

## CS Brown Gravy 1 kg

<b>Produktbild</b>	
<b>Article Number</b>	841304
<b>Product Group</b>	Sauces / Thickened sauces
<b>Description</b>	<p>Cuisine Santé – naturally enjoyable. As a base jus lié, like homemade, for all meat dishes.</p> <p>All Cuisine Santé products are 100 % natural and guaranteed to be gluten-free and lactose-free. Moreover, the recipes do not contain any ingredients with allergenic potential.</p>
<b>Informationen</b>	<ul style="list-style-type: none"><li>✓ Can be regenerated</li><li>✓ Steam-table proof</li><li>✓ Freezable</li><li>✓ Granulated</li></ul>
<b>Ingredients</b>	Rice flour, yeast extract, potato starch, tomato powder, iodized salt, sea salt, beef meat extract, sugar, maltodextrin, thickener (guar gum), dried glucose syrup, spices (paprika, pepper, laurel, rosemary, clove), olive oil, natural flavour, dehydrated beetroot juice, red wine extract.

<b>Nutritional Values</b>	100 g dry product contain:
	Energy value 1240 kJ
	293 kcal
	Fat 1.5 g
	Saturates <0.5 g
	Carbohydrate 53 g
	Sugars 9 g
	Protein 15 g
Salt 16 g	
<b>Additives</b>	<p>The recipe contains no</p> <ul style="list-style-type: none"> <li>- flavor-enhancing additives</li> <li>- artificial colorings</li> <li>- preservatives</li> <li>- antioxidants</li> <li>- synthetic flavors</li> <li>- HVP (seasonings)</li> <li>- emulsifiers</li> <li>- acidulants</li> <li>- anticaking agents</li> </ul>
<b>Allergens and gluten / lactose</b>	<p>The Cuisine Santé product is</p> <ul style="list-style-type: none"> <li>- guaranteed and tested to be gluten-free</li> <li>- guaranteed and tested to be lactose-free</li> </ul> <p>prepared to a recipe that contains no ingredients with allergenic potential</p> 
<b>Dosage</b>	50 g of product, 1 l of water
<b>Preparation</b>	<ol style="list-style-type: none"> <li>1. Dissolve required amount of product in hot water (70°C).</li> <li>2. Stir well with a whisk and simmer for 2 – 3 minutes.</li> </ol>
<b>Applications</b>	As a base jus lié. For all dishes with brown sauce. To enhance and season all fresh sauces.
<b>Yield</b>	1 kg = 20 l
<b>Shelf-life</b>	24 months
<b>Storage</b>	Keep packaging tightly closed in a cool, dry place!
<b>Packing</b>	Aluminum-lined cardboard can with plastic lid and metal bottom, with colored paper label
<b>Sales Unit</b>	Can 1 kg

<b>Shipping Unit</b>	Per case	6 cans
	Layer per pallet	4
	Per pallet	36 cases
	Net weight p/case	6.000 kg
	Gross weight p/case	7.050 kg
	Measurements p/case	37.8 x 25.8 x 19.6 cm
<b>EAN / UPC Code</b>	7610121411543 (Can) / 07610121952145 (Case)	
<b>Disclaimer</b>	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.	