

	<p>INSTANT GRANULARE VEGETABLE BROTH <i>with iodised salt</i> <i>source of iodine</i> <i>high in protein</i> <i>low in saturated fat</i> <i>Vegan-free and saturated fat-free: broth prepared according to instructions</i> <i>gluten and lactose free</i> <i>without added monosodium glutamate</i> PEF certified only for 120g - VEGAN</p>								
<p>PRODUCT</p>	<p>VEGETABLE INSTANT GRANULAR STOCK</p>								
<p>INGREDIENTS</p>	<p>Iodized salt: 45,8%, soy and corn protein extract, dehydrated vegetables in varying proportions (potato, carrot, onion, garlic, parsley, celery, tomato): 19%, corn seeds oil.</p>								
<p>ALLERGENS (Reg. CE 1169/11 e succ.)</p>	<p>Soy - Celery</p>								
<p>INSTRUCTIONS</p>	<p>To make a tasty Vegetable Stock, dissolve 16 grams of product (1 spoon) in 1 liter of hot water and mix. You can also add the Granular Vegetable Stock to food in the desired quantity, in place of salt, to spruce up your soups, sauces, meat-based sauces, meat dishes, risotto, eggs, etc</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>for 100g</p>	<p>for 4g (qty for 250ml of broth)</p>						
<p>Energy:</p>		<p>746 kJ / 178 kcal</p>	<p>30 kJ / 7 kcal</p>						
<p>Fat:</p>		<p>7 g</p>	<p><0,5 g</p>						
<p>- of which saturated fatty acids:</p>		<p>1 g</p>	<p><0,1 g</p>						
<p>Carbohydrates:</p>		<p>16 g</p>	<p>0,7 g</p>						
<p>- of which sugars:</p>		<p>3,5 g</p>	<p><0,5 g</p>						
<p>Fiber:</p>		<p>2,1 g</p>	<p><0,5 g</p>						
<p>Proteins:</p>		<p>11 g</p>	<p><0,5 g</p>						
<p>Salt:</p>		<p>55,5 g</p>	<p>2,2 g</p>						
<p>Iodine:</p>		<p>1309 µg (873% VNR**)</p>	<p>52 µg (35% VNR** per portion)</p>						
<p>* The values given in this sheet are indicative and subject to the natural variability of the ingredients. **Valori Nutritivi di Riferimento</p>									
<p>AVERAGE PHYSICO-CHEMICAL PARAMETERS (100g)</p>	<p>Humidity: Ashes:</p>	<p>2,8 60</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>	<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>Dim. U. Sale (LxWxH) mm</p>	<p>Dim. Box (LxPxA) mm</p>
	<p>Bar. 120g</p>	<p>VEG120</p>	<p>8 006755 220023</p>	<p>1,4</p>	<p>12</p>	<p>21</p>	<p>160</p>	<p>78x78x64</p>	<p>165x245x130</p>
	<p>Bar. 200g</p>	<p>VEG200</p>	<p>8 006755 240045</p>	<p>2,4</p>	<p>12</p>	<p>21</p>	<p>130</p>	<p>78x78x87</p>	<p>165x245x180</p>
	<p>Bar. 700g</p>	<p>VEG700</p>	<p>8 006755 301012</p>	<p>8,4</p>	<p>12</p>	<p>6</p>	<p>36</p>	<p>105x105x153</p>	<p>420x320x175</p>
	<p>Bar. 1,5kg</p>	<p>VEG1K5</p>	<p>8 006755 301029</p>	<p>18</p>	<p>12</p>	<p>4</p>	<p>16</p>	<p>125x125x212</p>	<p>550x400x232</p>
	<p>Secc.llo 3kg</p>	<p>VEG3K0</p>	<p>8 006755 240052</p>	<p>18</p>	<p>6</p>	<p>4</p>	<p>16</p>	<p>200x200x195</p>	<p>625x430x205</p>
<p>Ast. 18bst 72g</p>	<p>VEG072</p>	<p>8 006755 002001</p>	<p>1,7</p>	<p>24</p>	<p>12</p>	<p>108</p>	<p>125x45x85</p>	<p>280x275x193</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.