

Product information

OSCAR

Chicken Fond conc, 1 litre

4 x 1.190 g

Item no.: 296516
Tariff No.: 21041000
Country of origin: DK
Shelf life: 548 days
Storage between min.: 5° C and max.: 20° C

Unit

EAN: 5709347178995
Net weight: 1,190 kg
Gross weight: 1,250 kg
Width: 8,82 cm
Height: 22,30 cm
Length: 8,82 cm
Packaging type: Plastic bottle

Package

EAN: 05709347179008
Net weight: 4,760 kg
Gross weight: 5,134 kg
Width: 18,60 cm
Height: 23,50 cm
Length: 18,60 cm
Packaging type: Cardboard
Units per package: 4

Pallet

Packages per pallet layer 24
Packages per pallet: 120

Nutritional value per 100 ml

Energy (kJ):	276 kJ	Carbohydrate:	9,4 g
Energy (kcal):	65 kcal	Of which sugars:	3,6 g
Fat:	0,5 g	Fibre:	0,5 g
Of which saturated fat:	0,1 g	Protein:	5,5 g
		Salt:	24,4 g

Ingredients

67% Chicken fond (water, concentrated chicken fond, chicken extract powder, salt)(EU), 18,5% salt(EU), 5-10% flavour(EU+UK), <5% sugar(EU), 1,8% modified starch(EU), <1,5% onion(USA), <1% vinegar(DK), <1% spices(BR+ID+VN), 0,02% stabiliser (xanthan gum)(A).

Usage

Dose guideline: 30 ml/l
Preparation: Shake before use. Add the fond directly to the dish and bring to boil. Store refrigerated after opening.
Application: OSCAR Chicken Fond is suitable for the preparation of soups, sauces, stews, pates and other dishes with chicken. The fond can be used as basic taste or for adding taste to a dish.

Allergens

MOLLUSCS	<input type="checkbox"/>	FISH	<input type="checkbox"/>	GLUTEN	<input type="checkbox"/>	PEANUTS	<input type="checkbox"/>
LUPIN	<input type="checkbox"/>	MILK	<input type="checkbox"/>	NUTS	<input type="checkbox"/>	CELERY	<input type="checkbox"/>
MUSTARD	<input type="checkbox"/>	SESAME	<input type="checkbox"/>	CRUSTACEANS	<input type="checkbox"/>	SOY	<input type="checkbox"/>
SULPHUR DIOXIDE	<input type="checkbox"/>	EGGS	<input type="checkbox"/>				

Claims

CROSS GRAIN
GLUTEN FREE
LACTOSE FREE



Microbiology

Yeast and mould max:	10 /G
Salmonella:	Neg /25 G

This specification is computer-generated and is valid without a signature.