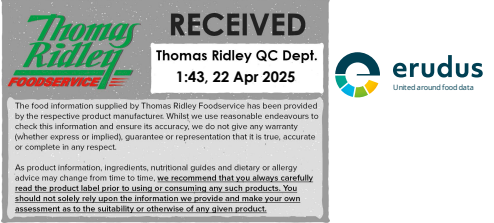


Changed Apr 15, 2025 08:54

Reviewed Apr 15, 2025 08:54

Erudus ID 90c31c9ee726424794cd86f0270db43e

Version 1.0



# CBG - BEEF BOUILLON POWDER

Cbg - Beef Bouillon Powder 1x2.14kg

## PRODUCT DESCRIPTION

Beef powder concentrate.

Brand	Non-branded
Manufacturer Product Code	CBGBEFMIX2
Product Type	Food
Product Category	Gravy / Bouillon
Storage Type	Ambient
Erudus ID	90c31c9ee726424794cd86f0270db43e
Specification Type	Generic

Inner Component GTIN	5056750402798
Manufacturer Component Code	CBGBEFMIX2

## INGREDIENTS

**Ingredient Declaration**  
Salt, Dextrose Monohydrate, Maize Maltodextrin, Flavourings, Potato Flakes, Rapeseed Oil, Yeast Extract, Beef Extract (1.5%) (Maltodextrin, Beef Extract (45%)), Beef Powder (1%) (Cooked Beef (99.9%)), Antioxidant: Extract of Rosemary), Natural Fried Onion Flavouring, Garlic Powder, Carrot Powder, Black Pepper Oil (Black Pepper Oil, Yeast, and Maltodextrin).

## ALLERGENS

<i>Product Contains:</i>			
Celery/Celeriac	No	Mustard	No
Cereals Containing Gluten	No	Nuts (Tree)	No
Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	No	Hazelnuts	No
Crustacea	No	Macadamia (Queensland) nuts	No
Eggs	No	Pecan nuts	No
Fish	No	Pistachio nuts	No
Lupin	No	Walnuts	No
Milk	No	Peanuts	No
Molluscs	No	Sesame Seeds	No
		Soybeans	No
		Sulphur Dioxide and Sulphites	No

## SUPPLEMENTARY INGREDIENT INFORMATION

Palm Oil	No
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

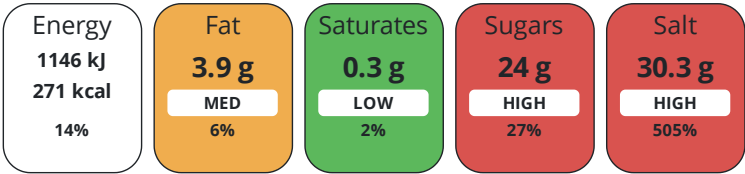
## ADDITIVES

<i>Product Contains:</i>			
Artificial Antioxidants	No	Artificial Flavourings	Yes
Artificial Flavour Enhancers	Yes	Artificial Preservatives	No
		Artificial Sweeteners	No

## DIET SUITABILITY

Vegan Diet	No	Vegetarian Diet	No
Halal Diet	No	Kosher Diet	No

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 271kcal / 1146kJ

Nutrient	per 100g	RI per 100g	per 25g serving	RI per 25g serving	per 25g of prepared product
Energy (kJ)	1146 kJ	14%	286.5 kJ	3%	-
Energy (kcal)	271 kcal	14%	67.8 kcal	3%	-
Fat	3.9 g	6%	1 g	1%	-
of which Saturates	0.3 g	2%	0.1 g	1%	-
Carbohydrate	49 g	19%	12.3 g	5%	-
of which Sugars	24 g	27%	6 g	7%	-
Protein	5.5 g	11%	1.4 g	3%	-
Salt	30.3 g	505%	7.6 g	127%	-

Serving Size	25 g
Serving Size Description	25g of mix diluted in 1 litre of water
Number of Servings	80 Servings

Source of Nutritional Information	Calculation based on known values of ingredients
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SUPPLEMENTARY  
NUTRITIONAL  
INFORMATION

HFSS (HIGH IN  
FAT, SALT AND  
SUGAR)

HFSS Status	Yes
HFSS Score	18

HANDLING &  
STORAGE  
INFORMATION

**Directions For Use**  
25g of mix requires 1 litre of water. Simply blend the required amount of bouillon powder into the appropriate amount of boiling water until dissolved. The contents of this tub if prepared as directed will yield approximately 80 litres.

