

Mushroom Sauce

- Content:** 900g (in 2-liter tin)
- Equals:** 6,7 liters of ready mushroom sauce
- Texture:** Powder with dried mushrooms
- Storage:** If possible, cool and dry, without direct sunlight.
A constant temperature of below 20° Celsius would be optimal.
- Once opened:** Close again with the enclosed plastic lid.
Do not eat directly from the container (contamination), then the content of the opened tin will not go bad for several weeks.
Avoid huge temperature range to prevent development of humidity in- and outside the tin.
- Shelf Life:** 10 years. Vacuumed and sealed under protective atmosphere (INDOSA pro-VAC)

Nutritional values per 100g:

Product	Energy KJ / kcal	Fat	th. Saturated fatty acids	Carbo- hydrates	thereof sugar	Protein	Salt
Brown Sauce	1390 / 327	2,0g	<0,5g	65,0g	11,0g	11,0g	13,0g

Ingredients: maltodextrin, potato starch, iodised salt, wheat flour, sugar, yeast extract, dried mushrooms 6.0%, flavour (contains celery), tomato powder 3.0%, beef extract, rape seed oil, dried colouring barley malt extract, seasoning (corn), dried parsley, acidifier (citric acid), white wine extract.

Dosage: 135g powder per liter of water.

Preparation/Consumption: Stir the required amount into warm water (50° celsius) with a whisk, stirring vigorously, then let it boil slightly for approx. 7 minutes, stirring occasionally – done.