

Vegetable Broth

gluten free, lactose free, vegetarian

- Content:** 1000g (in 2-liter tin)
- Equals:** 50 - 66 liters of ready vegetable broth
- Texture:** Powder and small pieces of vegetables
- 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 |
|-----------------|---------------------|------|------------------------------|--------------------|------------------|---------|-------|-------------------|
| Vegetable Broth | 840 / 198 | 2,0g | <0,5g | 23,0g | 12,0g | 22,0g | 40,0g | 5,7g |

Ingredients: Yeast extract, sea salt, dried vegetables 24% (pumpkin, carrots, tomatoes, parsnips), sugar, dried parsley, olive oil, spices (macis, thyme, pepper, laurel, coriander, rosemary), maltodextrin

Dosage: 15 - 20g powder per liter of water.

Preparation/Consumption: Stir the required amount into hot water with a whisk, stirring vigorously, then let it boil slightly for 3-5 minutes, stirring occasionally – done.