

Sauce Package

Content: 2 x 890g Tomato Sauce (in 2-liter tin)
2 x 900g Mushroom Sauce (in 2-liter tin)
2 x 1000g Brown Sauce (in 2-liter tin)

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	Dietary Fibres
Tomato Sauce	1420 / 337	4,0g	1,5g	60,0g	36,0g	11,0g	7,5g	n.s.
Mushroom Sauce	1390 / 327	2,0g	<0,5g	65,0g	11,0g	11,0g	13g	n.s.
Brown Sauce	2400 / 589	53,0g	4,5g	5,7g	5,7g	24,0g	0,0g	4,5g

Ingredients Tomato Sauce: Dried tomatoes 52%, modified tapioca starch, maltodextrin, fructose, iodised table salt, modified maize starch, seasoning (soy), palm fat, dried onions, yeast extract, rapeseed oil, dried garlic, thickener (guar gum), colouring beetroot juice dried, spices, acidifier (citric acid), red wine extract.
May contain traces of gluten.

Preparation: Per liter, add 120-180g powder into warm water while stirring vigorously.



Ingredients

Mushroom Sauce: Maltodextrin, potato starch, iodised table salt, wheat flour, sugar, yeast extract, dried mushrooms 6.0%, flavouring (contains celery), tomato powder 3.0%, beef extract, rapeseed oil, colouring barley malt extract dried, seasoning (corn), parsley dried, acidifier (citric acid), white wine extract.

Preparation: Add 135g powder per litre into warm water while stirring vigorously.

Ingredients Brown Sauce: Rice flour, yeast extract, potato starch, tomato powder, sea salt, iodised table salt, sugar, thickener (guar gum), Spices (bell pepper, pepper, bay leaf, rosemary, cloves), olive oil, Maltodextrin, colouring beetroot juice dried.

Preparation: Add 60g powder per liter into hot water, stirring vigorously with a whisk, boil gently for 3-5 minutes, stirring occasionally - done.