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|---|--|---------------------|-----------------|----------------|-----------------|-------------------|------------------|--------------------------------|----------------------------|
|  | <h2 style="margin: 0;">BROWN SAUCE</h2> <p style="margin: 0;"><i>Gluten-free</i> <i>Without hydrogenated fats</i> <i>Without added monosodium glutamate</i></p> | | | | | | | | |
| NAME | TASTY GRAVY AND RECIPE PREPARATION | | | | | | | | |
| INGREDIENTS | Rice flour, corn starch, sea salt, coconut fat (milk), yeast extract, soy and corn plant-based protein stock extract, natural caramelized sugar, dehydrated vegetables in varying quantities (tomato, onion, garlic, celery , parsley, carrot), white wine extract, beef stock powder, herbs in varying quantities (rosemary, thyme, bay), spices in varying quantities (paprika, black pepper, cumin, nutmeg), double tomato concentrate, corn oil, white wine, non-hydrogenated vegetable (palm) oil. | | | | | | | | |
| ALLERGENS <small>(Reg. EC 1169/11 and sub.).</small> | <i>Milch - Soy - Celery</i> | | | | | | | | |
| HOW TO USE | To prepare the BROWN SAUCE by Bauer dissolve 70 g of product in 1 liter of cold water and bring to a boil stirring constantly on fire moderate, for 5 minutes or more, up to obtain the desired consistency. Pair it with sliced meats or other dishes according to your imagination. To make stews and stewed meats add the Brown Sauce Bauer during cooking as it is or 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)* | Energy: | | 1388/329 | | kJ / kcal | | | | |
| | Total fat: | | 6,6 | | g | | | | |
| | - of which Saturated Fat: | | 5,3 | | g | | | | |
| | Carbohydrates: | | 60 | | g | | | | |
| | - of which Sugar: | | 1,3 | | g | | | | |
| | Fibres: | | 1,4 | | g | | | | |
| | Proteins: | | 6,7 | | g | | | | |
| | Salt: | | 14 | | g | | | | |
| | * The values shown in this sheet are merely indicative and subject to natural ingredient variability. | | | | | | | | |
| AVERAGE CHEMICAL-PHYSICAL PARAMETERS (100g) | Humidity: | | 8,7 | | g | | | | |
| | Ash: | | 17 | | g | | | | |
| MICROBIOLOGICAL DATA | Mesophilic total colony unit: | | <100.000 | | cfu in 1g | | | | |
| | S. aureus: | | <100 | | cfu in 1g | | | | |
| | Salmonella Spp.: | | Absent | | in 25g | | | | |
| | Bacillus cereus: | | <1.000 | | cfu in 1g | | | | |
| | Clostridium perfringens: | | <100 | | cfu in 1g | | | | |
| 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. | | | | | | | | |
| PACKAGES | Pack. Weight | Product code | EAN code | Kg x ct | Qty X ct | Ct x layer | Ct x EPAL | Size U. Sale (LxDxH) mm | Size Box (LxDxH) mm |
| | Sachet 35g | SBRU035ENG | 8006755402030 | 2,8 | 8 | 40 | 200 | 130x18x150 | 138x147x164 |
| | Bar. 600g | FBRU600ENG | 8006755501054 | 7,2 | 12 | 6 | 36 | 105x105x153 | 420x320x175 |

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.