



## Sauce Package

18'038 kcal

- Dimensions:** 42 x 28 x 21 L/W/H in cm
- Weight:** 7.0 kg
- Allergens:** Gluten, celery, soy
- Storage:** Preferably cool and dry, without direct sunlight.  
Ideally at a constant temperature of approx. 15-20° Celsius.
- Once opened:** Close again with the enclosed plastic lid. Do not eat directly from the container (contamination), then the opened product can be consumed for several weeks.  
Avoid huge temperature range to prevent condensation.
- Shelf Life:** 10 years. Vacuumed and sealed under protective atmosphere (Swiss Can Machinery).

### nutritional values per 100g:

product	energy KJ / kcal	fat	saturated fat	carbs	sugars	protein	salt	fibre
tomato sauce	1420 / 337	4g	1.5g	60g	36g	11g	7.5g	k.A.
mushroom sauce	1390 / 327	2g	<0,5g	65g	11g	11g	13g	k.A.
gravy powder	1300 / 311	2g	<0,5g	59g	6g	13g	5,1g	4,5g

## Ingredients and directions

### “Sauce Package”

**2 tins of Tomato Sauce, 890g each, total 1780g (5998 kcal) – allergens: gluten, celery, soy**

Ingredients: dried tomatoes 52%, modified tapioca starch, maltodextrin, fructose, iodised salt, modified corn starch, seasoning (soy), palm fat, dried onions, yeast extract, rape seed oil, dried garlic, thickener (guar gum), dried beetroot juice, spices, acidifier (citric acid), red wine extract;  
Stir vigorously 120g to 180g powder into 1 liter of warm water

**2 tins of Mushroom Sauce, 890g each, total 1780g (5820 kcal) – allergens: gluten, celery**

Ingredients: Maltodextrin, potato starch, iodised salt, wheat flour, sugar, yeast extract, dried mushrooms 6.0%, flavour, tomato powder 3.0%, beef extract, rape seed oil, dried colouring barley malt extract, seasoning (corn), dried parsley, acidifier (citric acid), white wine extract, celery extract  
Stir vigorously 135g powder into 1 liter of warm water

**2 tins of Gravy (Powder) 1000g each, total 2000g (6220 kcal)**

Ingredients: rice flour, yeast extract, potato starch, tomato powder, sea salt, iodized salt, sugar, thickener (guar gum), spices (paprika, pepper, laurel, rosemary, cloves), olive oil, maltodextrin, dried beetroot juice;  
60g Pulver / per liter water, add the required amount to hot water, stirring vigorously with a whisk, and boil gently for 3-5 minutes, stirring occasionally

