



EC Boletus mushroom stock 1 kg

Produktbild	 
Article Number	821124
Product Group	Bouillons / Vegetable bouillons
Description	Edition Culinaire – authentically sophisticated. The king of mushrooms, gently combined with a fresh garden vegetable bouillon, ready to use base for soups, sauces and side dishes.
Informationen	<ul style="list-style-type: none"> ✓ Can be regenerated ✓ Steam-table proof ✓ Freezable ✓ Vegan ✓ Granulated
Ingredients	<p>Sea salt, yeast extract, sugar, maltodextrin, iodized salt, dehydrated vegetables 5.8% (carrots, garlic, onions, celery, leek, parsnip), dehydrated boletus 4.0%, palm fat, olive oil, flavours, spices, dehydrated parsley, rapeseed oil.</p> <p>May contain traces of gluten.</p>

Nutritional Values	100 g dry product contain:	
	Energy value	930 kJ
		221 kcal
	Fat	5 g
	Saturates	2.5 g
	Carbohydrate	27 g
	Sugars	16 g
	Protein	15 g
	Salt	46 g
Additives	The recipe contains no <ul style="list-style-type: none"> - flavor-enhancing additives - artificial colorings - preservatives - antioxidants 	
Allergens and gluten / lactose	The recipe does not contain <ul style="list-style-type: none"> - gluten-containing ingredients* - lactose-containing ingredients - ingredients with allergenic potential; exception see list of ingredients (bold) <p>*May contain traces of gluten</p>	
Dosage	20 g of powder, 1 l of water	
Preparation	Dissolve required amount of product in boiling water and stir.	
Applications	Can be served as a clear soup with various garnishes. As a base for soups, rice dishes, vegetables, potatoes, sauces steamed salads. To enhance and strengthen the flavor of home-made dishes, soups and sauces.	
Yield	1 kg = 50 l	
Shelf-life	24 months	
Storage	Keep closed in a cool, dry place.	
Packing	Aluminum foil lined cardboard can with membrane plastic lid.	
Sales Unit	Can 1 kg	
Shipping Unit	Per case	6 cans
	Layer per pallet	4
	Per pallet	36 cases
	Net weight p/case	6.00 kg
	Gross weight p/case	7.002 kg
	Measurements p/case	37.8 x 25.8 x 19.6 cm
EAN / UPC Code	7610121211297 (Can) / 07610121952770 (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.
