

Product information sheet (HF)

Material name	Oswald béarnaise sauce		
Technical name	Sauce	Physical state	Powder

Ingredient (no abbreviations)	chemical name	E No.	Main allergens*	Quid
Cornflour			Milk	
Lactose			Wheat/gluten	
Wheat flour				
Yeast extract				
Rapeseed and sunflower oil				
Iodised table salt				
Milk protein			Milk	
Flavourings (milk)			Milk	
Whole egg powder*			Egg	6% must
Maltodextrin				
Salt				
Spices (onion, turmeric)				<2%
Acidifier	Citric acid	E330		
Dried tarragon				1% must
Thickener	Guar gum	E412		
Glucose syrup				
* from free-range farming				

* Included are 1. cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or hybrid strains) & derived products, 2. crustaceans & derived products, 3. eggs & derived products, 4. fish & derived products, 5. peanuts & derived products, 6. soya & derived products, 7. milk & derived products, 8. nuts i.e. almonds (amygdalus communis l), hazelnuts (corylus avellana), pecans (carya illinoensis), Brazil nuts (bertholletia excelsa), pistachios (pistacia vera), macadamia nuts (macadamia ternifolia) & derived products, 9. celery & derived products, 10. mustard & derived products, 11. sesame seeds & derived products, 12. sulphur dioxides & sulphites >10mg/kg or 10mg/l products ready for use, 13. lupins & derived products, 14. molluscs & derived products.

Nutritional information	100 g	or	100 ml	Port. (100ml)	*Nutrient reference values per portion
	rounded "as sold"		prepared	voluntary indication	voluntary indication
Energy kJ	1560		359	359	4 %
Energy kcal	371		85	85	4 %
Fat	12 g		3.6 g	3.6 g	5 %
of which saturated fatty acids	1.5 g		1.7 g	1.7 g	8 %
Carbohydrates	48 g		8.6 g	8.6 g	3 %
of which sugars	13 g		5.5 g	5.5 g	6 %
Protein	18 g		4.5 g	4.5 g	9 %
Salt (sodium x 2.5 =)	11.6 g		1.1 g	1.1 g	19 %
* NRV=nutrient reference value / reference quantity for an average adult (8400kJ/2000kcal)					

Vegetarian	No	Produced in Switzerland
Lacto-vegetarian	No	Nano no
Lacto-ovo-vegetarian	Yes	Pink (<540mg) reached with 455mg Na per 100g/ml.
with		DB version 01.04.2019

Preparation for approx. 3 portions
 Sprinkle 3 level Oswald measuring spoons (30 g) of powder into 3 dl (300 ml) of cold milk and bring to the boil while stirring. Continue to boil for 3 minutes, stirring occasionally. For a “classic béarnaise sauce”: Add flakes of butter just before serving.

Ingredients for approx. 2 portions: 2 level Oswald measuring spoons (20 g) powder, 2 dl (200 ml) milk

Shelf life	15 months
Storage conditions	Protect from heat and moisture!