



PRODUCT SPECIFICATION

Rev. 04
12/12/2016
PAG. 1 / 2

Mod. 033

Product

BÉARNAISE SAUCE

Code:

CSC721

Ean Code:

8015312781198

Net Weight:

250g

Drained Weight:

Gross Weight:
(packaging included)

400g

Jar details

glass jar ml 250
Twist Off

Product
description

sauce made with butter, eggs and tarragon.

How to use

Béarnaise sauce is a refined, thick and full-bodied sauce that goes perfectly with fine cuts of meat, grilled meat and fish. Also excellent with vegetables and eggs or as a filling for sandwiches.

Allergens
in the product

Milk and dairy products, eggs
May contain: , fish, celery, soy, nuts, mustard

GLUTEN FREE

INGREDIENTS

water, fresh Italian **butter** 12%, sunflower oil, wine vinegar, modified starch, **egg yolk** 2%, sugar, salt, vegetable fibre, lactic acid, tarragon 0.1%, onion, garlic, seed flour guar, xanthan gum, natural flavouring

The product does not contain Genetically Modified Organism (GMO free)

PHYSICAL AND CHEMICAL PARAMETERS

pH: <4,5

BACTEREOLOGICAL CHARACTERISTICS

Total bacteria: < 1000 ufc/g

Total coliforms: absent/g

Stafilococcus p.p.: absent/g

Salmonella: absent/25g

Product stabilized by pasteurization heat treatment.

ORGANOLEPTIC CHARACTERISTICS

Colour: typical

Smell: pleasant

Taste: typical

STORAGE CONDITIONS

To store in a dry place at a temperature not exceeding 28°C.

Lasts max 3 days in fridge at 4°C once opened.

Shelf life

from the production date: 36 months

guaranteed at the departure: 24 months

AUTHORIZED PERSON

Sarotto Paola (RGQ)

aggiornamento del

09/03/2023



PRODUCT SPECIFICATION

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Product

BÉARNAISE SAUCE

Selling unit

CARTON (CRT) cm 26x20x9h

	Wooden pallet cm 120x80	Plastic pallet cm 120x80	
Pieces x CRT	12	12	
CRT x pallet	105	105	
CRT x layer	15	15	
Layers x pallet	7	7	
Gross weight of the pallet	1030	1015	