

Beef consommé soup base

DESCRIPTION

The product appears as a brown powder with a light smoky beef flavour.

USAGE

Use the Beef consommé to add flavour to soups, gravies, sauces and stews.

PREPARATION

To obtain 4 L of Beef consommé, dissolve 100 g of consommé mix in 4 L of boiling water and mix well. Bring back to a boil, reduce heat and let simmer 3 minutes. To prepare 1 L, dissolve 25 g (2-1/2 tbsp) in 1 L of boiling water.

INGREDIENTS

Dextrose, salt, corn syrup solids, autolyzed yeast extract, monosodium glutamate, beef fat shortening, gelatine powder, hydrolyzed soy proteins, canola oil, onion powder, seasonings, colour, disodium inosinate, disodium guanylate, silicon dioxide.

PACKAGING

White plastic container made of (HDPE). Sealed for your protection.

CASE SIZE

6 Units x 1 kg
Height: 7.875"
Width: 10.125"
Depth: 14.875"
Volume: 0.69 p2

OTHER PACKAGING OPTIONS

Plastic Pail 5 Kg
Plastic Pail 20 Kg

CODE	DESCRIPTION	WEIGHT	CASE WEIGHT
6000	Beef consommé soup base	1 kg (2.2 lbs)	6.3 kg

STORAGE

Store under cool, dry and clean warehouse conditions, off the floor and away from outer walls. Under these conditions the shelf life of the product is estimated at one year or longer.



UPC: 060612600043

Nutrition Facts

per 1-1/2 tsp (6 g)

Amount	% Daily Value
Calories 20	
Fat 0.5 g	1 %
Saturated 0.2 g + Trans 0 g	1 %
Cholesterol 0 mg	
Sodium 720 mg	30 %
Carbohydrate 3 g	1 %
Fibre 0 g	0 %
Sugar 2 g	
Protein 1 g	
Vitamin A	0 %
Vitamin C	0 %
Calcium	0 %
Iron	0 %