

Product information

OSCAR

Vegetable Bouillon Granulate

1 x 4 kg

Item no.: 00510300810
Tariff No.: 21041000
Country of origin: DK
Shelf life: 548 days
Storage between min.: 5° C and max.: 20° C

Unit

EAN: 5709347011957
Net weight: 4,000 kg
Gross weight: 4,194 kg
Width: 22,70 cm
Height: 19,45 cm
Length: 22,70 cm
Packaging type: Plastic bucket

Package

EAN: 05709347011957
Net weight: 4,000 kg
Gross weight: 4,194 kg
Width: 22,70 cm
Height: 19,45 cm
Length: 22,70 cm
Packaging type: Plastic bucket
Units per package: 1

Pallet

Packages per pallet layer: 18
Packages per pallet: 108

Nutritional value per 100 g

Energy (kJ):	962 kJ	Carbohydrate:	49,0 g
Energy (kcal):	227 kcal	Of which sugars:	18,0 g
Fat:	0,5 g	Fibre:	1,3 g
Of which saturated fat:	0,2 g	Protein:	5,9 g
		Salt:	39,1 g

Ingredients

Salt, dried glucose syrup, sugar, flavourings, vegetable granulate 5,8% (onion, carrot, CELERY, leek, chives), maltodextrin, vegetable concentrate 1,6% (carrot, leek, mushroom, broccoli, red bell pepper), dried parsley 0,8%, vegetable extract 0,7% (celery, carrot, leek), spices (turmeric, white pepper), palm oil, acid (citric acid).

Usage

Dose guideline: 20 g/l
Preparation: Dissolve the granulate in hot water or add it directly to the dish, when used for flavouring.
Application: OSCAR Vegetable Bouillon is very suitable when preparing vegetable soups, sauces, ragouts and other vegetable dishes or used in the cooking water for vegetables, potatoes and pasta.

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 checked="" 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

V-LABEL
VEGAN



Microbiology

Bacillus cereus max:	10.000 /G
Clostridium perfringens max:	100 /G
Yeast and mould max:	10.000 /G
Salmonella:	Neg /25 G
Total bac. count max:	500.000 /G

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