Hügli Nährmittel AG, CH-9323 Steinach Hügli Nahrungsmittel GmbH, D-78303 Radolfzell Hügli Nährmittel-Erzeugung GmbH, A-6971 Hard Hügli UK Ltd, Redditch, Worcs, B98 ORE Ali-Big Industria Alimentare s.r.l., IT-23883 Brivio Hügli Food s.r.o., CZ-28144 Zásmuky



	Product :	Specificat	ion			
Recipe (code and name):	30842 Chinesische Gemüsesuppe Bio inst					
Valid in:	EU					
Manufactured in:	Germany					
General description:	Vegetable soup, Chir	Vegetable soup, Chinese style				
Ingredients (in descending order Maize Glucose Syrup* Potato Starch* Sea Salt 5.5% Onion* 5% Bell Pepper* 4.8% Leek* Raw Cane Sugar* Yeast Extract 1.2% Tomato Powder* Coriander Seeds* Sunflower Oil* Ginger* Turmeric* Cumin* 0.5% Spinach* Paprika* Caramelised Sugar* Garlic* Parsley* Pepper* Cayenne Pepper*	r by weight)					
*= from certified organic produc	ction					
Allergy Information (and derivat	tives thereof) Legend:	☐ = not containing, X	= containing			
cereals containing gluten	nuts <u></u>		☐ crustaceans			
celery celery	egg		mustard			
☐ fish	sesame		peanut			
☐ soya	lupine		milk			
☐ molluscs	🔁 sulphite co	sulphite concentration in product as sold (baseproduct) 2,4 mg/kg (ppm)				
☐ sulphite concentration in prepared product 0,2 mg/kg (ppm)						
Sulphites with a content of <10ppm in the prepared product are not to be marked as an allergen. This information refers to the ingredients used in the recipe. Cross contamination, also with other ingredients with allergenic potential, which are not listed in annex II Regulation (EU) 1169 /2011 (CH: LKV Art.8, and annex 1), cannot be excluded.						

Product information

suitable for vegans

without added palm fat / -oil

Special labelling

*certified organic; certified by: DE-ÖKO-001; EU/non-EU Agriculture

Characteristics

Texture: powder

Texture (after preparation): clear, with additions Convenience: soluble hot, instant

Hügli Nährmittel AG, CH-9323 Steinach Hügli Nahrungsmittel GmbH, D-78303 Radolfzell Hügli Nährmittel-Erzeugung GmbH, A-6971 Hard Hügli UK Ltd, Redditch, Worcs, B98 ORE Ali-Big Industria Alimentare s.r.l., IT-23883 Brivio Hügli Food s.r.o., CZ-28144 Zásmuky



Preparation		Cooking time: 0 minutes		
Quantity	Ingredient	Temperature	Instruction	
20,00 g 200,00 ml	product water	- boiling	Empty the contents of a sachet into a cup or mug. Add boiling water. Stir well, wait for 1 minute.	
Yield ca.: 200,0	00 ml			

Storage instructions

Keep in a cool and dry place (8-25°C) and protect from light and frost. Always close the container properly.

Nutrition Information	Unit	Typical value per 100g	GDA [%]* typical value per 100g	Per serving per 100ml	GDA [%]* per serving per 100ml	Per serving per 200ml	GDA [%]* per serving per 200ml	
Energy	kJ	1410		141		282		
	kcal	333	17	33	2	67	3	
fat	g	1,9	2,7	0,2	0,3	0,4	0,5	
of which:								
- saturates	g	0,2	1,1	0,0	0,1	0,0	0,2	
carbohydrate	g	70,3	27,0	7,0	2,7	14,1	5,4	
of which:								
- sugars	g	33,4	37,1	3,3	3,7	6,7	7,4	
fibre	g	5,2		0,5		1,0		
protein	g	5,9	11,8	0,6	1,2	1,2	2,4	
salt**	g	9,9	164,6	1,0	16,5	2,0	32,9	

^{**}Salt calculated from the sodium content * 2.5

^{* = %} of the daily "reference intake of an average adult (8400 kJ / 2000 kcal)". The nutritional needs of individuals may be higher or lower, based on gender, age, level of physical activity and other factors.

Additional Nutrition Information	Unit	Typical value per 100g	GDA [%]* typical value per 100g	Per serving per 100ml	GDA [%]* per serving per 100ml	Per serving per 200ml	GDA [%]* per serving per 200ml
moisture	g	4,1					
salt (NaCl)	g	10,0		1,0		2,0	

We confirm that the product has not to be labelled as GMO according to 1829/2003/CE and 1830/2003/CE.

This product complies fully with the requirements of legislation in force in the EU and Switzerland on foods and food ingredients. These include regulations on additives, labeling, hygiene, contaminants and pesticides. By using this product as an ingredient the legal compliance of the finished product must be checked by the producer.

This product information was automatically generated on 11.11.2015 and is therefore not signed.

Dr. Joachim Hins