

Product specification



Base Culinar sprayfedt

Description

Vegatable spray fat

Usage

Professional use

Ingredients: (allergens are highlighted)

rapeseed oil, emulsifier (E322 lecithine)

Nutritional values

	pr. 100 g	pr. 100 ml
Energy	3.634 kJ	3.634 kJ
	869 kcal	868 kcal
Fat	97 g	97 g
- of which saturated	10 g	10 g
- mono unsaturated	50 g	50 g
- poly unsaturated	40 g	40 g
Carbohydrate	0,3 g	0,3 g
- of which sugar	0,3 g	0,3 g
Fibre	0,0 g	0,0 g
Protein	1,3 g	1,3 g
Salt	0,0 g	0,0 g
Sodium	0 mg	0 mg
Vitamin A	NA µg	NA µg
Vitamin D	NA µg	NA µg
Water	0,0 g	0,0 g

Microbiological standard Maximum counts

Yeast	< 500 per. g
Mould	< 500 per. g
Coliforms	< 100 per. g
E-coli	< 10 per g
Listeria	Neg. in 25 g
Salmonella	Neg. in 25 g

Organoleptic quality

Taste	Neutral
Smell	Neutral
Appearance	White, foam

Packaging 500 ml can

Recommended storage

Cool, dry and dark 15 - 50 ° C

Liquid products should not be exposed to variation in storage temperature since this may cause separation of the product.

Shelf life

When stored in the original unopened packaging, at the recommended storage conditions, the products is guaranteed to have a shelf life of minimum 24 months

Free from GMO, according the EU commissions notices

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Notes

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