



TRUEfoods Beef Stock

Product Images



Description

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Additional Information

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About Producer	TRUEfoods make and sell fresh stocks made without compromise by using traditional culinary principles, 100% British sourced bones, a direct source of filtered spring water, and carefully sourced UK vegetables. Only pure, natural ingredients are used -no flavour enhancers or life extending ingredients.
Directions for use	Empty contents in to a saucepan. Heat over a moderate to high heat stirring occasionally.
Seasonal	No
Country of Origin	Great Britain
Brands	TRUEfoods Ltd
Allergens	No Allergens
Energy (Kcal)	28.96
Energy (KJ)	121.2
Fat	0.3
of which saturates	0.1
Fibre	0.5
Ingredients	Spring water, beef bones (28%), chicken bones, calves feet, onion, carrot, tomato puree, thyme, black peppercorns, bay leaves.
Dietary & Lifestyle	Lactose Intolerant, Suitable for Coeliacs
Protein	5.8
Salt	0.25
Size	2.5kg
Pack Size	1

Storage Instructions

Keep refrigerated at 5°C or below. Use within 3 days of opening. Frozen Storage: Freeze immediately. Keep frozen at -18°C or below. May be kept frozen for up to 12 months from date of production. Use within 3 days of defrosting.

