



PRODUCT SPECIFICATION

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

Mod. 033

Product

HOLLANDAISE SAUCE

Code:

CSC723

Ean Code:

8015312781211

Net Weight:

250g

Drained Weight:

Gross Weight:

(packaging included)

400g

Jar details

glass jar ml 250
Twist Off

Product
description

sauce made with butter and eggs

How to use

Hollandaise sauce is soft, delicate and perfect for various preparations, it is in fact an excellent accompaniment for vegetables, fish dishes and grilled steaks. It is ideal for seasoning preparations with little seasoning, such as eggs or steamed vegetables.

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 fiber, lactic acid, onion, garlic, guar seed flour, xanthan gum

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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HOLLANDAISE 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	