


EC Pumpkin coconut cream 800 g

<p>Produktbild</p>	
<p>Article Number</p>	<p>831804</p>
<p>Product Group</p>	<p>Soups / Cream soups / Puree soups / Hearty soups</p>
<p>Description</p>	<p>Edition Culinaire – authentically sophisticated. Slightly spicy pumpkin and coconut cream, exclusive in this combination, applicable as a gourmet soup as well as a sauce.</p>
<p>Informationen</p>	<ul style="list-style-type: none"> ✓ Can be regenerated ✓ Steam-table proof ✓ Freezable ✓ Vegetarian ✓ Granulated
<p>Ingredients</p>	<p>Dehydrated pumpkin 30%, coconut milk powder 18%, rice flour, modified corn starch, iodized salt, yeast extract, dehydrated onions, sugar, maltodextrin, rapeseed oil, thickeners (carob bean gum, guar gum), spices, milk protein, natural flavour, colour (beta-carotene).</p> <p>May contain traces of gluten.</p>

Nutritional Values	100 g dry product contain:	
	Energy value	1630 kJ
		388 kcal
	Fat	13 g
	Saturates	9 g
	Carbohydrate	55 g
	Sugars	10 g
	Protein	11 g
Salt	11 g	
Additives	The recipe contains no - flavor-enhancing additives - preservatives - antioxidants	
Allergens and gluten / lactose	The recipe does not contain - gluten-containing ingredients* - ingredients with allergenic potential; exception see list of ingredients (bold) *May contain traces of gluten	
Dosage	80 g of product, 0.9 l of water, 0.1 l of cream	
Preparation	1. Blend required amount of powder into warm water (50°C), stirring well with a whisk. 2. Bring to boil and simmer for 5 minutes, stirring occasionally. 3. For a finishing touch, add cream	
Applications	Serve as appetizer or main course.	
Yield	800 g = 10 l	
Shelf-life	12 months	
Storage	Keep packaging closed in a cool, dry place!	
Packing	Aluminum foil lined cardboard can with membrane plastic lid.	
Sales Unit	Can 800 g	
Shipping Unit	Per case	6 cans
	Layer per pallet	4
	Per pallet	36 cases
	Net weight p/case	4.800 kg
	Gross weight p/case	5.820 kg
	Measurements p/case	37.8 x 25.8 x 19.6 cm
EAN / UPC Code	7610121311959 (Can) / 07610121951438 (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.