

Product information sheet (HF)

Material name	Salad mix classic		
Technical name	Seasoning mixture	Physical state	Powder

Ingredient (no abbreviations)	chemical name	E No.	Main allergens*	Quid
Iodised table salt Spices (onions, garlic, mustard powder , white pepper) Spices (turmeric, oregano, cayenne pepper) Sugar Dextrose Lactose Maltodextrin Yeast extract Dried parsley Coconut oil Rapeseed oil Salt Separating agent Glucose syrup powder Flavouring (celery) Milk protein powder	Silicon dioxide	E551	Mustard	<2%
			Milk	
			Celery Milk	

* 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 us, 13. lupins & derived products, 14. m

Nutritional information	100 g	or	100 ml	Port (30ml)	*Nutrient reference values per
	"as sold"		prepared	prepared	portion
rounded				voluntary indication	voluntary indication
Energy kJ	1190		2341	796	10 %
Energy kcal	281		559	190	10 %
Fat	3.4 g		59 g	20 g	29 %
of which saturated fatty acids	1.5 g		5.6 g	1.9 g	10 %
Carbohydrates	56 g		6.8 g	2.3 g	1 %
of which sugars	38 g		4.7 g	1.6 g	2 %
Protein	5.5 g		0.9 g	0.3 g	1 %
Salt (sodium x 2.5 =)	25.7 g		2.9 g	1 g	17 %

* NRV=nutrient reference value / reference quantity for an average adult (8400kJ/2000kcal)

Vegetarian	no	Produced in Switzerland
Lacto-vegetarian	Yes	Nano
Lacto-ovo-vegetarian		Pink 380 mg Na per 100g/ml not reached.
with		DB version
		20.09.2023

Preparation (port. 34g)	1	2	4	10	15	25	30	875	Stir or shake everything well together shaker 500ml = (15 port = optimal)
Powder (1/2 OM=8g)	4	8	16	40	60	100	120	3500	
Vinegar n. W. (1 tbsp.=10g)	10	20	40	100	150	250	300	8750	
Oil n. W. (1 tbsp.=10g)	20	40	80	200	300	500	600	17500	
Quantity / g	34	68	136	340	510	850	1020	29750	

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