <p><i>contains certified sustainable palm oil (RSPO)</i></p>						
<p>PRODUCTS</p>	<p>SOFFRITTO VEGETABLE FRYING CUBES</p>						
<p>INGREDIENTS</p>	<p>Iodised salt: 42.7%, non-hydrogenated vegetable oil (palm), dehydrated vegetables in varying proportions (celery, carrot, onion, tomato, leek, parsley): 16%, yeast extract, rosemary.</p>						
<p>ALLERGENS (Reg. CE 1169/11 e succ.)</p>	<p>Celery</p>						
<p>INSTRUCTIONS</p>	<p>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.</p>						
<p>STORAGE</p>	<p>The product fears humidity and all sources of heat. Store in a cool, dry place.</p>						
<p>SHELF LIFE</p>	<p>3 years</p>						
<p>AVERAGE NUTRITIONAL PROFILE (*)</p>	<p>Energy: 1600 / 388 kJ / kcal Fat: 37 g - of which saturated fatty acids: 24 g Carbohydrates: 8,5 g - of which sugars: 4 g Fiber: 4,1 g Proteins: 2,9 g Salt: 42 g Iodine: 1196 µg (797% VNR*)</p>		<p>160 / 39 kJ / kcal 3,7 g 2,4 g 0,8 g <0,5 g <0,5 g <0,5 g 4,2 g 120 µg (80 % VNR* per porzione)</p>				
<p>* I valori riportati nella presente scheda sono indicativi e soggetti alla naturale variabilità degli ingredienti. *VNR: Valori Nutritivi di Riferimento</p>							
<p>AVERAGE PHYSICO-CHEMICAL PARAMETERS (100g)</p>	<p>Humidity: 2,8 g Ashes: 44 g</p>						
<p>AVERAGE MICROBIOLOGICAL</p>	<p>Total mesophilic charge: <100.000 S. aureus: <100 Salmonella Spp: Assente Bacillus cereus: <1.000 Clostridium perfringens: <100</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 Ast. 60g</p>	<p>Item code SOF060</p>	<p>EAN Code 8 006755 201053</p>	<p>Kg/box 1,4</p>	<p>Qty/box 24</p>	<p>Box/row 41</p>	<p>Box/plt 410</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.