



Sauce for Roast

Pure vegetable (vegan), lactose-free, low in fat, without added colorings or preservatives (according to law).

Use:

The ideal base for roasted or stewed meat. Excellently suited to make sauces creamy or to stretch and improve them. By using different ingredients, the sauce can be easily changed into a Burgundy sauce, sauce chasseur, cream sauce and so forth.

Preparation: Stir one tablespoon (= 25 g) in ¼ liter of warm water, bring to the boil, let simmer for 1 minute, stir occasionally.

Ingredients: *Wheat flour*, flavor enhancer (monosodium glutamate), Dextrose, potato starch, seasoning (contains soy), maltodextrin, palm fat, onions, sea salt, sugar, flavoring, yeast extract, caramel sugar, salt, tomatoes, thickening agent xanthan gum, spices (contain *celery seed*), antioxidant ascorbic acid.



Average nutrition information per 100 ml preparation:

energy value	132 kJ/31 kcal
fat	0,5 g
of which saturated fatty acids	0,2
carbohydrates	4,9
of which sugar	1,9
fiber	0,3 g
protein	1,6 g
salt	1,6 g

Content for 5 l

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