

EC Sauce Veloutée "8000682" 24oz/680g

Produktbild	
Article Number	841127
Product Group	Sauces / Thickened sauces
Description	Edition Culinaire – authentically sophisticated. Light yellow paste for the preparation of a chicken gravy and all types of bound, creamy sauces. Vegetarian.
Informationen	<ul style="list-style-type: none">✓ Can be regenerated✓ Steam-table proof✓ Freezable✓ Vegetarian✓ Paste
Ingredients	Palm fat, modified corn starch, sunflower oil, potato starch, rice flour, salt, natural flavor, artificial flavor, dried glucose syrup, autolyzed yeast extract, milk protein, carob bean gum, guar gum, citric acid, spice and coloring, disodium guanylate, disodium inosinate. Contains: milk.

	Amount per serving	Serving size is 1/4 cup = 7 g	% Daily Value*
Nutritional Values	Calories	40	
	- Calories from fat	30	
	Total fat	3.5 g	5 %
	- Saturated fat	1.5 g	8 %
	- Trans Fat	0 g	
	Cholesterol	0 mg	0 %
	Sodium	280 mg	12 %
	Total Carbohydrate	2 g	1 %
	- Dietary Fiber	0 g	0 %
	- Sugars	0 g	
	- Added Sugars	0 g	0 %
	Protein	0 g	
	*Percent Daily values are based on a 2'000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.		
	Additives	The recipe contains no - flavor-enhancing additives - artificial colorings - preservatives - antioxidants	
Allergens and gluten / lactose	See list of ingredients		
Dosage	4 oz product to 1 qt water.		
Preparation	1. Blend required amount of product into hot (70 °C/160 °F) water whilst stirring well with a whisk. 2. Bring to boil and simmer for 2-3 minutes, stirring occasionally.		
Applications	Ideal for all dishes with chicken, meat, vegetables, rice and pasta.		
Yield	24 oz = 1.5 gallons		
Shelf-life	24 months		
Storage	Keep packaging tightly closed in a cool, dry place!		
Packing	Plastic can (PE) with coloured paper label.		
Sales Unit	Can 24 oz		

Shipping Unit	Per case	6 cans
	Layer per pallet	5
	Per pallet	60 cases
	Net weight p/case	4.080 kg
	Gross weight p/case	4.614 kg
	Measurements p/case	32.4 x 21.9 x 16.0 cm
EAN / UPC Code	051152400903 (can) / 00051152904234 (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.	