



Technical sheet

BRODI' CLASSIC STOCK GRANULES



| | | | | | | | | | |
|---|--|-------------------------|--------|-------|-----------------------|--------|----|-------|------|
| Product name | Classic stock granules | | | | | | | | |
| Product description | Classic stock and condiment preparation based on monosodium glutamate | | | | | | | | |
| Trade Mark | Brodi | | | | | | | | |
| Ean code | 8033675370088 | | | | | | | | |
| Internal product code | A502 | | | | | | | | |
| Intrastat code | 21041000 | | | | | | | | |
| Ingredients | Salt, flavour enhancers: mixture of monosodium glutamate - disodium inosinate - disodium guanylate, corn starch, sugar, dehydrated vegetables in varying proportions 3.4%: (onion, celery , leek, parsley, tomato), hydrolysed corn and soy proteins, free flow agent: silicon dioxide, caramel syrup. | | | | | | | | |
| Characteristics | no preservatives no colourants | | | | | | | | |
| Allergens | May contain traces of: cereals containing gluten, seafood, peanuts, milk, nuts, sesame, mustard and sulphites | | | | | | | | |
| How to use | For traditional stock, dissolve 10 grammes of product (2 teaspoons) in 1/2 litre of boiling water; to enhance the flavour of your dishes add the granulate directly to what you are cooking (risottos, sauces, roasts, soups, pasta water, etc.) | | | | | | | | |
| Can be eaten by | All categories of consumer who are not sensitive to the ingredients listed | | | | | | | | |
| Storage | Store at room temperature, in a cool, dry place. | | | | | | | | |
| Shelf life | 36 months | | | | | | | | |
| Average nutritional values | | per 100 grammes | | | per 10 grammes | | | | |
| | Energy value | 522 | Kj | 123 | kcal | 52,20 | Kj | 12,30 | kcal |
| | Fats | 0,20 | g | | | 0,02 | g | | |
| | of which saturates | 0,08 | g | | | 0,01 | g | | |
| | Carbohydrates | 19,80 | g | | | 1,98 | g | | |
| | of which sugars | 7,60 | g | | | 0,76 | g | | |
| | Fibre | 1,90 | g | | | 0,19 | g | | |
| | Protein | 9,60 | g | | | 0,96 | g | | |
| Salt | 63,70 | g | | | 6,37 | g | | | |
| Microbiological parameters | Total bacterial load | <1400 | | | u.f.c./g | | | | |
| | Bacillus cereus group | <LQ | | | u.f.c./g | | | | |
| | Clostridium perfringens | <LQ | | | u.f.c./g | | | | |
| | Salmonella spp. | absent | | | /25 g | | | | |
| | Staphylococcus aureus | <LQ | | | u.f.c./g | | | | |
| | Moulds | <100 | | | u.f.c./g | | | | |
| | Yeasts | <100 | | | u.f.c./g | | | | |
| | Peroxides | 6 | | | mEq 02/kg | | | | |
| Rancidity (Kreiss test) | negative | | | | | | | | |
| Chemical and physical parameters | Dry residue | >95 | | | | | | | |
| | Aw | <0.6 | | | | | | | |
| Logistic data | Pack | 250 g. canister | | | | | | | |
| | Size | 250 g. | | | | | | | |
| | Units per carton | 12 | | | | | | | |
| | Cartons per pallet | 154 | | | | | | | |
| | Layers per pallet | 11 | | | | | | | |
| | Cartons per layer | 14 | | | | | | | |
| | | | Height | Depth | Width | Weight | | | |
| | | | cm. | cm. | cm. | | | | |
| Size of retail unit | | 11 | 7,5 | 7,5 | 304 g. | | | | |
| Size of carton | | 11 | 15 | 44 | 3.7 Kg | | | | |
| Total size: pallet + cartons | | 80 cm x 120 cm x 140 cm | | | 585 Kg. | | | | |

The above values may be modified at any time as a result of changes in manufacturing requirements or changes in legislation.