

Product information

OSCAR

BBQ Sauce Smoke, 2,5 ltr

3 x 2,5 liter

Item no.: 296505
Tariff No.: 21039090
Country of origin: DK
Shelf life: 365 days
Storage between min.: 5° C and max.: 20° C

Unit

EAN: 5709347178919
Net weight: 3,150 kg
Gross weight: 3,248 kg
Width: 15,70 cm
Height: 23,20 cm
Length: 10,60 cm
Packaging type: Plastic canister

Package

EAN: 05709347178926
Net weight: 9,450 kg
Gross weight: 9,944 kg
Width: 17,30 cm
Height: 24,90 cm
Length: 32,80 cm
Packaging type: Cardboard
Units per package: 3

Pallet

Packages per pallet layer: 17
Packages per pallet: 68

Nutritional value per 100 ml

Energy (kJ):	1063	kJ	Carbohydrate:	59,0	g
Energy (kcal):	250	kcal	Of which sugars:	58,0	g
Fat:	0,5	g	Fibre:	0,9	g
Of which saturated fat:	0,1	g	Protein:	2,0	g
			Salt:	1,1	g

Ingredients

Brown sugar, tomato concentrate, water, sugar, smoke flavour, vinegar, salt, acid (malic acid), glucose syrup), preservatives (potassium sorbate, sodium benzoate), spice.

Usage

Dose guideline: 1.000 ml/l
Preparation:

Application: OSCAR BBQ Sauce Smoke is applied to meat or poultry during the end preparation or can be used as flavour enhancer in court-bouillons and cooking sauces. Store refrigerated after opening.

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"/>				



Microbiology

Yeast and mould max:	100 /G
Salmonella:	Neg /25 G

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