

Product information

OSCAR

Vegetable Fond concentrate 1 l 4 x 1.190 g

Item no.: 296517
Tariff No.: 21041000
Country of origin: DK
Shelf life: 548 days
Storage between min.: 5° C and max.: 20° C

Unit

EAN: 5709347179015
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: 05709347179022
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):	334 kJ	Carbohydrate:	15,0 g
Energy (kcal):	79 kcal	Of which sugars:	12,0 g
Fat:	0,5 g	Protein:	2,7 g
Of which saturated fat:	0,1 g	Salt:	22,8 g

Ingredients

49% Vegetable fond (made of water, vegetables (onion, carrot, leek, CELERIAC, fennel), thyme, lovage, black pepper, bay leaf, salt), 19% rehydrated vegetable powder (onion, parsnip, parsley root, carrot, leek, mushroom, tomato, garlic), salt, sugar, flavour, modified starch, vinegar, parsley extract, stabiliser, (xanthan gum).

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 Vegetable Fond is suitable for the preparation of vegetable soups, stews, pates and other vegetable dishes, for sauce and in the boiling water for vegetable, potatoes, rice etc. The Fond can be used as basic taste 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 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"/>				

Microbiology

Yeast and mould max: 100 /G
Lactic acid bacteria: 100 /G
Salmonella: Neg /25 G