

## Product information

### OSCAR

#### Beef Fond concentrate, 1 litre 4 x 1.190 g

Item no.: 296515  
Tariff No.: 21041000  
Country of origin: DK  
Shelf life: 548 days  
Storage between min.: 5° C and max.: 20° C

#### Unit

EAN: 5709347178971  
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: 05709347178988  
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):	271 kJ	Carbohydrate:	9,3 g
Energy (kcal):	64 kcal	Of which sugars:	4,0 g
Fat:	0,5 g	Fibre:	0,5 g
Of which saturated fat:	0,1 g	Protein:	5,3 g
		Salt:	23,8 g

#### Ingredients

68% Beef fond (water, concentrated beef fond(EU), beef extract(BR), salt), salt(EU), flavour(UK+EU), sugar(DK), modified starch(EU), onion(USA), vinegar(DK), spices(BR+ID+VN), stabiliser (xanthan gum)(AT).

#### 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 Beef Fond is suitable for preparation of soups, sauces, dark ragouts and strong stews as well as dishes with dark minced meat. 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

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