



CS White Roux – Base for Soups & Sauces "8000730" 21oz/600g

Produktbild	
Article Number	848077
Product Group	Sauces / Thickened sauces
Description	<p>Cuisine Santé – naturally enjoyable. As a base for soups, sauces and gravies. To bind or thicken fresh sauces. Ideal for speed scratch cooking operations.</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>
Informationen	<ul style="list-style-type: none">✓ Can be regenerated✓ Steam-table proof✓ Freezable✓ Vegan✓ Granulated
Ingredients	Palm fat, rice flour, potato starch.

	Amount per serving	Per serving 60 ml, 6 g dry mix	% Daily value dry mix	% Daily value prepared
Nutritional Values	Calories	35		35
	Fat	2.5 g*	4 %	4 %
	– Saturated	2 g	10 %	10 %
	– Trans	0 g		
	Cholesterol	0 mg	0 %	0 %
	Sodium	0 mg	0 %	0 %
	Carbohydrate	3 g	1 %	1 %
	– Fiber	0 g	0 %	0 %
	– Sugars	0 g		
	Protein	0 g		
	Vitamin A		0 %	0 %
	Vitamin C		0 %	0 %
	Calcium		0 %	0 %
	Iron		0 %	0 %
		*Amount in dry mix		
Additives	<p>The recipe contains no</p> <ul style="list-style-type: none"> – flavor-enhancing additives – artificial colorings – preservatives – antioxidants – synthetic flavors – HVP (seasonings) – emulsifiers – acidulants – anticaking agents 			
Allergens and gluten / lactose	<p>The Cuisine Santé product is</p> <ul style="list-style-type: none"> – guaranteed and tested to be gluten-free – guaranteed and tested to be lactose-free <p>prepared to a recipe that contains no ingredients with allergenic potential</p> 			
Dosage	<p>For a sauce base: 100 g product, 1 liter hot water. For a soup base: 60 g product, 1 liter hot water.</p>			
Preparation	<ol style="list-style-type: none"> 1. Blend required amount of powder in boiling water, stirring well with a whisk. 2. Bring to boil again and simmer for 1 minute, stirring occasionally. 			
Applications	<p>As a base for soups, stocks and gravies. To bind or thicken fresh sauces.</p>			
Yield	<p>600 g = 6 l (sauce base) 600 g = 10 l (soup base)</p>			
Shelf-life	<p>24 months</p>			

Storage	Keep packaging tightly closed in a cool, dry place!
Packing	Aluminum-lined cardboard can with plastic lid and metal bottom, with colored paper label.
Sales Unit	Can 600 g
Shipping Unit	Per case 6 cans
	Layer per pallet 4
	Per pallet 36 cases
	Net weight p/case 3.600 kg
	Gross weight p/case 4.620 kg
	Measurements p/case 37.8 x 25.8 x 19.6 cm
EAN / UPC Code	051152400835 (can) / 00051152903657 (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.