**Storage Instructions**  
Unopened: Store ambient and use within best before date. Opened: Once opened, keep sealed when not in use

**Storage Instructions After Opening**  
Once opened, keep sealed when not in use

Shelf Life from Time of Production	547 Days
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ACCREDITATIONS/  
CERTIFICATIONS/  
ASSURANCE  
SCHEMES  
ORIGIN

BRCGS Certified	BRCGS Food Safety
ISO 14001 (Environmental Management)	Roundtable of Sustainable Palm Oil (RSPO)
Product Country of Origin	United Kingdom
Place of Provenance	
Product is manufactured in Northern Ireland (UK).	
Additional Origin Details	
Product is manufactured in Northern Ireland (UK).	
Origin of the Primary Ingredient	Netherlands (the), Norway

PRODUCT CHARACTERISTICS

Standards Testing					
Do you undertake trend analysis of microbiological results?		Yes	Is shelf life testing undertaken?		Yes
			Commercially Sterile		No
Microbiological Standards					
Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Total Viable Count (TVC) (cfu/g or ml)		Weekly	<1000	100000	20
Enterobacteriaceae (cfu/g or ml)		Weekly	<100	1000	20
Yeast (cfu/g or ml)		Weekly	<100	1000	20
Moulds (cfu/g or ml)		Weekly	<100	1000	20
Salmonella (cfu/g or ml)		Weekly	<0	0	25
Clostridium Perfringens (cfu/g or ml)		Weekly	<100	100	20

ORGANOLEPTICS

**Appearance**  
Smooth, free flowing brown powder

**Aroma**  
Beef tones

**Taste**  
Smooth, free flowing brown powder with rich beef notes.

**Texture**  
Fine, dry and loose

HAZARD CONTROLS

CONFIGURATION

Metal Detection	Yes	Sieving	Yes
Case Configuration		Inner Pack Configuration	
Total Quantity of Inner Components in Outer Case	1 Units	Is Inner Pack Splittable?	No
		Count per Inner Component	1

PRODUCT WEIGHTS

Inner Component	
Variable Weight Consumer Item	No
Inner Component Weight	2.14 kg
Inner Component Volume	4.33 litre
e mark	Yes
Outer Case	
Outer Case Gross Weight	2.14 kg
Outer Case Net Weight	2 kg

PRODUCT DIMENSIONS

Inner Component		Inner Pack	
Inner Component Depth	181 mm	Inner Pack Depth	181 mm
Inner Component Width	181 mm	Inner Pack Width	181 mm
Inner Component Height	172 mm	Inner Pack Height	172 mm
Outer Case			
Outer Case Depth	181 mm		
Outer Case Width	181 mm		
Outer Case Height	172 mm		

PALLET  
INFORMATION

Quantity of Cases Per Pallet Layer	30 Cases	Pallet Type	UK Standard Pallet
Quantity of Layers Per Pallet	6 Layers	Pallet Height	1.3 MTR
Quantity of Cases Per Pallet	180 Cases	Pallet Gross Weight	416 kg

PACKAGING

Inner Pack Packaging						
Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Tub	Plastic / PP (Polypropylene)	110 g	0 %	Yes	No	Yes
Lid	Plastic / PP (Polypropylene)	27 g	0 %	Yes	No	Yes
Outer Case Packaging						
Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Divider	Plastic / PP (Polypropylene)	672 g	0 %	Yes	No	No
Transport Packaging						
Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Pallet	Wood	27000 g	- %	Yes	Yes	No
Pallet Wrap	Plastic / PE (Polyethylene)	140 g	0 %	Yes	No	Yes

MARKETING  
INFORMATION

**Marketing Description**  
A rich, savoury beef powder concentrate designed to enhance the depth of soups, stews, and sauces.

OTHER  
INFORMATION  
CONTACT  
INFORMATION

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