


HACO AG
 CH-3073 Gümligen
 Telefon: +41 31 950 11 11
 Fax: +41 31 950 15 15
 Internet: www.haco.ch
 E-Mail: contact@haco.ch



Datenblatt
 19.11.2019

EC Sauce curry à l'orientale 780 g

<p>Produktbild</p>	
<p>Article Number</p>	<p>841514</p>
<p>Product Group</p>	<p>Sauces / Delicate sauces</p>
<p>Description</p>	<p>Edition Culinaire – authentically sophisticated. Europe meets Asia – a fusion curry sauce with a pleasant sharpness, with creamy paste very fast preparation (1 – 2 minutes) ideal for à la minute or front cooking.</p>
<p>Informationen</p>	<ul style="list-style-type: none"> ✓ Can be regenerated ✓ Steam-table proof ✓ Freezable ✓ Vegetarian ✓ Paste
<p>Ingredients</p>	<p>Palm fat, skimmed milk powder, wheat flour, potato starch, iodized salt, curry 8.8%, sugar, sunflower oil, thickener (guar gum), coconut milk powder, yeast extract, maltodextrin, dehydrated barley malt extract, natural flavours.</p>

Nutritional Values	100 g dry product contain:	
	Energy value	2050 kJ
		493 kcal
	Fat	33 g
	Saturates	16 g
	Carbohydrate	38 g
	Sugars	19 g
	Protein	9 g
	Salt	9.1 g
Additives	The recipe contains no - flavor-enhancing additives - artificial colorings - preservatives - antioxidants	
Allergens and gluten / lactose	See list of ingredients	
Dosage	130 g of powder, 9 dl of water, 1 dl of cream	
Preparation	1. Blend required amount of product into hot water whilst stirring well. 2. Bring to boil and simmer for 2 – 3 minutes, stirring occasionally. 3. For a finishing touch add cream.	
Applications	Numerous application in the meat and vegetarian cuisine.	
Yield	780 g = 6 l	
Shelf-life	18 months	
Storage	Keep closed in a cool, dry place.	
Packing	Plastic can with lid.	
Sales Unit	Can 780 g	
Shipping Unit	Per case	6 cans
	Layer per pallet	5
	Per pallet	60 cases
	Net weight p/case	4.680 kg
	Gross weight p/case	5.166 kg
	Measurements p/case	32.4 x 21.9 x 16.0 cm
EAN / UPC Code	7610121411567 (Can) / 07610121952855 (Case)	

Disclaimer

The information on this data sheet and in HACO Foodservice pamphlets serves as an overview. Since HACO recipes are subject to continuous improvement, there may be differences to the information provided with the product. In such instances, the information given on the product packaging is definitive.
