



Taste of Gourmet Beef Bouillon Paste (6x1.6kg)

Additional Information

Product Code	680514
Product Description	Beef Bouillon Paste. Limited use in food. After preparation according to the instructions, the product is suitable for consumption. Bouillon can be used as a base for soups and sauces. Adding extra flavour when roasting, braising and boiling. How to use: Dissolve 20g of bouillon with 1 litre of hot water. Blend mixture. Bring to the boil. Gluten free.
Height (mm)	146.0000
Length (mm)	434.0000
Width (mm)	298.0000
Outer EAN 1	5907551133810
Storage Type	Ambient
Brand	Taste of Gourmet

Ingredients

Ingredients	Salt, Flavour Enhancers (Monosodium Glutamate, Disodium 5'-Ribonucleotides), Vegetable Fat (Palm), Refined Vegetable Oil (Rapeseed), Yeast Extracts, Maltodextrins, Sugar, Beef Fat 3%, Flavour, Colour (Ammonia Caramel), Spices, Dehydrated Vegetables (Parsley Leaves, Dill), Onion Juice and Pulp, Acidity Regulator (Citric Acid)
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Dietary Information

Suitable for Coeliacs	Yes
Suitable for a Vegan Diet	No
Suitable for a Vegetarian Diet	No

Allergens

Celery	No
Gluten	No
Crustacea	No
Egg	No
Fish	No
Lupin	No
Milk	No
Molluscs	No
Mustard	No
Nuts	No
Peanuts	No
Sesame	No
SOYA	No
Sulphites	No

Nutritional Information

Carbohydrate Per 100g (g)	11
Carbohydrate of which Sugars per 100g (g)	9.6
Fat per 100g (g)	18
Fat of which Saturates per 100g (g)	7.8
Fibre per 100g	<0.5
Energy per 100g (kcal)	222
Energy per 100g (kJ)	866
Protein per 100g (g)	3.2
Salt per 100g (g)	49.6

Disclaimer:

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