

# CBG - VEGETABLE BOUILLON POWDER

Cbg - Vegetable Bouillon Powder 1x2kg

PRODUCT DESCRIPTION  
Vegetable powder concentrate.

Brand	Non-branded
Manufacturer Product Code	CBGVEGMIX2
Product Type	Food
Product Category	Gravy / Bouillon
Storage Type	Ambient
Erudus ID	45f6a67223a64543a1092f58cc45b093
Specification Type	Generic
Inner Component GTIN	5056750402781
Manufacturer Component Code	CBGVEGMIX2



## INGREDIENTS

**Ingredient Declaration**  
Dextrose Monohydrate, Maize Maltodextrin, Salt, Vegetables (16.6%) (Potato Flakes, Onion Powder, Leek Powder, Carrot Powder, Lovage Root Powder), Yeast Extract, Rapeseed Oil, Herbs and Spices (Turmeric, Parsley, White Pepper), Flavoring.

## ALLERGENS

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

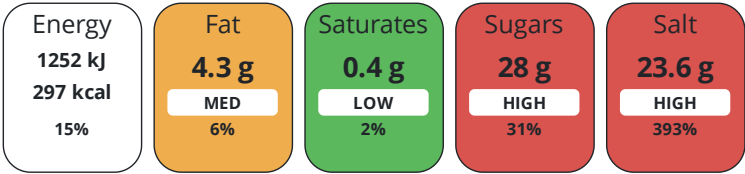
Product Contains:	
Artificial Antioxidants	No
Artificial Colours	No
Artificial Flavour Enhancers	No
Artificial Flavourings	Yes
Artificial Preservatives	No
Artificial Sweeteners	No

DIET  
SUITABILITY

NUTRITIONAL  
INFORMATION

Vegan Diet	Suitable for	Vegetarian Diet	Suitable for
Halal Diet	No	Kosher Diet	No

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 297kcal / 1252kJ

Nutrient	per 100g	RI per 100g	per 25g serving	RI per 25g serving	per 25g of prepared product
Energy (kJ)	1252 kJ	15%	313 kJ	4%	-
Energy (kcal)	297 kcal	15%	74.3 kcal	4%	-
Fat	4.3 g	6%	1.1 g	2%	-
of which Saturates	0.4 g	2%	0.1 g	1%	-
Carbohydrate	61 g	23%	15.3 g	6%	-
of which Sugars	28 g	31%	7 g	8%	-
Protein	4.3 g	9%	1.1 g	2%	-
Salt	23.6 g	393%	5.9 g	98%	-

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

BRCGS Certified	BRCGS Food Safety
ISO 14001 (Environmental Management)	Roundtable of Sustainable Palm Oil (RSPO)

ORIGIN	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).						
PRODUCT CHARACTERISTICS	Origin of the Primary Ingredient		Egypt, Germany, India, Poland, United Kingdom, Uzbekistan				
	Additional Primary Ingredient Details						
	Origins of QUID ingredients - vegetables.						
	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 yellow powder.							
Aroma							
Vegetables tones							
Taste							
Smooth, free flowing yellow powder with vegetables tones.							
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 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

<b>Marketing Description</b>
A rich, concentrated blend of vegetables and seasonings, perfect for enhancing soups, stews and marinades with natural depth and umami.

OTHER  
INFORMATION  
CONTACT  
INFORMATION

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