

	<h2 style="margin: 0;">SHELLFISH SAUCE</h2> <p style="margin: 0;"><i>Gluten-free</i> <i>Without hydrogenated fats</i> <i>Without added monosodium glutamate</i></p>																		
NAME	SEASONING AND GRAVY PREPARATION																		
INGREDIENTS	Dehydrated shrimp : 19.4%, corn starch, rice flour, lobster extract: 10.2%, coconut fat (milk), sea salt: 8.4%, pea proteins, dehydrated tomatoes, sweet paprika, dehydrated lemon, dehydrated garlic, crab extract:1%, yeast extract, white wine extract, fennel (seed) powder.																		
ALLERGENS <small>(Reg. EC 1169/11 and sub.).</small>	<i>Shrimp - Lobster - Crab</i>																		
HOW TO USE	for sauces or stews dissolve 80 g of product in 1 liter of water cold and bring to a boil, stirring continuously over moderate heat, for 5 minutes or more, until you get the desired consistency. Pair it with any fish-based dish, according to your imagination. To prepare the risotto uses the Shellfish Sauce Bauer in cooking or as creaming, after having diluted it in water.																		
STORAGE and PRESERVATION	Keep away from humidity and sources of heat. After use, seal the sachet and only use dry cookware. Store in a dry and cool place.																		
DURABILITY	36 months																		
AVERAGE NUTRITIONAL PROFILE (100g)*	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;">Energy:</td> <td style="text-align: right;">1392/ 330 kJ / kcal</td> </tr> <tr> <td>Total fat:</td> <td style="text-align: right;">8,3 g</td> </tr> <tr> <td>- of which Saturated Fat:</td> <td style="text-align: right;">5,8 g</td> </tr> <tr> <td>Carbohydrates:</td> <td style="text-align: right;">45 g</td> </tr> <tr> <td>- of which Sugar:</td> <td style="text-align: right;">3,3 g</td> </tr> <tr> <td>Fibres:</td> <td style="text-align: right;">1,5 g</td> </tr> <tr> <td>Proteins:</td> <td style="text-align: right;">19 g</td> </tr> <tr> <td>Salt:</td> <td style="text-align: right;">12 g</td> </tr> </table> <p><small>* The values shown in this sheet are merely indicative and subject to natural ingredient variability.</small></p>	Energy:	1392/ 330 kJ / kcal	Total fat:	8,3 g	- of which Saturated Fat:	5,8 g	Carbohydrates:	45 g	- of which Sugar:	3,3 g	Fibres:	1,5 g	Proteins:	19 g	Salt:	12 g		
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HEAVY METAL AFLATOXINS IONIZING TREATMENTS	Suppliers of the ingredients used to make this product attest their compliance with the limits set by applicable Regulations on Pesticides, Aflatoxins and Heavy Metals. They have not been subjected to ionizing treatments.																		
GMO	Suppliers of the ingredients used to make this product attest that they do not contain genetically-modified ingredients and that they comply with the reference regulations.																		
PACKAGING	According to our Suppliers' declarations, the packaging used comply with current regulations on food-grade materials.																		
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Ingredients, processing techniques and packaging may vary at any time, depending on production needs, ingredients availability on the market or internal company choices. Regulatory changes may invalidate the above. Bauer reserves the right to make any changes without prior notice.