

Product information

OSCAR

Langoustine fond conc., 1 l
4 x 1.190 g

Item no.: 12495916
Tariff No.: 21041000
Country of origin: DK
Shelf life: 548 days
Storage between min.: 5° C and max.: 20° C

Unit

EAN: 7613287804556
Net weight: 1,190 kg
Gross weight: 1,250 kg
Width: 8,50 cm
Height: 22,00 cm
Length: 8,50 cm
Packaging type: Plastic bottle

Package

EAN: 07613287804563
Net weight: 4,760 kg
Gross weight: 5,134 kg
Width: 18,50 cm
Height: 23,50 cm
Length: 18,80 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): 237 kJ
Energy (kcal): 56 kcal
Fat: 0,7 g
Of which saturated fat: 0,2 g

Carbohydrate: 6,6 g
Of which sugars: 4,5 g
Fibre: 0,8 g
Protein: 5,5 g
Salt: 23,3 g

Ingredients

LANGOUSTINE FOND 68% (water, LANGOUSTINE EXTRACT (with CRUSTACEANS, FISH, MOLLUSCS), salt), salt, flavourings (with FISH, CRUSTACEANS), sugar, vinegar, stabiliser, (xanthan gum), MUSSEL EXTRACT, garlic powder, onion powder, paprika extract, spices.

Usage

Dose guideline: 30 ml/l

Preparation: Store in a cool, dry place. Dosage: 20*-30 ml per l boiling water. Can be used in hot and cold application. Add directly to dish. Store refrigerated after opening. Shake before use

Application: Langoustine Fond can be used as base for soup, bisque or sauce featuring lobster as the main ingredient. Lobster fond can also be used for other lobster or shellfish soups or sauces, such as shellfish soufflé, fish diners, dressings, shellfish sauces

Allergens

MOLLUSCS	<input checked="" type="checkbox"/>	FISH	<input checked="" 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 checked="" type="checkbox"/>	SOY	<input type="checkbox"/>
SULPHUR DIOXIDE	<input type="checkbox"/>	EGGS	<input type="checkbox"/>				

Claims

CROSS GRAIN
GLUTEN FREE
LACTOSE FREE

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