Changed Apr 15, 2025 08:53 **Reviewed** Apr 15, 2025 08:53

Erudus ID 4268104d084f48019f03d2a841c0fa20

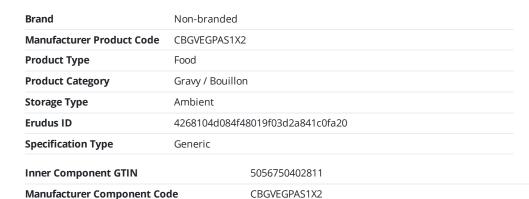
Version 1.0

CBG - VEGETABLE BOUILLON PASTE

Cbg - Vegetable Bouillon Paste

PRODUCT DESCRIPTION

Vegetable paste concentrate.



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Outer Case GTIN



Ingredient Declaration

Palm Oil, Salt, Maltodextrin Maize, Vegetables (16%) (Potato Flakes, Onion Powder, Leek Powder Carrot Powder), Yeast Extract, Sugar, Rapeseed Oil, Herbs & Spices (Lovage, Turmeric Powder, Parsley, White Pepper), Flavouring.

ALLERGENS

Product Contains:

Palm Oil

Artificial Flavour Enhancers

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

ADDITIVES

Yes **GM Protein/DNA** No **Product Contains: Artificial Antioxidants** No **Artificial Colours** No

Artificial Flavourings No **Artificial Preservatives** No **Artificial Sweeteners** No

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No

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DIET SUITABILITY

NUTRITIONAL INFORMATION

 Vegan Diet
 Suitable for

 Halal Diet
 No

Vegetarian DietSuitable forKosher DietNo

Each 100g/ml portion contains:

Energy
1785 kJ
429 kcal
21%

Fat
30 g
HIGH
43%

Saturates
12 g
HIGH
60%

Sugars
6.5 g
MED
7%

Salt

24.35 g

HIGH
406%

of your reference intake.

Typical values per 100g/ml: Energy 429kcal / 1785kJ

Nutrient	per 100g	RI per 100g	per 25g serving	RI per 25g serving	per 25g of prepared product
Energy (kJ)	1785 kJ	21%	446.3 kJ	5%	-
Energy (kcal)	429 kcal	21%	107.3 kcal	5%	-
Fat	30 g	43%	7.5 g	11%	-
of which Saturates	12 g	60%	3 g	15%	-
Carbohydrate	37 g	14%	9.3 g	4%	-
of which Sugars	6.5 g	7%	1.6 g	2%	-
Protein	4.4 g	9%	1.1 g	2%	-
Salt	24.35 g	406%	6.1 g	102%	-

Serving Size	25 g
Serving Size Description	25g of mix
	diluted in 1 litre
	of water
Number of Servings	40 Servings

Source of Nutritional Information Calculation based on known values of ingredients

SUPPLEMENTARY NUTRITIONAL INFORMATION

HFSS (HIGH IN FAT, SALT AND SUGAR) HANDLING & STORAGE INFORMATION

HFSS Status No

Directions For Use

25g of mix requires 1 litre of water. Simply blend the required amount of bouillon paste into the appropriate amount of boiling water until dissolved. The contents of this tub if prepared as directed will yield approximately 40 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

ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES

BRCGS Certified
ISO 14001 (Environmental Management)

BRCGS Food Safety

Roundtable of Sustainable Palm Oil (RSPO)

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Product Country of Origin Northern Ireland

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

United Kingdom

PRODUCT CHARACTERISTICS

Standards Testing

Do you undertake trend analysis of Yes Is shelf life testing undertaken? Yes microbiological results? **Commercially Sterile** No

 ${\it Microbiological\,Standards}$

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)		Every Batch	<100	1000	20
Moulds (cfu/g or ml)		Every Batch	<100	1000	20
Salmonella (cfu/g or ml)		Every Batch	<0	0	25
Clostridium Perfringens (cfu/g or ml)		Weekly	<100	100	20

ORGANOLEPTICS

Appearance

Light brown colour

Aroma

Vegetable tones

Taste

Light brown paste with vegetable flavours

Texture

Outer Case

Outer Case Gross Weight

Outer Case Net Weight

A smooth, but firm paste

HAZARD CONTROLS

	Metal Detection	Yes	Sieving	Yes
CONFIGURATION	Case Configuration		Inner Pack Configuration	
	Variable Inner Components in Outer Case	No	Is Inner Pack Splittable?	No
	Total Quantity of Inner Components in	2 Units	Quantity of Inner Components in Inner	1
	Outer Case		Pack	
	Total Quantity of Inner Packs in Outer	2 Units	Count per Inner Component	1
	Case			
	Is the Outer Case Splittable?	Yes		
PRODUCT	Inner Component		Inner Pack	
WEIGHTS	Variable Weight Consumer Item	Yes	Inner Pack Gross Weight	1045 g
	Inner Component Weight	1000 kg	Inner Pack Net Weight	1000 g
	Inner Component Volume	1050 ml		
	e mark	Yes		

2.1 kg

2 kg

PR	0	D	U	C	Т		
DΙ	Μ	E	Ν	S	10	Ν	S

Inner Component	
Inner Component Depth	132 mm
Inner Component Width	132 mm
Inner Component Height	119 mm

Inner Pack	Inner	Pack
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Inner Pack Depth	132.4 mm
Inner Pack Width	132.4 mm
Inner Pack Height	119 mm

PALLET INFORMATION

Outer Case Depth	132 mm
Outer Case Width	265 mm
Outer Case Height	119 mm

Quantity of Cases Per Pallet Layer	36 Cases	Pa
Quantity of Layers Per Pallet	8 Layers	Pa
Quantity of Cases Per Pallet	288 Cases	Pa

Pallet Type	UK Standard Pallet
Pallet Height	1.5 MTR
Pallet Gross Weight	637 kg

PACKAGING

Inner Pack Packaging

Outer Case

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Tub	Plastic / PP (Polypropylene)	34 g	0 %	Yes	No	No
Lid	Plastic / PP (Polypropylene)	9 g	0 %	Yes	No	No

Outer Case Packaging

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Shrink Wrap	Plastic / LDPE (Low Density Polyethylene)	14.4 g	0 %	Yes	No	Yes
Divider	Plastic / PP (Polypropylene)	672 g	0 %	Yes	No	No

Transport Packaging

Туре	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, concentrated blend of vegetables and seasonings, perfect for enhancing soups, stews and marinades with natural depth and umami.

OTHER INFORMATION

Value Added Tax Rate	No VAT

CONTACT INFORMATION

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Complaints Contact Commercial Contact

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